

NEWSLETTER Dieci (Jan 2010)



VILLA GUSTO
la dolce vita

Signori e Signori... Buon Anno.

There is a real buzz at the Villa. We've had the best rainfall since 1999, farmers are grinning, the produce is plump, the grass is green and the morning air crisp. And...the tomatoes are ripening! Our newsletter is about tomatoes & the Mafia!

Aperto e Menu.

Trading hours for the Villa: Accommodation: 7 days a week.
Breakfast: Nothing has changed, the best breakfast anywhere!
Dining: Wed – Sat. Chef John Spencer (ex Florentinos and Sofitel) presents his famed degustazione menu, using only the finest local produce. And Sunday lunch we now offer Tapas, casual fare: tasty Sicilian and Calabria style food. Chef John awaits your appetite!

Vino

The villa still offers 25 different sangioveses. Some of the finest reds of Tuscany, such as the stylish Chianti: Poggerino 05, the award winning Brancaia il Blu Super Tuscan, or the Mastrojanni San Pio 1999. And of course we have our local stars, none better than Ringer Reef from Porepunkah, and the best of the best: Vinea Marson Sangiovese '07. Sangiovese is the ideal food wine. The Villa is proud to announce Dalbosco's 05 Chardonnay, made in our Buckland Valley. It has an attractive citrus perfume with a soft mid palate. Mick Dalbosco spent 10 years developing his vines and uses French oak. It's a knock out!

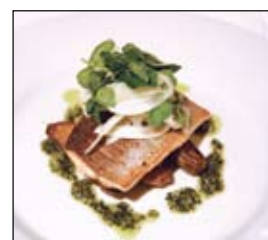


Un'offerta speciale

Stay at the Villa for 3 nights and pay only for 2 nights! (Conditions apply) Specials from \$490 per couple, "an offer too good to refuse", the Don said! The best accommodation and gourmet food in Victoria.

Cucina

Join John in the kitchen and learn how to cook papardelle through February. Then take a seat on the patio outdoors and enjoy your cooked homemade lunch together with a glass of chilled Rose'. Pasta and a glass of wine from \$30.00 / person... la dolce vita...And during the week, for any bookings of two nights or more, Karen will be glad to provide a pasta cooking lesson. She makes a mean risotto too!



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Tournee

We're bringing back Gusto Sud food and wine tours of southern Italy. The owner, Colin offers a unique insight into the poorer regions, known as Mafia country. He will chaperone up to twelve guests in a private mini bus staying in wonderful palazzo and villas and eating like Italian nobility. Having done the trip many times before, we will visit stunning villages in Calabria and Sicily, the inspiration to movies and books. Our tour is planned for late September, 2010, for 14 days. Stunning wines ! Great Villas ! Excellent chefs ! Put your name down -

'A trip of a lifetime'

Contact Colin cm@scuttlebuttmedia.net



Epicurean Adventure at Villa Gusto - 5th-8th March 2010

Our adventure offers you the Gourmet Traditions of Italy blended with the rugged beauty of the Australian Bush. Observe local wildlife and unique flora.

Friday - Arrive on the Friday and stay in Villa Gusto, the Italian Gourmet Retreat.

Saturday - Start your adventure with a five-course degustation dinner at Villa Gusto. Menu matched to Italian Sangiovese and Pinot Grigio wines and a talk on all things Italy. Guests can spend the day exploring the Alpine region.

Sunday - After a classic Tuscan-style breakfast, a short drive takes us up onto the granite plateau of Mount Buffalo. Discover flora species unique to this spectacular mountain as we hike off the beaten track. Spot echidnas, wallabies and wombats in their natural habitat. Gourmet picnic on top of the world with fabulous views of the Australian Alps. End the hike with a swim in the pristine waters of a mountaintop lake before returning to the Villa. This evening we are guests at a local boutique winery where we enjoy a private tasting with the winemaker before a delicious dinner of local produce.

Monday - Indulge in a leisurely breakfast before heading back home.

Cost per couple: \$2280 fully-inclusive www.hedonistichiking.com info@hedonistichiking.com

Colazione

Chef John offers his easy to prepare oven dried tomato recipe: Sneak 8 tomatoes from your kitchen, partner with 2 sprigs rosemary, 6 sprigs thyme and 2 cloves of garlic. Cut in to quarters. Finely chop thyme, rosemary and garlic, mix together. Lay tomatoes on an oven tray and drizzle with olive oil. Sprinkle generously with herb and garlic mix and Murray River salt, and freshly ground black pepper. Roast at 80 degrees for four hours. It's that simple! Enjoy as antipasto or tossed in a bowl of linguini, sprinkled with pancetta, shaved reggiano and a splash of olive oil.



And Karen offers the easiest way into your lovers good books with a Sunday brunch: Vin Santo Frittata. Loosely chop two handfuls of spinach. Pan with a touch of onion and olive oil and add a generous splash of Vin Santo, Sherry or Marsala. Allow to rest. Whisk 4 free-range eggs with a touch of salt and pepper & grated parmesan. Pan as you would a pancake, flipping once. Place the spinach into the centre and roll the frittata like a large cigar. Serve with pancetta or bacon and a few cherry tomatoes. The perfect peace offering!



Weddings

Our beautiful Villa gardens suits a casual approach to wedding dining. Imagine your guests moving through the gardens with a glass of regional wine tasting delicacies, served as you mingle...marinated olives, arancini, tapenade, provolone cheese, prosciutto wrapped grissini, house semi-dried tomatoes on bruschetta. The list and combinations are endless.....call Karen today!



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