

Narooma Oyster Festival

4-5 May 2013



Demonstrations: Saturday's "Naturally Gourmet Fair" program (May 4) starts with seafood cooking demonstrations.

Festival celebrates what's special

THE Narooma Oyster Festival this weekend celebrates what makes this region so very special – top quality local produce, especially its oysters and seafood, its considerable culinary and artistic talents as well as its outstanding beauty.

Australia's first MasterChef Julie Goodwin, our special guest this year, sums it up rather well, "It has such a beautiful community feel about it and has terrific food, fantastic cooking demonstrations, beautiful art works and lots of wonderful people who also enjoy these things."

The program has different programs on the two days.

Saturday's "Naturally Gourmet Fair" program (May 4) starts with seafood cooking demonstrations by Julie and some of the South Coast's finest chefs.

We have gourmet food and craft stalls, great music by local musicians in the morning and Mick Conway and Ray Beadle in the afternoon, art exhibitions, sand modelling workshops, the free Kidz Zone, the big Aquarium and other family activities, and the Oyster Farmers Ball that night.



Note there is a special gate prize of a Toshiba tablet (valued at \$539) to be drawn at the end of the fair, but you have to be there at the time of the draw to win it. We look forward to seeing you there.

Sunday's "Narooma on Show" showcases the many attractions of Narooma, Montague Island, Bodalla and Tilba districts as well as enjoying more oysters at many local eateries.

Narooma Oyster Festival program

SATURDAY, MAY 4

(Quota Park, Riverside Drive)

"Naturally Gourmet Fair"
(Saturday only)

(9.30am to 5.30pm) Entry fees apply

Petaluma Marquee

Croser Cooking Demonstrations
(9.30am to 12.30pm)

Cooking their signature seafood dishes are Masterchef Julie Goodwin, Huw Jones from the one-Hat Zanzibar Café, Alex Dawkins from the new Tallwood Restaurant in Mollymook, and popular local chef Michael Stokes from Michaels by the Sea and Michaels at Dalmeny.

Petaluma Ultimate Oyster Experience (1.15 to 2.30pm)

Sold out.

National Launch – "Australia's Oyster Coast" (3pm)

A new environmental management initiative of the NSW South Coast oyster farmers, which will build the prestige of oysters from the Shoalhaven to Victorian border.

NSW Farmers Association Oyster Opening Competition (3pm to 4pm)

It's back in a big way with celebrity oyster shucker and former world champion Jim Wild presiding over the judging along with one of our celebrity chefs.

Entertainment

Lighthouse Surgery Live Music Stage

Talented local Performers (9.30am to 1.30pm) will entertain in the morning session, including a "Welcome to Country" and the Gulaga Dancers.

Mic Conway and Robbie Long (2pm to 2.55pm) will perform after lunch. ARIA award winning Mic Conway a singer, musician, song writer, fire eater, magician, tap dancer, actor, multi-instrumentalist and juggler, along with flat-picking guitar champion Robbie Long will surprise and delight all the family. Not to be missed.

Ray Beadle Blues Band, (4pm to 5.20pm) headline and closing act, exhilarating Sydney guitarist Ray Beadle, is one of the hottest talents in Australian blues. Drawn from the rich history of the genre, his soul-stirring music holds rare harmonic and emotional depth and his jaw-dropping ability to ignite the fretboard has earned him broad acclaim. Beadle's infectious swing and loping rhythmic

sensibility are underscored by Hal Tupaea (bass) and George Brugmans (drums). Not to be missed.

Club Narooma Kids Zone – It's free!

(9.30am to 4pm) A special area for kids with activities to include – Dennis the Sandman Display and Workshops, Magic Acts, Milo the Clown, Blacksmith Display, Giant Slide, Jumping Castle, Face Painting, Dot Painting, Scouting Activities, Working Vintage Machinery and much more. Visit the Club, kid and family friendly and dine Club Narooma Style.

Food and drink

ActewAGL Oyster Bar
(10am to 4pm)

Succulent freshly shucked local Sydney Rock oysters served natural or lightly grilled. www.actewagl.com.au

James Squire Beer and Wine Bar

Complimentary James Squire craft beers (www.jamesquire.com.au) and Petaluma wines will be available for tastings before making your selection from the licensed bar. All proceeds from the Beer & Wine Bar will be donated to the Oyster Festival.

UOB Oasis Lounge Bar

Island-themed licensed lounge bar serving cocktails, fresh oysters, prawns, bites and DJ.

Michael's by the Sea

Michael will move his café to the fair and serve his famous salt & pepper squid, natural oysters with tasty drizzles and black Eden Bay mussels with Santiago dressing.

Saturday evening – Out on the Town

Narooma Golf Club Oyster Farmers Ball

Glam-up and feast on an amazing array of dishes prepared by local chef Paul Stokes, including an Oyster Monger's trolley, and then dance the night away to the fabulous "Hit Parade" band.

\$89 per head (does not include drinks). Why not book a table for eight with your friends? Or visit the club for dinner or drinks when the occasion arises.

The Whale Restaurant

A five-course dinner featuring the best of local produce on the South Coast.

Cabaret in the Vines

Experience the cabaret atmosphere

at the Tilba Valley Winery with a close up performance of Mic Conway and Robbie Long while enjoying local wine with dinner.

"The Oyster Farmer" screening

Narooma's historic cinema will all week screen the Australian movie "The Oyster Farmer". Why not have dinner at Sorisso's Restaurant or O'Brien's Hotel just across the road.

SUNDAY, MAY 5

"Narooma on Show"
(No fair on the day)

Poet Society Brunch at Narooma Marine Centre and Narooma Seafood Market (Corner Riverside Drive and Bettini Lane) – anyone can step up and share their readings and compositions or just enjoy the performances of some experienced poets and yarn spinners. Enjoy coffee, oysters, prawns, carpet bag sausage on a roll and a beer or glass of wine by the water. Phone 4476 2126

Giant aquarium at Taylors Seafood Café

The Yamaha Supertank Fishing Show gives the spectator a fish eye view. This spectacular 15m long and 3m high Perspex-sided giant mobile fish tank harbours natural habitat and loads of fish. You'll see what the fish actually sees from under water without having to get wet.

Music in the vines

Relax and enjoy lunch at the Tilba Valley Winery while being entertained by the sounds of trad duo the B&Bs.

www.tilba.com.au/tilbavalleywines

Wagonga Princess Inlet Tours (Fri & Sun)

100 years of history on a 100-year-old electric ferry. Book a trip on the Inlet and be entertained by skipper Charlie Bettini, one of Narooma's great characters.

Charlie's history on the Inlet extends over three generations. www.wagongainletcruises.com

Montague Island Tours (All Weekend)

Take a trip to this multi-award winning tourism icon and see the heritage listed light station and abundant wildlife: www.montagueisland.com.au

Island Charters Narooma will take you there. Or take a wildlife cruise or experience the exhilaration of snorkeling with the playful fur seals of Montague Island: www.islandchartersnarooma.com



Saturday
4th May –
Naturally
Gourmet Fair

4-5 May 2013

Sunday
5th May –
Narooma on
Show

Scrumptious Sydney Rock Oysters from South Coast estuaries star at this weekend's Narooma Oyster Festival which showcases the region's produce, culinary and artistic talents.

www.naroomaoysterfestival.com

Adult
\$12.50

Kids
under 16
FREE
(accompanied by
a paying adult)

Pensioners
\$8.00



Narooma Oyster Festival

4-5 May 2013



Narooma Golf Club Oyster Farmers Ball

GLAM-up and feast on an amazing array of dishes prepared by local chef Paul Stokes, including an Oyster Monger's trolley, and then dance the night away to the fabulous "Hit Parade" band.

\$89 per head (does not include drinks). Why not book a table for eight with your friends? Or visit the club for dinner or drinks when the occasion arises.

Entertainment

Live band "Hit Parade" from Canberra

Menu:

Oyster Monger's Trolley

Throughout the evening our chef will make his way from table to table offering freshly shucked local oysters on ice, presented in a variety of styles with dressings and drizzles

Platters to be served to the table to share

Poached fresh Black Eden Bay Mussels

Served in the half shell, with Spanish style Santiago dressing - a tangy citrus, capsicum, paprika and rustic herb vinaigrette

Fresh King Prawn Salad

With avocado, lime and salad onions, baby coz and wombok, finished with light wasabi and pickled ginger mayonnaise

Porcini Mushroom

With caramelised leek and fresh thyme risotto cake

Platters of Italian Antipasto

All sorts of my Italian goodies including olives, salami roasted capsicum, char-grilled warm salted eggplant, pan-seared

herb infused mushrooms with balsamic glaze, mixed pickled vegetables

Feature Platter

Ciabatta bread to be served with Roma tomato salsa and olive tapenade

Main course

Served alternatively

Prime Eye Fillet Steak

Char-grilled and served with a mushroom trio ragout

Chicken Roulade

Wrapped in crispy prosciutto with grana padano and fresh herb crumble, stuffed with fetta and caramelized leeks, served with lemon thyme sabayon.

Dessert

Warm glazed citrus pudding

With candied ruby grapefruit and Tilba honey double cream and praline

Tickets - only \$89 per head, Dress - Evening wear

Tickets to be purchased at Narooma Golf Club Reception by Thursday 2nd May

Please call 4476 2522 or email: enquiries@naroomagolf.com.au



FOOD MARKET: The Narooma Oyster Festival has some excellent locally produced food on offer. Photo by Jonathon Poyner

'The launch of "Australia's Oyster Coast"



ULTIMATE EXPERIENCE: Getting into the spirit of the "Ultimate Oyster Experience" are Vonnie Hutchison and oyster grower David Maidment.

THIS year's Narooma Oyster Festival will be the launch of "Australia's Oyster Coast" at the Narooma Oyster Festival on Saturday, May 4.

Australia's Oyster Coast (AOC) is an exciting new initiative which will see the NSW South Coast promoted nationally and internationally as home

to the most environmentally sustainable oyster growing industry in the world.

The AOC extends from the Shoalhaven River to the NSW/Victoria border, and comprises eight oyster growing estuaries, which operate under internationally recognised environmental management systems.

No other region in Australia, and possibly the world, has every estuary operating under rigorous environmental systems.

These systems require farmers to proactively identify and manage all environmental issues that pose a risk to their businesses and the wider catchment.

The end result is pristine waterways, a more efficient and profitable oyster industry, and higher quality oysters.

This new initiative will be launched by The Hon Katrina Hodgkinson MP, Minister for Primary Industries.

The launch will be in the Petaluma Main Marquee at 3pm.

Huge numbers of delicious local Sydney Rock Oysters will be consumed at the Festival which will also showcases the region's produce and culinary and artistic talents.

Saturday's "Naturally Gourmet" program along the shore of the stunning Wagonga Inlet will feature MasterChef Julie Goodwin, cooking demonstrations by some of the coast's finest chefs, the popular Ultimate Oyster Experience Lunch, the Oyster Opening Competition, gourmet food and craft stalls, great music, exhibitions by local artists, sand modelling workshops, other family activities and the Oyster Farmers Ball that night.

The Festival program and other info can be found at www.naroomaoysterfestival.com

Moruya TAFE Campus - proudly supporting the Narooma Oyster Festival

and delivering quality flexible training in Commercial Cookery, Hospitality, Travel and Tourism and Event Management



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Oyster Farmers Ball

Saturday 4th of May 2013

Glam-up and feast on an amazing array of dishes prepared by Local chef Paul Stokes, including an Oyster Monger's Trolley, and then dance the night away to the fabulous band - Hitparade. Tickets only \$89 for three course meal plus Oyster trolley and band. Tables of 8.

Evening Wear
Doors open 6.30pm
Entree served at 7pm

Tickets on sale now



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narooma golf club

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www.naroomagolf.com.au
COURTESY BUS AVAILABLE THURS-SAT > CALL 02 4476 2522 to book

Narooma Oyster Festival

4-5 May 2013



Narooma Plaza Gourmet



Food Court:

(all day Sat.)

THE best food stalls the region can offer includes; natural oysters & prawns, oyster shots (non-alcoholic), gourmet fish & chips, pizza cooked in a clay oven, sausages from locally grown beef, traditional tandoori chicken, BBQ roast beef rolls from the local butcher, Turkish pastry, kebabs, Spanish style food, local cafes with their own specialties, home-made ice cream,

Dutch pancakes, coffee from local roasters, spices, sauces, jams, chutneys and confectionary, fresh roasted nuts and the list goes on.....

Stalls - More than 60 stalls to choose from including; International style foods, local artisan crafts, exhibitions, community displays and general markets.

ON THE INLET: (Left) Narooma oyster farmer David Maidment.

Participating oyster farmers

David Maidment - Supply & presentation Ultimate Oyster Experience at the Fair

Jim Croucher - Bottled oysters & oyster shots stall at the Fair

Charles Hayenback - Oyster farming display & unopened oysters stall at the Fair

Jim Wild - Oyster Opening Competition Judge & former World Champion

Michael Taylor - Supply of oysters for Oyster Opening Competition at the Fair

Wayne Davies - Supply of oysters to Oyster Bar at the Fair

John & Chris Richie - Supply of oysters to Oyster Bar at the Fair

Ewan McAsh - Oyster Oasis Lounge Bar, supply & presentation Ultimate Oyster Expo at the Fair



Many other oyster farmers from the Shoalhaven to the Victorian border will also attend the event.

Other attractions:

Taylor's Giant Aquarium, MACS Art & Photography Exhibition, Sculptures on the Inlet, Fishing Line Casting Competition, Traditional Boat Display, Buskers, Wagonga Inlet Oyster Tours, Julie Goodwin signing her latest cookbook, the eclectic Quarterdeck Restaurant and lots more...

Oysters on the menu: (Avoid disappointment and check operating hours)

The following participating outlets will have oysters on the menu;

Taylor's Seafood Café, Quarterdeck, The Whale Restaurant, Tilba Valley Winery, Club Narooma, Narooma Golf Club, JJ's Restaurant at Festival Motel, Dromedary Hotel Tilba, Narooma Marine Centre, Narooma Fish Market, Anton's by the Sea (Sun only), O'Briens Hotel and Sorisso's Restaurant.



LIVE FISHING DEMOS AT THE YAMAHA SUPERTANK

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The best fish and chips in town!



12B RIVERSIDE DRIVE, NAROOMA
PH: 02 4476 2127

"The Oyster Farmer" all week

TO celebrate the Narooma Oyster Festival we will be doing special screenings of the critically acclaimed Australian movie "The Oyster Farmer" all week long

A young man has a hard time getting crime to pay better than honest work in this comedy-drama from Australia.

When Jack Flange (Alex O'Lachlan) gets word that his sister Nikki (Claudia Harrison) has been in a serious auto accident, he leaves his home in Sydney and travels to the small seaside community where she lives.

Money is tight for Nikki, so Jack looks for a job to help out; however, the best he can do is working for Brownie (David Field), who runs an oyster farm with his father Mumbles (Jim Norton).

Jack soon learns that oyster farming is tough, physically punishing work, and while Brownie would be a difficult boss on the best of days, the fact that his ex-wife Trish (Kerry Armstrong) has opened a competing business has made matters significantly worse.

Wanting more money and less labour, Jack steals a cache of money from an armoured car, and to help cover his tracks mails the cash to himself. However, when the money never arrives in the mailbox, Jack wonders if someone has made off with his ill-gotten gains -- and if the law might be after him.



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www.lighthousesurgery.com

<p>General Practitioners Dr Jennifer Wray Dr Cedric Schmamman Dr Gudrun Muller Grotjan</p> <p>Registrar on rotation from CoastCityCountry GP Training Dr Philip Hartstein Dr Antony Chesterman Dr Shailender Pottumuthu Dr Carols Pasco-Connor</p> <p>Junior Medical Officer On secondment from The Canberra Hospital Prevocational GP Placement Program (PGPPP) through Coast City Country GP Training Limited (CCCGPT)</p> <p>Medical Student on rotation from ANU Medical School</p> <p>Practice Nurses Janelle Whiting Jan Boxsell Nicola Eastham Suzanne Stephenson</p> <p>Practice Managers Denise Carter Lisa Patrick</p> <p>Bookkeeping & Payroll Marion Bate</p> <p>Receptionists Erin Cunningham Alicia Puglisi Jane Taylor Janelle Greig Carla White</p>	<p>Operations Manager Colin Boxsell</p> <p>Visiting Specialists Dr Rob Hartemink (General Surgeon) Dr Andrew Thomson (General Surgeon) Dr Ian McCrossin (Dermatologist)</p> <p>Mental Health Service Paula Howe IMHS</p> <p>Audiometry Christina Wilson Connect hearing Sarah Light MCLAud MAudSA Attune Hearing</p> <p>Allied Health Ms Noshin Lou (Podiatrist) Ms Lisa Kempster (Psychologist)</p>	<p>Medicare Local Leonie May (Generalist Counsellor)</p> <p>Lighthouse Surgery and Bermagui Medical Centre has also arranged video consults with Dr Andrew Leicester (Orthopaedic Surgeon) and Dr Mark de Souza (Paediatrician) and other specialists</p> <p style="color: #f4a460; font-weight: bold;">Major sponsor 2013 Narooma Oyster Festival</p>
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