

The Arts Centre Cafe (event)

Hans and Rose Versteeg only hold these degustation events a couple of times a year. The Arts centre has a very busy function schedule and the dynamic duo just don't get the time slots available very often. So when these nights are posted on the www.artscentrecafe.com.au, fans quickly fill the 50 or 60 spots. I was one of them. Bob and Margaret Hughes were two and three of them.

Seeing the Japanese Garden dressed up for these nights is a wonderful treat. It's like dining at some exotic resort. Candles, lanterns and beautifully dressed tables create a fantasy scene with the amazing trees and gardens creating a natural backdrop.

Our first course is a masterpiece. Entitled, "A Celebration Of Tomato," the superbly presented dish was a treat for all the senses. A Douglas Park Tomato with Buffalo Mozzarella and Basil Tomato Consomme With Thyme and Garlic Croutons Fleirloom Tomato and Cucumber Carpacio. Wow!

The second course was one of my personal favourite styles of food. Vietnamese Salad of Kohlrabi, Carrot and Mungbean Shoots with Coconut Crisps and Crunchy Peanuts. Again, I am smitten.

After our third course Chef Hans Versteeg is batting 3-0. Prawn and Fennel Ravioli with Sheep's Milk Fetta, Garden Peas and Herbs is another triumph!

On to our second bottle of Mount Langhi Billi Billi Pinto Grigio and the food was taking a back seat. Next was an oven roasted eye fillet

of beef, followed by Tilsit cheese with spiced peach compote. Tilsit cheese was the choice of Prussians - when Prussia existed. It is a light yellow, semi hard cheese and it looooves the spiced peaches.

Our dessert was a Chocolate, Hazelnut and Amaretti Semifreddo with Orange and Cherry Sauce. Yum and yummer!

The whole dining experience was a success but there were highlights. The first three courses were sublime. Keep an eye out for any similar events. You must experience one of these dining events. Wow!