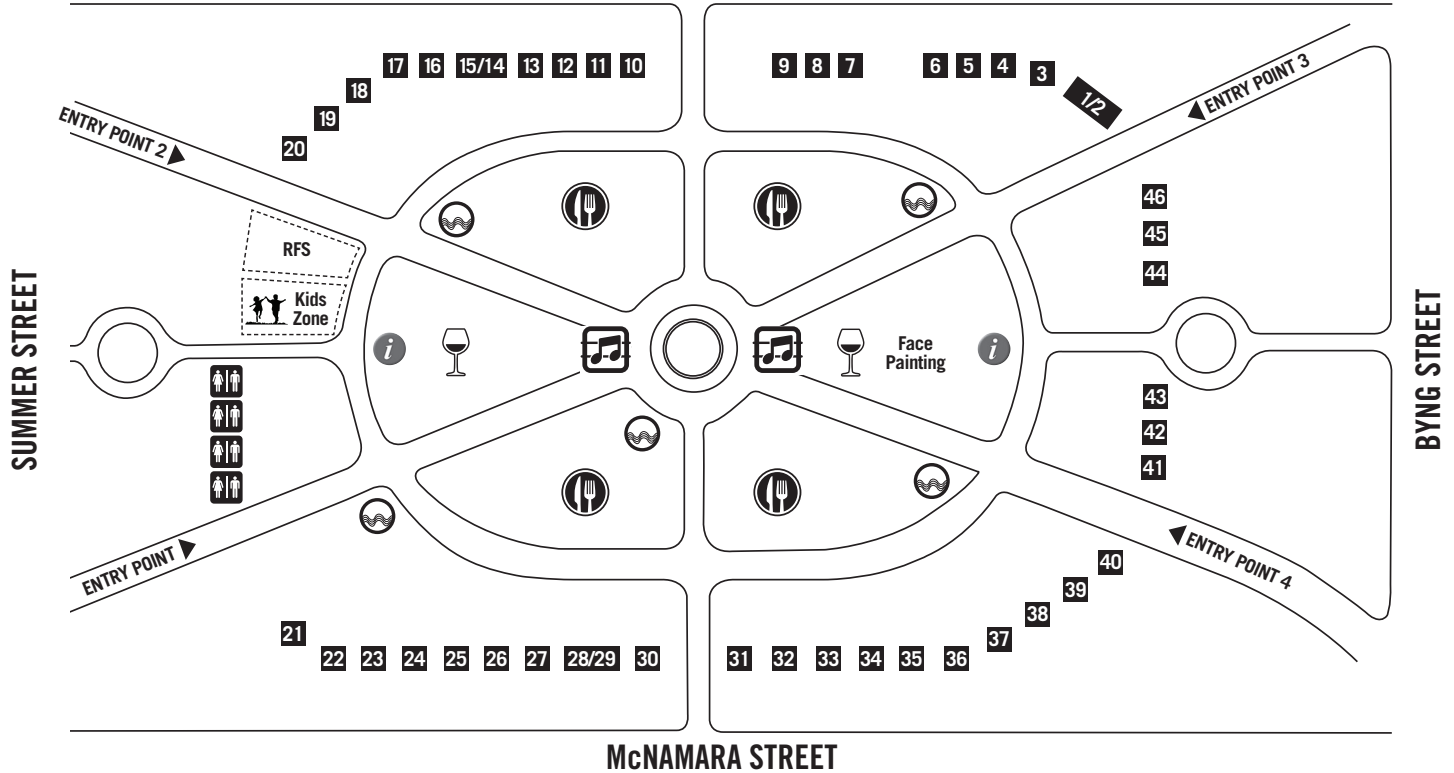












# 2019 ORANGE F.O.O.D WEEK NIGHT MARKET sponsored by THE D'AQUINO GROUP OF COMPANIES

## LORDS PLACE



-  = Glass & Info Tent
-  = Dining Area
-  = Toilet Facilities
-  = Double Fete Stall Site
-  = Live Music
-  = Kid's Activity Area
-  = Dining Area
-  = FREE Water Point
-  = Single Fete Stall Site
-  = RFS = NSW Rural Fire Service

PROUDLY SUPPORTED BY

***D'Aquino***

GROUP OF COMPANIES

Established 1946

**STALL # STALLHOLDER**

- 1/2** **The Agrestic Grocer**  
South American Asado Grill featuring Fresh Pastures Pork & Crosshills Grassroots Black Angus Beef, served w. a selection of Salads; Arancini Balls stuffed w. Second Mouse Cheese & served w. Agrestic Napoli Sauce; Fourjay Hazelnut Meringues (GF); Local Fig 'n' Cream Patisserie w. Ginger Cake; Local Pear Crumble Slice; Spencer Chocolate & Local Cherry Coconut Rough (GF); Local Pumpkin Pie; Local Toffee Apples
- 3** **Badlands Brewery**  
Range of Craft Beer; Brewbacca the Elder; Rum Ball Ale; Elderberry & Lemon Cordial
- 4** **Second Mouse Cheese Co**  
Assorted Cheese Platter w. Lavosh & Fruit (GF option, V); Deep Fried Haloumi Kebab w. House Made Relish (V)
- 5** **De Salis Wines**
- 6** **Nashdale Lane Wines**
- 7** **Red Chilli Deli**  
Sri Lankan Chicken Curry (GF); Pulled Pork Burgers; Lemon & Chocolate Tarts
- 8** **Cargo Road Wines**
- 9** **Franklin Road Preserves**  
Beef & Brinjal Burger w. Cucumber, Relish & Sauce; Marinated Chicken Skewers w. Rice & Aubergine Sauce (GF)
- 10** **Strawhouse Wines**
- 11** **Brangayne of Orange**
- 12** **Small Soi Thai Food**  
Chicken or Pork Sate (GF); Massaman Curry w. Rice (GF); Crispy Pork Salad; Chinese Custard Bun
- 13** **See Saw Wines**
- 14** **Ross Hill Barrel & Larder**  
Chicken & Chorizo Paella (GF); Beef Bourguignon (GF)
- 15** **Ross Hill Wines**
- 16** **Trunkay Bacon & Pork**  
Kransky Rolls w. Granny's Relish (CF); Steak & Chorizo Rolls w. Granny's Relish
- 17** **Rowlee Wines**
- 18** **Orange Mountain Wines**
- 19** **Wholefood Eatery**  
Arancini Balls w. Mushroom & Cheese served w. Housemade Sugo & Basil Sauce (Vegan option); Local Fresh Fruit Juices
- 20** **Sassy Wines**
- 21** **The Cheesecake Co**  
Pulled Beef & Slaw Rolls; Hand-cut Chips w. Homemade Condiments; Lemon Curd Cheesecake (GF option); Mixed Berry Cheesecake (Vegan option, GF); Salted Caramel Cheesecake; Apple Crumble Cheesecake; Fresh Lemonade; Locally Roasted Coffee
- 22** **Swinging Bridge Wines**
- 23** **Twisted River Wines**
- 24** **Origin Chocolate**  
Local Apple Pie; Origin Chocolate Tart w. Hazelnuts & Figs; Variety of Gelato (GF, Vegan options)

**STALL # STALLHOLDER**

- 25** **Highland Heritage**
- 26** **Indian Delight**  
Fried Rice (CF, GF); Butter Chicken (GF); Lamb Rogan Josh (GF); Naan Bread
- 27** **Wallington Wines**  
Olive Oil
- 28/29** **Edwena Mitchell Catering**  
Venison Chilli w. Fresh Corn Salsa (GF); Roast Pumpkin & Lentil Curry (V & GF); Sausage Rolls (CF); Lamb Tajine on Cous Cous; Pork Belly w. Coriander Pesto & Cabbage; Beef Brisket on Mash (GF); Caramelised Apple Tart
- 30** **Zinga Family Wines**
- 31** **Trang Hue Vietnamese**  
Spring Roll; Rice Paper Roll; Lemongrass Chicken w. Rice (GF); Roast Duck w. Apple Salad (GF); Beef Soup (GF); BBQ Pork/Chicken w. Rice (GF); Trang Hue Plate; BBQ Pork/Chicken w. Rice (GF); Bao Bun; Caramel Custard; Caramel Tofu
- 32** **Pioneer Brewing Co**  
Stockman's Lager; Cargo Gold; Red Fox; XPA
- 33** **Bodhi Garden**  
Spring Rolls (V); Curry Puffs (V); Vegetable/Sweet Potato Balls (V); Gow Ghee (V); Curry w. Rice/Fried Rice/Noodles (V); Local Apple Juice; Water
- 34** **Colmar Estate**
- 35** **Village Bakehouse**  
Beef & Shiraz Pie (option w. Peas, Mash & Gravy); Chicken & Mushroom Pie (option w. Peas, Mash & Gravy); Pork, Fennel & Apple Sausage Roll (CF); Pavlova Cruffin w. Local Fruit; Red Velvet Eclair; Fresh Mini Cinnamon Donuts (CF)
- 36** **Mortimers Wines**
- 37** **Patina Wines**
- 38** **Sister's Rock Restaurant**  
Borrodell Farm Slow Cooked Beef Brisket w. Housemade Condiments; Borrodell Smokehouse Sausage Sandwich w. Housemade Condiments
- 39** **Small Acres Cyder**
- 40** **Duntryleague Restaurant**  
Pork Kimchi Pancake; Choc Fudge Brownie (GF); White & Dark Chocolate Mousse (GF)
- 41** **Phillip Shaw**
- 42** **Pickle & Fig Café**  
Basil, Kale, Pea, Artichoke & Feta Pasta Salad (GF option); Cous Cous Salad w. Herbs, Almonds, Currants, Roast Pumpkin, Hummus & Yogurt (V); Snack Pack of Trunkay Creek Ham, Cheddar, Tomato Relish, Onion Dip & Crackers; Orange Cakes (GF); Choc Brownies (CF)
- 43** **Angulong Wines**
- 44** **Slow Wine Co**
- 45** **Racine Restaurant & Bakery**  
Lamb Pie; Duck Pie; Pumpkin & Feta Quiche (V); Sausage Rolls (CF); Lemon Tart; Apple Tart
- 46** **Heifer Station Wines**