

2012 New Zealand Extra Virgin Olive Oil Awards

Awards Dinner

Brentwood Hotel, Wellington

Saturday 29th September 2012

Dinner Menu

featuring award winning oils

STARTER

Pan-fried crabcake with wasabi mousse and rocket salad (Matiatia Koroneiki/Frantoio)

OR

Goats cheese wrapped in prosciutto on toasted brioche with a sweet pepper coulis (Dali Picual)

MAIN

Olive oil poached Salmon with crushed potato, sautéed spinach and coriander yoghurt (Left Field Tuscan Blend)

OR

Roast sirloin of Beef with an olive oil Yorkshire pudding, green beans and horseradish pumpkin puree (Dali Select)

DESSERT

Lime Pannacotta with Tamarillo confit (Robinson's Bay Grove Blend)

OR

Fruit kebabs with a mint sugar syrup and sorbet (Divinity Frantoio)

Rachel Priestly (Judge) with our Chefs Anita Sarginson & Glenn Curphey



Guest Speaker – David Burton



mrlabels Best Label – Juno Olives

Ian Juno pictured with Jo Holmes



COSPAK Best Boutique – McGiven Valley

Head Judge Fernando Martinez with Alison van Winkel (COSPAK)



Arthur Holmes Best in Class Award Chris Moore (Robinson's Bay) with Rick Holmes



Best in Show – Andy Rosanowski Memorial Trophy

Chris Moore, Goran Erdevicki (GEA Westfalia), Annette Moore



Best in Show

Chris & Annette Moore – Robinson's Bay

