

## AUSTRALIA'S CHAMPION FINE FOOD ANNOUNCED

### Spring 2008 Sydney Royal Fine Food Show Awards Dinner "A Touch of Gold"

The Champion products of the Spring 2008 Sydney Royal Fine Show have been announced at a special dinner at Sydney Showground.

Guests dined on five delectable courses with matching wines featuring the best of the best from the 2008 Wine, Dairy and Fine Food Shows.

Hosted by RAS Fine Food Committee Chair, Lyndey Milan, the event was an amazing opportunity for food and wine lovers and aficionados to taste some of the best food Australia has on offer, as well as meet the producers behind the products.

"After more than a decade The Royal Sydney Fine Food Competition has certainly come of age, now boasting ten competitions across 14 days involving 241 officials,"

"We continually introduce new competitions, in line with modern agriculture and evolving Australian food tastes. This is the first Fine Food dinner open to the food-loving public. It was gratifying to see the response and the wonderful exposure for our winners," said Ms Milan.

Richard Gunner's Fine Meats capped off a successful Spring 2008 Sydney Royal Fine Food Show, winning the Grand Champion Lamb Exhibit and Champion Grass Fed Lamb Exhibit in the inaugural Branded Lamb Competition.

WA's Hillside Tender Meats also went home with a gong, winning the Champion Grain Fed Lamb Exhibit.

In the Aquaculture Competition the Champion Oyster Exhibit was awarded to Pearly Oyster Bar in Batemans Bay. It's been an extremely successful Show for Pearly Oyster Bar, going down in the history books as the first Gold medal winner for Angasi oysters.

Daintree Saltwater Barramundi scooped the pool, securing the Champion Plate Size Barramundi Exhibit and Champion Large Whole Fish Barramundi.

"Both these marked an increase in standards for aquaculture. To see Australia's own native oyster and fish triumph was exciting, said Ms Milan."

South Australia's Barossa Fine Foods cemented their position in the fine food industry, taking home two Champion and two Most Successful Exhibitor awards for their Duck Liver and Walnut Pate and Gypsy Tyroler.

Erskinville's R&S Danube Smallgoods is the place to buy your Christmas ham, awarded Most Successful Ham and Bacon Exhibitor after taking out the Champion Ham and Bacon Exhibit for their Regal Double Smoked Leg Ham.

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The best sausages can be found at Hornsby's Tender Value Meats, who were named Most Successful Sausage Exhibitor and Allambee's Exclusive Meats who took out the Champion Gourmet Sausage Exhibit for their Chicken Bratwurst.

Australia's Olive Oil industry is forging ahead with quality products produced by the likes of Lighthouse Olive Oil in Drysdale Vic, who was named Champion Australian Extra Virgin Olive Oil. Victoria's Cobram Estate can add the Champion Varietal Extra Virgin Olive Oil to their list of accolades.

It was a sweet tooth's paradise in Regional Food this Spring. The Champion Regional Food Exhibit was awarded to Tasiliquid Gold in Jundbury for their Prickly Box Honey, also winning the Champion Sweet Product.

A list of Gold and Silver medal winners is attached. For full competition results please visit: [www.sydneyroyalshows.com.au](http://www.sydneyroyalshows.com.au)

The Sydney Royal Fine Food Show is supported by Sydney Fish Markets, MLA, Steersons Steakhouse, George's Mediterranean Bar & Grill, Kerry Ingredients, Olivegrower and Processor Magazine and NSW Food Authority.

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