

Regenerative Farming Dinner features award winning produce from Southern Highlands

Jimmy Nardello kicks off summer night dining at Robertson

Moonacres Kitchen will launch their summer night restaurant called Jimmy Nardello with a Regenerative Farming themed dinner in collaboration with South Hill Soil Farm and Tathra Place Free Range at Robertson on 2 November 2019. The event will feature a talk from Rod Chisholm, CEO of Soils For Life, a program that supports land managers to regenerate their land. The menu will feature locally sourced ingredients from Moonacres Farm as well as, neighbouring Southern Highlands producers; Jamberoo Mountain Farm, Living Earth Farm, Brillig Farm, Pecora Dairy, Taluca Park Free Range, Tathra Place Free Range and South Hill Soil Farm. The humble menu was developed by Moonacres and Jimmy Nardello chef, Stephen Santucci and is inspired by the rich flavours of authentic Italian cuisine. Menu highlights include Venetian pasta of Bigoli with duck sauce and raviolini filled with Pecora Dairy's Jamberoo Mountain Blue cheese. The wine list will feature locally sourced natural wines from Ari's Natural Wine and Benson & The Mooch, in addition to Yarrawa Estate Chardonnay from Kangaroo Valley and Far Ago Hill in Canyonleigh. The food and wine will be served with short educational talks from experts including Rod Chisholm, CEO Soils for Life; Phil Lavers, owner Moonacres Farm; Luke Winder, owner Tathra Farm Free Range; Clara Bateman, farmer South Hill Soil Farm. Rod Chisholm, CEO of Soils for Life, is incredibly passionate about investigating good regenerative farming practices and sharing the results to ensure this effective sustainable approach becomes a national focus for Australia. "The integrated approach has already delivered consistent and scientifically verifiable improvements both in terms of productivity and drawdown of carbon from the atmosphere," said, Mr. Chisholm, CEO, Soils for Life. Phil Lavers, owner of Moonacres Farm, is aiming to achieve these sustainable practices by implementing a three-year Soil Project aimed at unleashing the natural cooperation between microbes and plants. "We are in the planning stages of this endeavour, it is important to us to leave the soil more fertile than we found it and ultimately create better quality produce," said Mr Lavers. Tickets are limited book here: bookings@jimmynardello.com.au -ends- Notes to Editor: Interviews with Stephen Santucci and Phil Lavers available. Media passes available upon request. About Moonacres: Moonacres, is a 140-acre organically certified farm organic vegetable farm, located in the Southern Highlands of NSW, 90-minutes south of Sydney, was established in 2006 when Phil and Lisa Lavers moved their young family back to Australia from Japan. Moonacres' award-winning produce is favoured by some of Sydney's and regional NSW's best restaurants; is sold at several farmers markets and food co-ops; delivery is available to local customers. The Moonacres team are also embarking on an ambitious, long-term soil project at the farm. In 2017 they opened the fully renovated Moonacres Kitchen which includes a café, bakery and summer dining concept Jimmy Nardello. Moonacres Kitchen is committed to the ethical production of the best quality food from farm to table, in a manner which nurtures the land. The Bakery uses only stoneground flour which has been responsibly and sustainably grown to produce breads and pastries onsite. Moonacres Kitchen also runs a Charcuterie Program in their considerable curing room which is on display from the cafe; all meats cured in-house use locally sourced, sustainable animals. More information: www.moonacres.com.au For bookings: bookings@jimmynardello.com.au For media enquiries, please contact: Simone Gur, Account Director, ZADRO P: +61 2 9212 7867 | M: +61 417 778 511 | simone@zadroagency.com.au Oakley Grioli, Account Coordinator, ZADRO P: +61 2 9212 7867 | oakley@zadroagency.com.au Images (High resolution available on request) Image: Produce from Moonacres Farm Image: Produce from Pecora Dairy Image: Head Chef Stephen Santucci

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