



## Smudge Publishing releases latest book 'Flavours of New South Wales'

Explore the culinary corners of New South Wales, meeting the producers, chefs and restaurateurs behind the state's renowned food scene.

Smudge Publishing has been out on the road, exploring the regions of New South Wales to produce the very first Flavours of New South Wales. Featuring stunning photography, delicious recipes and the stories of the people behind the produce, this beautifully presented book showcases the diverse wine and dining scene across seven sensational regions of the state.

The latest publication in the award-winning Flavours Of series, Flavours of New South Wales explores the state's amazing culinary scene to give locals and visitors alike an in-depth guide to New South Wales' best, from the shores of the South Coast to the beaches of Byron Bay. Every region offers fantastic food finds, from fine dining at remarkable restaurants to home-grown produce found at farm gates and cellar doors.

For Smudge's Publisher, Jone e George, New South Wales' food and drink offerings rival some of the world's best. "Growing up in NSW, I spent a lot of time enjoying local produce from many regions. And it is this that shines on every plate and in every wine glass – the stunning ingredients that speak for themselves," Jonette said.

Explore New South Wales' vineyards, breweries, restaurants, cafes and bars within these pages, discovering the nuances of each region and learning just what makes this state so great. Try ocean-fresh seafood on the Central Coast, coffee from the Northern Rivers, home-grown vegetables in the Blue Mountains and, of course, savour the renowned wines of Mudgee and the Hunter Valley.

Chefs from all over the world have been drawn to the possibilities that New South Wales' environment has to offer, creating exceptional dishes from the state's abundance of produce. Exceptional olives, oils, breads, cheeses, meats, seafood and artisanal products are all available within the state's borders. Follow the journey from paddock to plate, watching chefs transform this bounty from raw to remarkable.

It's not all about the restaurants. Cafes look after all your breakfast and lunch needs, with beans roasted locally and the same high-quality approach to dishes. Vineyards take advantage of the diverse microclimates and terrains to produce delectable varieties that are refreshingly different from any other offerings. Finally, a selection of breweries lead the lager, ale and porter charge, pouring tasty brews that are a matter of local pride.

With so much to explore, staying overnight turns a meal into a holiday. Flavours of New South Wales includes a number of boutique accommodation options, the perfect spot to relax after a day of indulgent eating and drinking.

Take your culinary memories back to the kitchen – signature recipes from a selection of the state's best chefs mean you can replicate your fantastic dining experience in the comfort of your own home.

Flavours of New South Wales offers a visually stunning and insightful look at the best of the state's culinary scene. Jump right in and choose the next destinations for your food and wine adventures.

Available through the Smudge online bookshop, major bookstores and the venues featured within the book.

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