

NOVELLO FEAST SATURDAY 21 MAY 2-8 PARSONS ST, ROZELLE FOOD, WINE & LIVE MUSIC INFUSED WITH **THE NOVELLO SPIRIT**

THE SPIT WILL BE SIZZLING WITH SUCKLING PIG AND GOAT FOR A FIVE COURSE FEAST FEATURING **FEATHER AND BONE ORGANIC NOVELLO OLIVE OIL** (MADE FOR US BY **NOLANS ROAD**) AND PREPARED BY A STELLAR CAST OF FEATHER AND BONE FRIENDS.

ALASDAIR MCKENNA most recently head chef at Tabou

ALEX KEARNS exec chef at Glebe Point Diner and Neutral Bay Bar and Dining

MARTA GARRIGA SANROMA head chef and owner of pica pica catering

MICHAEL MENEARNEY ex-exec chef at Rockpool and now Mike's Table.

Live, natural wine tastings with each course from:

NATURAL SELECTION THEORY

DANDY IN THE CLOS

JAUMA

SHOBBROOK WINES

LUCY MARGAUX

BOTTLE AND GLASS

Ingredients from:

FEATHER AND BONE

MARTIN'S SEAFOODS

FOOD CONNECT

Live, world music extravaganza (piano accordion, clarinet and tuba) from:

ACCORDION ENTERTAINMENT TRIO

100 tickets at \$125 each.

To join in please email laura@featherandbone.com.au

