



**Awesome Salt Sessions with Moss Vale based Olsson's Salts are set to spice-up the 2022 Southern Highlands Food & Wine Festival, February 26 & 27.**

Found in the heart of the festival village at Moss Vale Showgrounds, **Olsson's Salt Sessions** offer an intimate food and wine experience with twelve iconic foodies, championing Southern Highlands producers known for their quality product and sustainable practices. On Both Saturday February 26 and Sunday February 27, there will be six Salt Sessions, each for 40 minutes in duration.

*"Our family have been Southern Highland locals for 25 years and we're thrilled to be involved with this iconic Festival." Alex Olsson*



A stellar line-up of Salt Session presenters includes James Viles of Offgrid Provisions, Mark Labrooy of Three Blue Ducks, Byron Woolfrey of Trolley'd, Alex Pritchard of Icebergs Dining, Segundo Farrel of Osborn House, Tommy Prosser of Berrima Vaultouse, Michael Cains of Pecora Dairy, Simon Evans of Bangalay Dining, Ioannis Bernados of Bernie's Diner, Colin Fassnidge of Banksia Hotel, John Mauger of Mauger's Meats and respected local Sommelier Ben Shephard.

See session outlines following.

Presenters share a food philosophy of sustainable farming and respect for regional produce, with an emphasis on fresh, natural ingredients. They offer paddock-to-plate insights that are key to their success, as consumers become more and more engaged in the connection to food origin.

**SOUTHERN HIGHLANDS FOOD & WINE FESTIVAL SPONSORS**



On-sale now, tickets to the Olsson's Salt Sessions make a great gif for the foodies in your family or friendship group. Priced from \$20 to \$50 per session (plus online booking fee) your ticket is inclusive of a glass of local wine and a taste of something delicious.

<https://southernhighlandsfestival.com.au/olssons-salt-sessions/>.

Tickets to these sessions are not inclusive of entry to The Southern Highlands Food and Wine Festival, which start at \$30 for general entry or \$150 for a VIP experience.

<https://southernhighlandsfestival.com.au/>



**Colin Fassnidge**  
Banksia Hotel

Dublin-Born, trained by the legendary Raymond Blanc and Executive Chef at the Four in Hand for 10 years, Colin's creative yet refined take n nose-to-ail food philosophy has turned pub dining into an award winning destination experience.



**Mark Lebrooy**  
Three Blue Ducks

Avid sustainable hunter, spear-fisherman and founder of Three Blue Ducks, the first café to be invited to the Good Food Guide Restaurant Awards 'best breakfast' category, now also open for dinner and awarded their first hat.



**Simon Evans**  
Bangalay Dining

Combining a passion for native ingredients and imaginative dishes with solid techniques and respect for amazing South Coast produce Simon originates from Wales. His previous restaurant, Caveau in Wollongong, was awarded a chef hat every year.



**James Viles**  
Offgrid Provisions

Former chef and owner of two-hatted Biota Dining, recognised for his commitment to sustainability and dramatic modern food, James champions seasonal, ethical produce in honest, pure, delicious dishes.



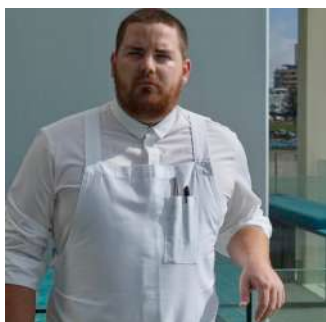
**Michael Cains**  
Pecora Dairy

Australia's first dairy approved to make raw milk cheese Pecora is an artisan sheep dairy & cheesery, where ewes graze lush pastures. Founded by Michael and Cressida McNamara in 2011, Pecora have recently opened a Cheese Shop & Providore in Robertson.



**Byron Woolfrey**  
Trolley'd

Captain and co-founder, he mastered the art of puling beers at age 11 and was wowing Hollywood mafia De Niro and Pacino at Tetsuya by his 20's before spreading his wings with his own foraged cocktail creations.



**Alex Pritchard**  
Icebergs Dining

Acquiring his passion for local, sustainable produce growing up in The Blue Mountains, Alex started his career aged 13, at Lochiel House, then Hugos Group, Momofuku, Brasserie Ananas and now Icebergs Dining Room & Bar.



**John Mauger**  
Maugers Meats

Continuing the family farming tradition, since 1972, Maugers established Burrawang's first butchery. John prides himself on free ranging the highest quality meat, free from antibiotics or added hormones, in partnership with his son.



**Ioannis Bernados**  
Berne's Diner

In hotel hospitality from the age of 18 at The Ritz Carlton, Double Bay, Four Seasons and London's Claridge's, Mayfair, Ioannis took flight with a commercial pilot's license and his own iconic, art-deco American style diner at Moss Vale.



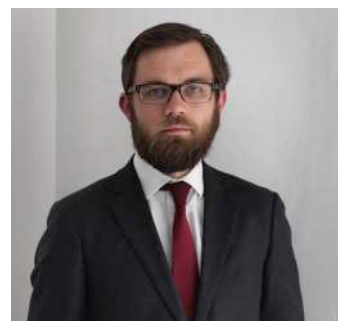
**Segundo Farrell**  
Osborn House

Heading up the kitchens of Bundanoon's new luxury boutique hotel, Segunda honed fire cooking skills with Latin American legend Francis Mallmann. At Narda Comedor, Rae's Byron Bay and now the Highlands, he excites with a fiery cooking style.



**Tommy Prosser**  
Berrima Vault House

Tommy brings 21 years of techniques and skills ingrained at some of the world's best restaurants to this new local find, drawing inspiration from local growers and ingredients to treat locals to his own distinctive food style.



**Ben Shephard**  
Wine Masterclass

Respected local Sommelier at Bistro Sociale Bowral, Ben will draw on his regional knowledge to assemble an incredible line-up for a horizontal tasting not to be missed.

Sessions proudly supported by:



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