



Age
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PICQLO

- Australian chef James Henry, who owned and operated Bones in Paris until August, is back in Melbourne to visit and to cook. He's joining Josh Murphy, a former colleague from Cumulus Inc, for a one-off dinner on Friday at Fitzroy's Builders Arms. It's \$140 a head with wine. Details: info@buildersarmshotel.com.au

- Yarra Valley winery Rochford has combined its Coldstream cafe and restaurant into one dining space, now called Rochford Restaurant. Raki Andriana (ex De Bortoli winery, Melbourne Wine Room, Gills Diner) heads the kitchen.

- Chefs Diego Munoz, of Astrid y Gaston restaurant in Peru (pictured), and Paul Wilson will team up in the Lady Carolina kitchen for this year's Good Food Month Editors' Dinner on November 18. Hosted by Good Food editor Nina Rousseau, restaurant critic and Good Food Month creative director

Gemima Cody, and *The Age Good Food Guide* editor Roslyn Grundy, the Fairfax subscriber event includes matched cocktails and a copy of *The Age Good Food Guide 2016*. Tickets are \$120 a head.



Details: theage.com.au/mybenefits

- Rice Paper Scissors is holding a five-course dinner at its Fitzroy restaurant on Monday, October 26 to raise money for a cooking school in Nepal to aid recovery from the Nepalese earthquake. It's \$100 a head. Details: ricepaperscissors.com.au/a-night-for-nepal

- Four Pillars has opened its new Healesville distillery with a tasting room and a few simple snacks. It's open Thu-Mon

10.30am-5.30pm at 2a Old Lilydale Road, Healesville.

