

Foodies Celebrate New Port Melbourne Foodstore



Food lovers are applauding the opening of continental deli, gourmet food store and cafe, Eurodore, in Port Melbourne.

Eurodore puts Port Melbourne on the map for food (and especially cheese) lovers. Described as 'a European classic' and 'a visual and culinary

feast', the continental deli offers premium cured meats, terrines, patés and antipasto and the cheese larder is one of the most comprehensive in Melbourne. Celebrated Cheese champion and Calendar Cheese Founder, Will Studd concurs, saying, "It's great to see an interesting range of artisan and farmhouse cheeses on sale in Port Melbourne, and you can even enjoy a glass of wine as you try them." Eurodore's Sarah Reiter, explains, "Our philosophy is to provide time poor food lovers with a short cut for shopping and dining. We do the hard work to find premium products which save time and are high quality. Our many clever recipes make cooking for the family or entertaining for friends easy, impressive and delicious. And everything is showcased daily in our restaurant and wine bar".

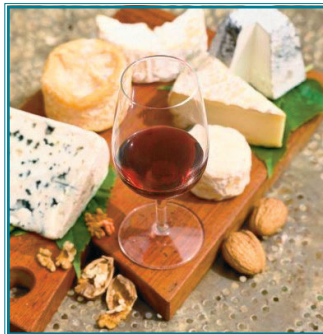
SPECIAL SALADS

Morello Cherry Vinaigrette, Fig and Blood Orange Glaze, Eggless Caesar Dressing and Milawa Blue Dressing from King Valley Fine Foods will liven up simple salads or summer entertaining.



CHEESE WORKSHOP

Luxury Cheeses of the World
7pm Thursday 20 March / \$40pp
Learn about different varieties of cheese and how to match them with the right wines with our Sommelier Anne-Marie Banting and Calendar Cheese's Bronwyn Aitken. Especially for this event, Eurodore has sourced and selected a selection of cheeses recognised as the worlds best. Call Eurodore on 9646 3499 to book your place or if you can't make the event, some of these extraordinary cheeses will be available in the larder, for a limited time.



WINE TASTING WORKSHOP

Glitter and Sparkle with Domain Chandon
7pm Wednesday 27 March / \$40pp
Enjoy a wondrous night of champagne and sparkling exploration with Domain Chandon, senior wine maker, Matt Steel who will walk guests through the Domain Chandon collection as well as some exclusive French Champagnes, imparting knowledge, history and his fine wine skills. Call Eurodore on 9646 3499 to book your place.

PERFECTLY PRESERVED

Chef, restaurateur and food legend Stefano di Pieri has partnered with Lyndall Vandenberg to create the most stunning jams, preserves and chutneys – all available at Eurodore. Hand made in small batches, free of additives and preservatives, Stefano's Preserves are harvested at their peak of freshness and flavour. Throw out the tomato sauce and use the very tasty Sweet Tomato and Chilli Chutney or the ever popular Caramelized Onion Jam with everything! Smear it over the foccacia and add slices of ripe tomato, fresh oregano leaves and bake. And the Peach and Vanilla Bean Jam is simply addictive. A luscious fruity jam made with vanilla beans! Eat with pancakes and ice cream. Use as the base for a fruit tart, wedge it between the two sponge cake layers or simply have it on toast. Local seasonal peaches, real vanilla beans, fresh lemon and zest and sugar.

Eurodore's Foodstore, Larder Restaurant is open daily from 8am to 7pm and is located at 271 Bay Street (opposite the ANZ) in Port Melbourne.

eurodore

