



**Long Track Pantry**  
Jugiong



## Spring Newsletter 2008

### Website

Our brand new website is up and running!! Please visit for more information, menus and images of the Long Track Pantry & Jugiong. [www.longtrackpantry.com.au](http://www.longtrackpantry.com.au)

### Long Track Picnic Pack

Make the most of the warm spring weather and the beautiful Murrumbidgee River with one of our new tasty picnic packs. Made to order they include smoked trout pate, sandwiches, fresh cake, coffee, cold drinks and wine.

### Farm Fresh Eggs

Long Track Pantry is pleased to be now supplying local free range farm fresh eggs. Collected each evening and available for you to buy the very next morning, they are a taste sensation, and can also be found in our Long Track Brekky Roll and all cakes.

### Kitchen Ware & Gifts

We are looking forward to the arrival of a new stock of gifts and kitchenware. The unique ranges we have selected will compliment our own Long Track produce and provide you with the opportunity to purchase beautiful gifts, products and presents right here in Jugiong.

### Ladies Day

Long Track Pantry will be holding it's annual Melbourne Cup Lunch. For details and bookings please call or email [julietrobb@longtrackpantry.com.au](mailto:julietrobb@longtrackpantry.com.au)

### Pantry Store

#### An up-to-the-minute list of the delicious produce on our shelves

- Tomato Relish
- Red Onion Relish
- Yoolbebac Dressing
- Local Olive Oil
- Local Orange Marmalade
- Pear & Vanilla Jam
- Preserved Lemons
- Pink Lady Apple Jelly
- Pear & Ginger Chutney
- Homemade Toasted Muesli
- Local Plunger & Espresso Coffee
- Beef, Bacon & Red Wine Pie
- Long Track Lasagne
- Chicken, Leek & Mushroom Pies
- Assorted Soups
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Call in to the Long Track to sample some of these delicious goodies from our tasting plate!!

Pantry items are now available via mail order. Please contact us for ordering and payment details.

### Cake Away

Don't forget our delicious selection of homemade cakes made to order ready for you to collect fresh from the oven on your way through Jugiong. (Please order 24 hours prior to collection).

### Vino

Relax and unwind with a glass of wine next time you call into the Long Track. We are thrilled with our new wine list consisting of local wines from the Murrumbateman, Griffith and Hilltops Regions as well as a range of wines from winemaker Neill Robb of Sally's Paddock in the Pyrenees Region Victoria.



### Marinated Artichoke, olive & prosciutto pizza (serves 1-2)

- 1 Round Lebanese bread
- 2 tbsp Passata or Tomato Italian Cooking Sauce
  - 2 Handfuls freshly grated Mozzarella
- 2 Artichoke hearts quartered & marinated in olive oil, lemon juice, salt, pepper & parsley.
- 1 slice Prosciutto (ripped into small pieces)
  - 2 tbsp pitted kalamata olives
  - Rocket

Preheat oven to 180 degrees. Spread pizza base with passetto, then mozzarella cheese. Top with olives, prosciutto and marinated artichoke hearts and a drizzle of olive oil and place in the oven for approximately 15 minutes or until the cheese is melted and the base is crispy. Top with fresh rocket, virgin olive oil and black pepper to serve. Enjoy with a glass of Riesling immediately!!

*Each newsletter will contain one of our favourite Long Track Recipes for you to enjoy at home*