



Long Track Pantry
Jugiong



Winter is upon us and we love to celebrate this chilly season at the Long Track Pantry. Call in and enjoy our delicious warming winter menu filled with tasty soups, hot pies and seasonal produce.

Chalkers Crossing Wine Dinner

We are kicking off winter celebrations with the Chalkers Crossing Winemakers Dinner hosted by Jugiong Wine Cellars. The Long Track Pantry is providing a degustation menu to compliment wines from celebrated winemaker Celine Rousseau. Saturday June 13. 7pm. All welcome. Bookings required.

Dinner's ready!

We have been slaving away stocking our freezer full of homemade meals for you to enjoy at home. Our pies, soups, lasagnes and casseroles have proven to be so popular we have a freezer dedicated to supplying our hungry customers with tasty takeaway meals including;

- Beef, bacon & red wine pie
- Lamb, olive & spinach pie
- Chicken, leek & mushroom pie
- Beef & red wine casserole
- Italian tomato & basil soup
- Winter minestrone soup
- Chicken & Vegetable Soup
- Pea & Ham Soup

New Arrival

Our newest (and cutest) team member Lucy Noeline arrived in February. (sorry about no autumn newsletter)



Roasted Red Pepper & Tomato Soup

- 3 tbsp olive oil
- 2 onions finely chopped
- 2 garlic cloves crushed
- 1 long red chilli finely chopped (or you can use chilli flakes)
- 1 x 400g tin tomatoes
- 3 roasted red peppers peeled and roughly chopped
- 2 cups chicken stock
- ½ cup natural yoghurt
- Chopped coriander to garnish

Heat oil in a large saucepan over medium heat. Cook onion for 5 minutes until soft. Add garlic and chilli and cook for a further minute. Add tomatoes, capsicum and stock and bring to the boil. Reduce the heat and simmer for about 10 minutes. Blend and season with salt and pepper. Heat through again and serve with natural yoghurt and coriander.

Functions & Catering

Plan your next party or meeting at the Long Track Pantry. From an intimate dinner party (min 12 people) through to larger gatherings there are a wide range of menu options available. There is also a variety of sweet and savoury menu items available for collection from the Long Track for your party at home. Please call for further details. All enquiries welcome.

Cooking Classes

Starting soon at the Long Track!! We will be holding a series of cooking classes and sharing some of our favourite recipes and cooking tips. We will be notifying all on our Mailing List when the program is finalised. Please let us know if you have any ideas or there is anything would like included in the program.

Pantry Produce

Jars and jars of beautiful preserves, dressings, cordials and chocolates are filling the shelves. Some of our winter favourites include;

- Beetroot Relish
- Apple Lemon Marmalade
- Orange & Lemon Cordial
- Tomato Relish
- Pineapple Honey
- Yoolbebac Dressing
- Preserved Lemons
- Pear & Ginger Chutney