



**2025  
Edition**

# Gourmet Guide / Visitors Guide





THIS GUIDE HAS BEEN ASSEMBLED SO THAT YOUR GOORAMADDA EXPERIENCE CONTINUES WELL AFTER YOU DEPART GOORAMADDA OLIVES. WITHIN IT YOU WILL FIND A WEALTH OF INFORMATION — SOME OF WHICH YOU WOULD HAVE DISCUSSED WITH YOUR HOST DURING YOUR VISIT.

JUST AS WITH YOUR VISIT WE HOPE THAT YOU WILL FIND MUCH MORE HERE THAN WHAT YOU WERE EXPECTING

## QUICK GUIDE TO THIS DOCUMENT

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## Tasting Notes – Suggested Usage

### Extra Virgin Olive Oil

Reasons for buying Extra Virgin Olive Oil

- Healthier than other types of oil
- Tastes better than other grades of oil
- Stable to 210 degrees Celsius – minimal molecular breakdown as oil is heated
- Excellent to cook with

Look for the Australian Olive Association Code of Practice certification symbol to ensure you are getting certified Australian Extra Virgin Olive Oil



Australian Olive Association Consumer Website <https://australianextravirgin.com.au/>

Learn which oils are certified in Australia, cooking suggestions and general use of Extra Virgin Olive Oil

Australian Olive Association Members Website <https://australianolives.com.au>

If you have an olive grove you should seriously consider joining and gaining access to the full resources of the AOA

OliveBiz website <https://olivebiz.com.au/>

This is a great general purpose website run by the AOA. It covers information for the first time grower (even with just one tree), ways to process olives and oil, as well as information for the established grower.

Australian Olive Wellness Institute <https://olivewellnessinstitute.org/>

Supported by Cobram Estate this site focuses on the various health benefits of Extra Virgin Olive Oil

### Gooramadda Olives Extra Virgin Olive Oil – Laboratory Analysis

Free Fatty Acid – must be less than 0.8%. The lower the healthier

Peroxide – reflects the freshness of the oil. Lower the better. Must be less than 12 for Extra Virgin

Polyphenol – reflects the intensity of the oil. Less than 150 is a delicate oil, between 150 and 300 is medium bodied and more than 300 is robust

UV Coefficient – reflects freshness and how well the oil was processed. K232 should be below 2.00 and K270 below 0.22

	Free Fatty Acid	Peroxide	Polyphenol	K232	K270
Classic	0.18%	5.3	305	1.525	0.127
Special Reserve	0.24%	6.4	341	1.811	0.133
Hardys Mammoth	0.15%	10.5	266	2.202	0.159

### Tasting Notes

**Classic** - Complex aromas of artichoke leaf, citrus blossom, curry leaf, almond, malt and mulberry. An excellent transfer to the creamy palate with the addition of parsley, butterleaf lettuce and coriander seed. A fantastic textural astringency with a long palate and black peppercorn heat. Complex and Delicious.

**Special Reserve** - Green banana and mint nose that transfers to a like palate. Overpowering dried nut husk notes, thin mouthfeel and sharp nutty bitterness. Short Length.

**Hardys Mammoth** - Rich complex intense fresh nose of passionfruit, kiwi, green grass, tomato leaf, orange blossom and peach ice tea. Excellent transfer to the palate where the flavours keep building with the addition of butterleaf lettuce, orange and peach tea tannins. Balanced heat and complex bitterness with a long flavourful creamy mouth.

## TASTING NOTES & USES FOR OUR OLIVES, OILS AND OTHER PRODUCTS

### Table Olives

Rough rule of thumb for pairing olives with wine – white wine with green olives, red wine with black olives

**Kalamata** – Durif, Shiraz, Cabernet Sauvignon – look to a full bodied red

**Black Manzanillo** – Muscat, Tempranillo – matches better with a Mediterranean style red

**Green Queens** – Sauvignon Blanc

**Chardy Olive** (Verdale) – Chardonnay, Sauv Blanc, White Wines

**Beer Olive** – Cold beer

**Martini Olive** – Martini, Gerwurztraminer

### Infused Oils

In general add to meals just before serving.

Try adding to pumpkin soup – any oil will work.

Dipping oil. Generally people think to use pure extra virgin olive oil to dip bread in then dukkah but you can be a little more adventurous and dip your bread in any of our infused oils or Frocks.

Use to rejuvenate meals that have been stored in the refrigerator. Microwave food then work oil through.

**Lemon and Garlic** – chicken & seafood

**Chilli & Garlic** – Pasta, prawns

**Lemongrass and Ginger** – Thai style cooking

**Rosemary & Thyme** – Roast, tomato based salad

**Basil and Roast Onion** – Work through a mashed potato instead of butter

**Roast Onion and Garlic** – The chef's shortcut! Use to as a flavour enhancer particularly when you want the flavour of onion and garlic but don't have the time to prepare from scratch.

**Basil and Oregano** – A perfect accompaniment to a pasta

## Frock – Dressings for All Occasions

**Vintage Frock** – Lemon/lime oil with verjus. Pour over steamed vegetables particularly broccoli. Have over salmon or as an alternative to mint sauce over roast lamb

**Little Black Frock** – Extra Virgin olive oil with traditional Moderna balsamic. The classic dressing for a salad with Greek fetta. Cut up pumpkins and potatoes then pour over prior to roasting

**Exotic Frock** – Lime/ginger oil with gluten free soy. Prepare your stir fry then just before serving pour Exotic Frock over it

**Hot Frock** – Blood Orange and Chilli with white wine vinegar. Pour over pasta. Work through a casserole. Serve over prawns. Use in a salad in which you have diced up mango.

**Muscat Morsels** – Stir into a fruit cake or rice pudding. Prepare a bowl of stewed pear, add dollops of thickened cream then add spoonfuls of Christmas in a Jar or Muscat Morsels and finish by pouring VINO COTTO over it.

## Other Products

**Garlic Drizzle** – BBQ steak and place on plate. Put strips of blue cheese on steak and allow to start to melt. Pour drizzle over cheese. Pour over fried mushrooms. Blend with our Basil & Roast Onion oil. Oil with a small amount of Garlic Drizzle makes a great salad dressing. More drizzle and less oil to baste your meat with.

**Roast Garlic & Dill Dressing** – Perfect over salad with some shaved parmesan. Prepare a vegetarian burger – start with slices of haloumi cheese fried in frypan. Build your burger and finish with garlic & dill dressing.

**Roast Garlic & Mint Sauce** – Roast lamb

**Beetroot Relish** – use on hamburgers, especially when you use the Roast Garlic & Dill drizzle above. On platter with cheese and crackers

## Other Products Continued

**VINO COTTO** – Stewed pear, dollops of thickened cream, Gooramadda Cakeless Fruit Cake or Muscat Morsels then pour VINO COTTO over the top. Try over other desserts. Work through stir fries or over a pear salad. Wrap figs in prosciutto, pour VINO COTTO over and put into oven to roast. Pour into port glass and have with cheese platter

**Balsamic Glaze** – the full flavoured universal drizzle over tomato/mozzarella salad, roast veg salads, berries or fresh peaches, baked figs with ricotta, roast veg, grilled chicken, pork, salmon, pizzas, bruschetta

**Drowning Sauce** - For dressing steamed greens, a dipping sauce for dim sims and cold rolls or drown over grilled tuna, salmon or chicken. Serve over salad greens topped with avocado and blanched asparagus spears.



## Recommended Places to Visit

### Rutherglen, Victoria

As a preface to this section it is worth observing all Rutherglen wineries produce great wine. The wineries we have noted below are some that we consider worth seeking out despite not being amongst the more well-known wineries.

Name	Address	Comments
<b>Rutherglen Visitors Centre</b>	57 Main St Rutherglen	Visitors are encouraged to call in as you are likely to discover far more than you expected.
<b>Andersons Winery</b>	1619 Chiltern Rutherglen Road Rutherglen	Andersons produce a broad selection of sparkling wines. Of note is their Lizzie which is a sparkling Muscadelle albeit not sweet. Also try their Durif and Petit Verdot
<b>Andrew Buller Wines</b>	325 Jacks Rd Rutherglen	Andrew and Wendy used to own Bullers before downsizing to this smaller winery. It is a beautiful homestead – sample the wines, find a favourite then relax with a glass of it on the verandah.
<b>John Gehrig Wines</b>	1326 Gooramadda Rd Gooramadda (Our neighbours)	Ross and Meghan have their Gooramadda property to produce wines that like hot and dry climate whilst their King Valley property at Oxley yields wines that need a cooler climate. As a consequence of their diverse vineyards they have a wide selection of wine
<b>Gelatina-gelato</b>	72A Main St Rutherglen	All gelati is produced on site. It can often be a community effort with locals dropping off excess fruit from their backyard trees to be put into the gelati.
<b>Tapsells Books</b>	77 Main St Rutherglen	Tapsells is a great second hand book dealer. What makes it fascinating is how the books fill every available space – don't be surprised to find yourself standing inside a cupboard checking things out.
<b>Gold Stamper Battery</b>	Battery Rd Rutherglen	The founding industry of Rutherglen was gold mining. To recover gold from ore it needed to be crushed at the Stamper Battery. Visit the Rutherglen Visitors Centre to get access (free) to the Battery.
<b>Riverside Picnics</b>	Lions Park (River Rd) Howlong / Memorial Park (Cnr Pearce & Victoria St) Howlong.	Both of these parks give easy access to the river. Public toilets are present. Both parks are on stretches of the river that truly capture the classic feel of the Murray. It was near Lions Park the Kelly Gang crossed the Murray when returning from Jerilderie.
<b>Wineries with onsite dining</b>	Jones Winery 61 Jones Rd Rutherglen	Jones Winery – classic indoor dining.

<b>Lake Moodemeere Winery</b>	Lake Moodemeere Winery – 12 Moodemeere Rd Rutherglen	Lake Moodemeere. Recommended where you want to sit overlooking the lake whilst enjoying lunch
<b>Quartz Cafe - Cofield's Winery</b>	Quartz Cafe - Cofield's Winery 341 Distillery Rd Wahgunyah	Quartz Café – A great selection of light delicious meals. Very popular meeting place for locals
<b>The Pavillion Restaurant at Buller Wines</b>	2804 Federation Way Rutherglen, Vic 3685	Set in amongst peaceful gardens of Buller Winery overlooking the Calliope Vineyard and lush lawns. Offering a lunch menu of seasonal local produce idea for sharing with family and friends
<b>Pickled Sisters</b>	121 Main St Rutherglen, Vic 3685	Open for lunch (Thursday to Monday) and dinner (Saturday & Sunday). The food is always superb and the menu changes regularly. Indoor or outdoor dining, as Chef Stewart tantalises your taste buds.
<b>Cherries (in season)</b>	Hotsons Cherries Old Cemetery Rd Chiltern	Hotsons grow 20 varieties of cherries so just as our visitors discover there is a significant variation between types of olives so will visitors discover how much different types of cherries taste. Hotsons are open October to December.
<b>Chiltern Movies</b>	Cnr Conness & Main St Chiltern	Chiltern Movies is run once a month on a Saturday night. Visitors are encouraged to bring their wine and nibbles whilst the Lions Club cooks their BBQ dinner along with fruit platters. A guest speaker is usually organised who has an association with the film. At the end of the night enjoy tea and scones. Contact Lois Hotson for details and to be added to the mailing list 0408 262 358

## Geocaching

Geocaching is an excellent way to discover the more obscure attractions of an area. Before you start you will need to have installed a Geocaching app on your phone. Once set up you are presented with a map showing what geocaches are around you. A geocache is often a small container often holding a log book and usually some 'treasures'. Using the app you will navigate your way to where the geocache is hidden. You will need to search for the geocache as it won't be in plain view. Often a hint is given to where the geocache is hidden. Once found you can take a treasure from the container although you also need to leave a replacement treasure. Geocaches are located all around the world so no matter where you are travelling there will invariably be a geocache nearby. Most geocaches are hidden with the objective of having you discover a feature of the area or to take in a view that you may otherwise miss. In summary Geocaches are placed by people who enjoy the hobby of geocaching. They provide an excellent way to discover how fascinating the area is that you are in.

## The Regional Movie Tour

Possibly during your visit you were told of some of the movies that were made in the region. Following is a guide to some of the films.

### The Sapphires (2012)

Location 1. Carlyle Hall. 1012 Up River Road Rutherglen. The easiest way to find this location is to head from Gooramadda Olives along Gooramadda Road towards Corowa. You pass by the Carlyle Hall after about 10 minutes. At the beginning of the movie we see the girls running through fields of canola up to the village in which they live. The Carlyle Hall is the very first building you see in the film. Note that the surrounding buildings were constructed for the film and no longer exist.



Location 2. The Globe Hotel. 2 Sanger Street Corowa. This was the hotel used for the interiors for the singing competition. Note that the exterior shots were of the pub in Culcairn.

### The Corowa Cinema

These days the Corowa Cinema is a discount variety store but this cinema was once owned by the parents of television and radio host Mike Walsh. Many people will remember the Mile Walsh show and how Mike Walsh would talk movies with John Michael Howson. In the mid 80s after hosting the Midday Show Mike Walsh went on to build a chain of cinemas and to this day still owns the Cremorne Orpheum in Sydney and Her Majestys in Melbourne. It is fair to say this old cinema is where his passion for cinema started. The store is well worth a visit as much of the décor of its past remains.

### Tom Roberts – Shearing of the Rams

Whilst not a movie we will include mention here that the painting Shearing of the Rams was based on a shearing shed in the Corowa region. There is a separate tour relating to Tom Roberts and this painting. Federation Shire have information on this and it is recommended that you collect information on this from their Visitors Centre in Corowa.

### Crackerjack (2002)

Corowa Bowling Club. 32 Bridge Road Corowa. This was the location for the Boggera Bowling Club where the final bowling tournament occurred.





### Ride a Wild Pony (1975)

Main Street of Chiltern. Ride a Wild Pony was the first feature length movie filmed by Disney Studios in Australia. When you look at the main street of Chiltern you feel like you have been transported to a movie set. Disney's made it look even more rustic by covering the road in clay.



### The Castle (1997)

Park Avenue Beechworth. This is the house from the Castle that was beside the airport. Plans existed for it to be the office of the caravan park but problems were experienced so now it sits forgotten up behind the council offices adjacent to the council heavy vehicles compound. A statue of Darryl Kerrigan stands out front emblazoned with the obvious – “Tell them they’re dreaming”.



### Strange Bedfellows (2004)

Main street of Yackandandah. Whilst many films create a fictitious name for the town in which they are set Strange Bedfellows identified it was in Yackandandah (Yack to locals). Paul Hogan and Michael Caton



### **The BBQ (2018)**

So many locals got to be extras in the BBQ which was shot around Albury and Wodonga. Starring Shane Jacobson and Julia Zemiro, Shane Jacobson is sent to see Magda Subanski, the mad Scottish butcher. Magda Subanski's butcher shop was the Borella Road Butchers at 206 Borella Road East Albury. It continues to function as a butchers shop and many locals will swear that the meat is as good as it was portrayed in the movie.



We hope that you have enjoyed your visit to Gooramadda Olives and that you have discovered many new ideas about how to use some of the products we stock. Don't forget we can mail order to you if you can't pay us a visit.

Gooramadda Olives

1468 Gooramadda Road Gooramadda VIC 3685

Website (inc online store) [www.gooramaddaolives.com.au](http://www.gooramaddaolives.com.au)

Email : [shop@gooramaddaolives.com.au](mailto:shop@gooramaddaolives.com.au)

Ph (02) 6026 5658

On site store open Saturday/Sunday 10 to 3, other times by prior arrangement

# MOROCCAN CHICKEN

## WITH OLIVES & PRESERVED LEMONS



### INGREDIENTS

3 cloves garlic, chopped finely  
½ teaspoon ground ginger  
½ teaspoon ground cumin  
½ teaspoon turmeric  
½ teaspoon fennel  
6 salted capers (optional)  
1 tablespoon chopped flat-leaf parsley  
freshly ground black pepper to taste

4 tablespoons extra virgin olive oil (EVOO)  
2 medium onions, sliced thinly  
500g Chicken Thigh Fillets (diced or whole, we use whole without the bone)  
6 Black olives, pitted and halved  
6 Green olives, pitted and halved  
2 wedges of Preserved Lemons, sliced thinly  
½ tablespoon Lemon Juice from jar of Preserved Lemons  
1 cup Chicken Stock (no salt)

### METHOD

1. In a large frypan heat half of the olive oil, sauté the garlic and onion, remove from frypan, set aside
2. Add the chicken in small batches and brown.
3. Add remaining olive oil to frypan, heat, add all spices and warm for 2-3 minutes
4. Add chicken stock, olives, preserved lemons, lemon juice cover and simmer for 30 minutes. Serve with rice or steamed vegetables.

### Other ways to cook with **Preserved Lemons**

- Slice thinly and add to a salad
- Chop and add to Greek yogurt as a dip

- Use in a cheesecake to make lemon cheesecake
- Add to cous cous