# Press Release

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<th>Headline</th>
<th>“The most spectacular night of the year”</th>
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<td>Summary</td>
<td>Dungog's famed Long Table Dinner is on again &amp; Early Bird ticketing opens on 11th June at <a href="http://www.dungogfestival.com.au">www.dungogfestival.com.au</a></td>
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As part of the 2018 Dungog Festival on the October Long Weekend, the main street of Dungog again be transformed into a giant dining room, hosting over 200 guests to dine under the stars at 8.00pm on Saturday 29th September.

“One of the reasons the Long Table Dinner is so successful, selling out year after year,” says Chair Dr Brendan Chaston of the Dungog Arts Foundation, which runs the Festival, “is the extreme width of the street, giving the event an atmosphere of luxuriousness and grandeur.” Dungog's main street was originally made wide enough to turn a mob of cattle, who used to be driven through the town on their way to market. The heritage listed town's main street will be floodlit for the occasion, with the 'Long Table' extending precisely down the middle of the street.

**The Menu:**
As usual, fresh local produce will be a feature of the dinner, suitable also for vegetarians.

- Rich antipasto platters will consist of fresh char-grilled, roasted pickled vegetables, a variety of olives, three tasty cured meats and two house relishes.
- This will be followed by Dungog beef, roast chat potatoes, local olive oil and rosemary with Murray River Salt, and a roast market medley of vegetables – all accompanied by freshly baked sourdough bread.
- Dessert will consist of shortcrust tarts, candied nuts and Paterson Navelt Zest, Banoffee, Lemon Meringue and Rich Fudgy Brownies.
- If your mouth is not watering yet, finally there will be a showcase of Hunter Cheeses – triple cream, washed rind, smoked cheddar, and Blue Moon with local honey.
- A final touch is the handmade confectionery chocolates, specially created for the dinner.

“While the dinner will be glamorous in style and presentation,” says Creative Director of the Festival Sarah Crawford, “An element of relaxation will be introduced through shared platters, making the evening spontaneous and fun.”

**The Movie: Mamma Mia Here We Go Again!**
As a premiere to the Dinner, patrons are also urged to join the rest of the dinner party guests at the James Theatre for *Mamma Mia Here We Go Again!* starring Meryl Streep, Pierce Brosnan, Lily James, and Colin Firth. Even Cher puts in an appearance. If you loved the original *Mamma Mia!* which became one of the highest grossing films of its time, you will love this 2018 sequel even more, with most of the cast returning to reprise their roles.

The film begins at six o'clock, just after sunset, and the dinner is at 8.00pm. **Early Bird ticketing opens on 11th June at [www.dungogfestival.com.au](http://www.dungogfestival.com.au).**

**Contact information:**
For further information on any aspect of the Festival, contact info@dungogfestival.com.au or for enquiries about the Long Table Dinner, phone 0410 332 236.