

Mona Farm

Mona Farm, 140 Little River Road, Braidwood, NSW, 2622

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MONA FARM PARTNERS WITH FIREDOOR FOR ITS FIRST CULINARY COLLABORATION

ATTN: Destination NSW – For Immediate Release

Wednesday 7th September, 2022 — This November, the city and the country are coming together for a two-night all-inclusive culinary collaboration featuring Lennox Hastie of acclaimed inner-city restaurant '[Firedoor](#)' and Tristan Rebbettes of Luxury Australian Destination '[Mona Farm](#)' located in Braidwood, Regional NSW.

From November 7-9, guests are invited to enjoy a luxurious journey through Mona Farm's 124-acre award-winning estate, culminating with a theatrical Firedoor x Mona Farm fire-inspired menu. Paired with wines, luxury accommodation and a compelling collection of contemporary Australian art, this experience is guaranteed to set your senses alight!

Limited to only 38 tickets, this exclusive event is priced at \$1,450 per person inclusive of;

- Two-night stay in one of Mona Farm's six luxury [Guest Houses](#)
- Mona Farm's Signature Spritz & Grazing Board on arrival
- Three-course dinner from Tristan's Spring 'Guest House Menu', designed to be enjoyed in the privacy of your own Guest House (night 1)
- A five-course fire-inspired menu plus chef's snacks, designed and theatrically prepared by Lennox Hastie & Tristan Rebbettes (the hero event, night 2)
- Complimentary mini bar
- Breakfast each morning
- Complimentary activities; guided art & sculpture tours, garden tours, fitness sessions and Mona Farm's iconic Interactive Farm Tours featuring their permanent farm residents

This high-profile collaboration signals the beginning of an exciting series of 'world-class' events introduced by General Manager, Romy Besnard and supported by Mona Farm owners Bill & Belinda Pulver. "We're excited to deliver an experience that challenges what's expected of a traditional chef collaboration or farm stay. Across all areas of the business, we pride ourselves on our contemporary approach to classic concepts and more importantly, our ability to surprise and delight our guests" says Romy.

This sentiment is mirrored by Tristan Rebbettes who says he's "looking forward to designing a Firedoor x Mona Farm menu that fuses traditional and contemporary cooking-styles together."

Speaking of the menu, both chefs intend to hero local produce and seasonal ingredients throughout all five courses. In recent years, Braidwood has become a popular destination for

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chefs in search of quality home-grown produce. Lennox himself was first introduced to Mona Farm through his connection with a Braidwood-based truffle farm, making this event an authentic fit for him.

“I’m looking forward to creating an incredible experience at the beautiful Mona Farm come November. Braidwood is a wonderful part of the world, home to some of my favourite produce, and I’m looking forward to working with Tristan on an exciting menu.” Lennox says.

In addition to enjoying a range of ‘paddock-to-plate’ produce such as Tristan’s house-made smoked ricotta and Mona Farm Wessex Saddleback sausage, those familiar with the savory genius of Lennox Hastie will be pleased to hear that his signature dry-aged beef will be making a strong celebrity appearance on the evening.

Tickets will be released 7 days from now at **10:00am (AEST) on Wednesday 14th September**. Due to the limited number of tickets, it’s first in best dined.

To book (from 14.09.22) call Mona Farm Reservations directly on (02) 7202 5638 or secure your tickets instantly via www.monafarm.com.au/firedoor

Key Event Details

Check-in Date: Monday 7th November 2022

Check-out Date: Wednesday 9th November 2022

Ticket Price: \$1,450 per person

Location: Mona Farm (140 Little River Road, Braidwood, Regional NSW)

Distance from Sydney: 3hr drive or 70min helicopter flight

Distance from Canberra: 55min drive or 20min helicopter flight

Imagery / Assets

High-res imagery, chef biographies, itinerary & promotional materials included via below Dropbox link: <https://drive.google.com/drive/folders/1bDskFvxGTv-3lInG4Y37YYFy89eo2uce?usp=sharing>

About Mona Farm

Located within the heritage listed town of Braidwood in Regional NSW, Mona Farm is a luxury accommodation and events estate with award-winning gardens, a working farm, bespoke experiences, and a rich history to discover. Beautifully restored buildings and English inspired gardens pay homage to the history, while Mona Farm’s present owners embrace the contemporary. A diverse collection of Australian and international art and sculpture have been introduced throughout the estate, creating an unparalleled collision of art, nature and luxury.

About Tristan Rebbettes

One of five finalists in Good Food’s Young Chef of The Year Award 2022, 28-year-old Rebbettes is a seasoned and exciting addition to Mona Farm. With more than 11 years’ experience across several award-winning restaurants (3 hatted restaurant Sepia, 2 hatted restaurant Cafe Paci, 2 hatted restaurant EST and 2 hatted restaurant Saint Peter) Tristan’s contemporary approach to the role of Executive Chef and his sophisticated yet simple style of cooking is what led him to trade the city for the country.