

Sydney Living Museums' much loved Christmas Fare returns to the Hyde Park Barracks on Thursday 13 December with a hand-picked selection of Sydney's artisan food producers, makers and small-scale retailers.

For one night only, come and enjoy an evening of festive shopping and entertainment with a broad line-up of over 40 stalls featuring Sydney's finest artisan producers, ready-to-eat gourmet food vendors and small scale retailers, right in the heart of the CBD.

Sydney Living Museum's annual Christmas Fare celebrates locally made, seasonal and sustainable food hand-crafted by some of the best boutique producers, chefs and urban farmers from across the state.

Create the perfect Christmas hamper starting with a classic French market basket from *2 Ducks Trading Co.* Fill it with an assortment of handcrafted treats including *Rabbit Hole Organic Teas*, decadent *Hartley Truffles*, spicy marinades and sauces from *Ding The Recipe*, sophisticated flavours of *Pukara Estate* oils and vinegars, *Olsson's Sea Salt* from the pristine waters of Eyre Peninsula, native Australian shrubs and chutneys from *Currong Comestibles*, a mix of delicious *Cornersmith* pickles, jams and condiments, *Alto* marinated olives and award-winning *Pecora Dairy* cheeses.

For those with a sweet tooth, there's delicious *Maya Sunny Honey*, plus a great range of confectionery from *Los Lacayos Nougat*, *Cicada Chocolates*, *Esti Garcia*, *Alfamores*, and *Gumnut Chocolates*.

Get ahead on picking up specialty ingredients for entertaining over the festive season with a stunning floral Christmas wreath from *No. 10 Store*, or place an order for premium, grass fed free-range meats for your Christmas table from *Moobi Valley Farms*. Pick up your handcrafted Christmas pudding from *Our Festive Puds*, or be inspired to make your own as you meet *Sydney Living Museums'* resident gastronomer Jacqui Newling and taste the pudding recipe from her book, *Eat Your History*.

Once you have worked up an appetite shopping for gifts, try the fresh Latin flavours of *La Calle's* gluten free tacos, tasty Israeli fare from *Homeland Street Food*, a gourmet truffle burger or steak sandwich from *Moobi Valley Farms*, French cheese and charcuterie meats from *Steph's Gourmet Foods* or savour a tasty pie from *Broomfield's*, or other delicious baked goods from *Brickfields Bakery* and *Miss Lilly's Kitchen*. Wash it down with refreshing tea from *T-Totaler* or a tippie from the *Young Henrys* pop up bar. Don't forget to save some room for an amazing dessert from *the Duo Duo Ice Cream* truck.

Once again this year we've teamed up with our friends at the Australian Design Centre to present **Makers Lane** featuring a carefully curated selection of food-related gifts by artisans and craftspeople providing everything you need to style your perfect Christmas table or find unique gifts for friends and family. Participants this year include *The Fortynine Studio*, *DM Pottery*, *Hayden Youlley Design*, *Jennifer Newton*, *Eggpicnic*, *Katherine Mahoney* (Ceramics), *Love and West* (Textiles), *Benconservato* (Paper art), *Workshop 85* (Jewellery) and *Outer Island* (Ornaments).

EVENT: Christmas Fare, Hyde Park Barracks Museum
DATE: Thursday 13 December, 4PM - 9PM
ADMISSION: Entry by gold coin
INFORMATION: slm.is/christmasfare