



*'The abbot's table must always be with guests and travellers.'*

*Rule of St Benedict, chapter 56*

On October 10<sup>th</sup> 2020, Abbot John donned a kitchen apron to share his former life as a chef, working in some of Melbourne's finest award-winning restaurants of the 1980s.

Access [menu](#) and [feedback](#) here.

We are pleased to announce the dates for the 2021 series of seasonal dinners in the French tradition at the grand old New Norcia Hostel:

## 'La table de l'abbé'

### *The Abbot's Table*

SUMMER: Saturday 20<sup>th</sup> February

AUTUMN: Saturday 22<sup>nd</sup> May

WINTER: Saturday 21<sup>st</sup> August

(late) SPRING: Saturday 20<sup>th</sup> November

While monastic life may seem to be in stark contrast to the restaurant scene, it is the spirit of hospitality which is at the heart of them both. Monastic life – and indeed, cooking – are about being in tune with, and having respect for, the rhythm, balance and produce of the seasons.

This series celebrates a set four-course menu of fresh seasonal produce and showcase New Norcia wood-fired bakery products, olive oil, Abbey Ale and Abbey wines, to be shared with family and friends – or strangers – in this special place, a town like no other.

In the spirit of community, guests will sit together at long tables throughout the venue. The Front Parlour and the Newdale Room are available for smaller gatherings.

Pre-dinner drinks begin at 6.00 p.m.

All-inclusive dinner: \$120 per person

Bookings (including accommodation if required): <https://shop.newnorcia.wa.edu.au/>

When booking, please notify us of any special dietary requirements