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## **MEDIA RELEASE**

### **NSW CHEFS AND PRODUCERS TAKE CENTRE STAGE AT CELEBRATION OF AUSTRALIAN FOOD AND WINE**

Some of Sydney and NSW's most innovative and inspirational chefs and producers will represent the State at Tourism Australia's Restaurant Australia *Invite the World to Dinner* Marketplace and Gala Dinner being held today in Hobart, Tasmania.

High profile Sydney chefs Peter Gilmore (Quay) and Neil Perry (Rockpool, Rockpool Bar & Grill, Spice Temple) will lead the charge as headline chefs at the Gala dinner event celebrating Australia's unique food and wine culture.

The selection of two chefs from Sydney once again positions the city as the country's pre-eminent food and wine destination. Peter Gilmore revealed he is constantly inspired by local producers particularly the multicultural influences found in Sydney.

"Location plays an important role in the overall food and wine experience in Australia and as Australians we have access to such a wide variety of local NSW produce which we incorporate into the menu at Quay," said Chef Gilmore.

"We are inspired by local producers, farmers, fishermen and provedores - they have helped develop our cuisine and it is their efforts and passion and the multicultural influences of Sydney and Australia that inspire us and our cuisine, every day," he said.

Chef James Viles from Biota Dining in Bowral will present a two-course menu to more than 250 media, bloggers, social media influencers and industry stakeholders attending the Marketplace event. The menu will feature produce sourced from across NSW which James says works in perfect harmony with his commitment to sustainability, imaginative modern food and passion for local produce.

"For the Restaurant Australia Marketplace event, we feel fortunate to have had access to such an amazing range of NSW produce. This includes fresh sheep's curd from Pecora Dairy in the Southern Highlands, first season cherries from Young, and Mandagery Creek Venison from Orange. As well as wild herbs foraged from the forests around Biota, plus hand churned butter made in Sydney. We really have access to the best quality produce you would find anywhere in the world."

James is also joined at the Marketplace by Tim Hansen from Mandagery Creek Venison and Pierre Issa from Pepe Saya butter; as well as NSW Wine Industry stalwarts and icons Bruce Tyrrell from Tyrrell's Wines in the Hunter Valley and David Lowe from Lowe Wines, Mudgee.

Destination NSW CEO Sandra Chipchase said the lineup of NSW talent firmly establishes Sydney and NSW as the home of Australia's most interesting and appealing food and wine destinations.

“There are so many fantastic stories to tell about our food and wine experiences, award winning chefs, producers and produce from right across NSW. We’re delighted that two of the three chefs chosen by Tourism Australia to curate the menu for the Gala Dinner tonight are from Sydney restaurants and proud Sydneysiders,” said Ms Chipchase.

“The NSW produce featured throughout the Marketplace and Gala event is sure to delight and surprise. In its million square kilometres, NSW experiences eight weather zones and it’s this climatic diversity of growing conditions, coupled with the geography that produces an astonishing variety of food,” she said.

For more information go to [www.sydney.com](http://www.sydney.com) and [www.visitnsw.com](http://www.visitnsw.com)

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