

# Outstanding produce on show

■ Darcy Hay

For the fifth year running, local flavours were on the tip of everyone's tongues at the Gascoyne Food Festival.

Held over three days, the festival's recipe for success was combining a paddock tour, barbecue on the beach, Long Table Lunch and cooking demonstration at the Gascoyne Growers Markets.

As ever, guest chefs came in droves.

WA food ambassador Don Hancey and his team from Panorama Catering lead the charge again this year, along with other leading Perth restaurateurs like Peter Manifis from Incontro, Shane Watson from Print Hall, Scott Bridger from Bib and Tucker, Nick Donlin from Beaumonde Catering and Michelle Forbes from The Trustee Bar and Bistro.

The chefs were kept busy with ingredients from iconic Carnarvon grower groups, seafood from well-known local companies, Lyndon Station beef and local herbs.

They were challenged to whip up 10 dishes reflecting the region to 180 diners at the Long Table Lunch, held on Bentwaters Plantation.

Gascoyne Food Council executive officer Alex Maslen said the festival tied into a partnership between the city and the Gascoyne with the aim of bringing Perth restaurateurs and producers together.

"This has resulted in a direct supply partnership between Carnarvon growers and high profile chefs and their restaurants in Perth called 'Chef Direct'," she said.

"Currently growers are selling



Top-quality chefs Nick Donlin, Michelle Forbes, Shane Watson and Scott Bridger came to the Gascoyne to cook, and meet the producers of some of the state's finest ingredients. Pictures: Anton Blume

product from paddock to plate with a 48-hour turnaround to nine restaurants, including Rockpool, the Subiaco Hotel and the Old Brewery."

Carnarvon Community College catering students were also on deck, acting as waiters for the Long Table Lunch, and even helping the chefs prepare the food.

Sweeter Banana's Doriana Mangili said the students did an outstanding job.

"As an attendee at the event, I was very impressed with the service and the presentation of all the students, and I saw many comments on facebook replicating this," she said.

"There are very few Perth high school students who would have the opportunity to work with such high level chefs in a real environment."

Michelle Forbes from The Trustee Bar and Bistro said being part of the festival was a treat.

"It's such a great experience to get out of the kitchen and meet the producers behind all the amazing WA produce," she said.

"It really puts into perspective the amount of sacrifice and passion that goes with a farming lifestyle."

"It was also a highlight working alongside amazing chefs who are now great mates."



Loveapple tomato grower Duc Nguyen with Trustee chef Michelle Forbes.



WA Food Ambassador Don Hancey with Lyndon Station kebabs.



Larry Freeman at the charcuterie workshop.



The Long Table Lunch, where diners were treated to ten different regional 'signature dishes'.

No data in Ad  
2563005-3  
w:14.8cm h:20cm

## Winter Blues Gala

**The Port Hotel, Carnarvon**  
Saturday 30th August 2014  
7.30pm - Midnight

**Includes**  
Light Supper & Live Music

**"What Now"**  
from Karratha

SILENT AUCTION & DRINKS AT BAR PRICES

**Dress: Semi Formal**  
So take the chance to glam up for a night out on the town!

Limited tickets available on the night. Subject to numbers.

Purchase Tickets from  
The Port Hotel, Toyworld Carnarvon  
or The Carnarvon Police Station

For further information or queries:  
Kellie: 0400 621 672  
Jane: 0433 732 232

All funds raised go directly to  
Bright Blue - Police Commissioner's Fund for Sick Children