

Top WA chefs cook-off for a good cause



Photos: Anton Blume

Nick Donlin, Michelle Forbes, Shane Watson and Scott Bridger in the paddock.

The freshest produce, the best chefs, a tropical plantation setting and a long table set for 180 people was the yearly highlight of the Gascoyne Food Festival held in Carnarvon from the August 14–16.





The Long Table Lunch was hailed another success by all who were lucky enough to get hold of tickets for this annual gourmet extravaganza.

WA's Food Ambassador Don Hancey and his team from Panorama Catering lead the charge again this year along with other leading Perth restaurateurs including 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.

Utilising local fresh fruit and vegetables from local grower groups Loveapple and Sweeter Banana, prawns from Norwest Seafood, beef from Lyndon Station and the freshest herbs from Morels the chefs challenge was to each provide a signature dish.

The event was held at Bentwaters Plantation and along with a purpose-built outdoor kitchen under the shade of magnificent old Poinciana trees, surrounded by mangos and grapefruit, made for an idyllic setting.

As guests arrived they were greeted by the flurry of white aprons and the exotic smells of a myriad of aromas which made up the 10 signature dishes designed to showcase the Gascoyne's sensational array of fresh food and produce. The Gascoyne's very own WA Signature Dish finalist, Paul Kelly, kicked off the day with his Abacas Crab tartlet.

The concept of the Gascoyne Food Festival is to showcase Carnarvon and Gascoyne produce to visiting chefs, locals and tourists to the region. The event spans three days and includes a Chef's paddock tour, BBQ on the Beach, Long Table Lunch and tastings at the Gascoyne Growers Markets.



Lyndon Station beef short ribs.

The events celebrate the coming together of the restaurant industry with local growers and the supply chain whilst creating brand awareness for the region's produce.

As an annual attendee since its inception the Member for Mining and Pastoral, Mark Lewis MLC, said that the government was a keen sponsor of the event through Tourism WA's Regional Events Scheme, which is jointly funded by the Department of Regional Development through its Royalties for Regions program. Mr Lewis made special mention of Peter Cooke and Alex Maslen from the Gascoyne Food Council and congratulated them on running a professional event that not only highlights the region as a food bowl for WA but provides a critical role in ensuring a supply chain approach is taken to marketing the range of Gascoyne food products. 🌿🌿🌿



MORE INFORMATION ►

For those wanting to know more about, or to be a part of, this gourmet extravaganza next year they should contact Alex Maslen of the Gascoyne Food Council by email at admin@gascoynefood.com.au and for more information please see the website www.gascoynefood.com.au



Above: Loveapple tomato grower Duc Nguyen with The Trustee chef Michelle Forbes.
Right: Growers Phil and Liana Frzop with chef Michelle Forbes (centre).

