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Beer and Food Matching Winners Awarded
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Ten premises have been awarded for their perfect flavour-filled pairing of great Australian cuisine with James Squire beers in the national James Squire Chef's Match.

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BUSINESS
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Foodbank, Australia's largest hunger-relief charity last night honoured a number of leading Australian food and grocery companies at its awards ceremony held during the Australian Food and Grocery Council's Annual Industry Leaders' Dinner in Canberra.
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Poor Best

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Ten premises have been awarded for their perfect flavour-filled pairing of great Australian cuisine with James Squire beers in the national James Squire Chef's Match.

The competition saw over 90 licensed premises in New South Wales, Victoria, South Australia, Western Australia and Queensland take on the challenge of creating the perfect

flavour-filled pairing of innovative cuisine and hand-crafted beers. This year, an anonymous panel of judges determined the winners using three main criteria – flavour, innovation and passion.

According to Malt Shovel Brewery Chief Brewer, Tony Jones, the James Squire Chef's Match is the perfect opportunity to excite patrons with the flavoursome possibilities of beer and food matching: "The competition challenged chefs to take flavour to new heights, much like the innovative and creative approach indicative of the James Squire brewing team.

The winners in each state received a \$2500 cash prize and five cartons of James Squire beer. Cash prizes of \$500 and more beer were also given to the Best Spirit Winner in each state for venues that captured the essence of the competition through decorations, publicity and promotions

"This year's entries were exceptional, with the winners demonstrating perfectly the pairing of hand-crafted brews with exceptional Australian food," concluded Jones.

The core idea of the Chef's Match is to demonstrate that the fusion of great hand-crafted brews and good food can provide a much enhanced dining experience.

The winning restaurants are:

- New South Wales – Inside Out Restaurant **Chef Craig Wright**
- Queensland – Fuse Bistro, **Chef Dave Hodgins**
- South Australia – Salt Bar & Grill, **Chefs Rhys Callander and Chris Esson**
- Western Australia – New Bridges Restaurant, **Chef Gary Bennett**
- Victoria – Masani Restaurant & Bar, **Chef Richard Maisano**

Gastro Pub winners were:

- New South Wales – The Rose of Australia, **Chef Byren Norton-Figtree**
- Queensland – Irish Murphy's, **Chef Mick Wilson**
- South Australia – Colonist, **Chef David White**

· Western Australia – Grosvenor Hotel, **Chef Shane Atkins**

· Victoria – Provincial Hotel, **Chef Ben Wrigley**

Additionally the 'Best Spirit' award, which captured the essence of the James Squire Chef's Match through venue decorations, encouraging patrons to experience beer and food matching, optimising supporting POS and team education about the competition – was awarded to Gastro Pubs and Restaurants in each participating state.

The winning entries each received a cash prize of \$2,500, plus five cartons of James Squire beer, whilst each 'Best Spirit Winner' received \$500, plus five cartons of James Squire beer.

Participating Venues

Western Australia



Gastro Pubs:

Nicholson's Bar & Grill, The Windsor Hotel, Grosvenor Hotel, Adelphi Steak House & Bar, Fibber McGees, Norfolk Hotel, J.B. O'Reilly's, The Wembley Hotel, Seven Mile Inn, 7th Avenue Bar & Restaurant

Restaurants:

Terrazza Café & Restaurant, White Salt, Zanders at Scarborough Beach, Café Spiaggia, Char Char Bull, Court Wine Bar, Oyster Bar on the Foreshore, New Bridges Restaurant, Gogo's Madras Curry House

Queensland



Gastro Pubs:

Grand Central Hotel, Story Bridge Hotel, The Regatta Boatshed, The Fox Hotel (Campari), Fix Restaurant (Port Office Hotel), The Belvedere, The Full Moon Hotel, Pineapple Hotel, Irish Murphy's (Noosa), Lock and Load Bistro

Restaurant:

Vroom Café, Summit Restaurant, Era Bistro, Watt Modern Dining, Blu Grotto, Fuse Bistro, Lure Seafood Restaurant @ The Coro, Monsoon PanAsian Restaurant,

Victoria



Gastro Pubs:

The Local Taphouse, Prahran Hotel, Railway Hotel - South Melbourne, Exchange Hotel, The Nixon Hotel, World Restaurant + Bar, College Lawn Hotel, Provincial Hotel, Clarendon South Melbourne

Restaurants:

Stuzzi Café Bar Restaurant, The Grill Room (Albert Park), Matteo's Restaurant, Masani Restaurant & Bar, Tazio Birraria and Pizzeria, Mamacas Mediterranean Kitchen, C'est Bon, Denn Bar

New South Wales



Gastro Pubs:

3 Weeds Hotel, Dolphin Hotel, Royal Hotel (Paddington), Australian Youth Hotel, Longueville Hotel, The Welcome Hotel, Woolwich Pier Hotel, The Union Hotel, The Rose of Australia, Arthouse Hotel, The Mean Fiddler

Restaurants:

Port Bar Restaurant Cafe & Pizzeria, Danks Street Depot, Pizza E Birra, Pony Lounge & Dining Kirketon Brasserie, JAR, Insideout Restaurant, Efendy Modern Turkish, The Balmain Bug, Swell Restaurant, Deep Blue Bistro

South Australia



Gastro Pubs:

The Stirling Hotel, The Worldsend Hotel, Dog & Duck Alehouse, Strathmore Hotel Balcony Restaurant, The Wellington Hotel, The Dublin Hotel, Colonist, Lakes Resort Restaurant, Oxford Hotel, The Edinburgh Hotel

Restaurants:

Stella Restaurant, Monsoon Indian Restaurant, Squisito's Caffe Bar & Restaurant, Pink Pig Wine Bar, Chris Jarmer @ Air, Salt Bar & Grill, Lido Ristorante, Café Strand, Caffe Buongiorno (O'Halloran Hill), Morska Vila

** A gastro pub is a term for a public house ("pub") which specialises in high-quality food a step above the more basic "pub grub." The name is a combination of pub and gastronomy. Staying true to the term requires a menu that complements the assortment of beers and wines the gastro pub offers.*

