



NEVER FORSAKE FLAVOUR

**MEDIA RELEASE**

**17 SEPTEMBER 2008**

**INSIDE OUT RESTAURANT AND THE ROSE OF AUSTRALIA AWARDED FOR PERFECT BEER  
FOOD MATCH**

***Sydney James Squire Chef's Match Winners Announced***

Inside Out Restaurant and The Rose of Australia have been announced 'Overall Winners' of their respective categories, Restaurant and Gastro Pub, in the 2008 James Squire Chef's Match for Sydney.

The national competition saw over 90 of Australia's most creative chefs take on the challenge of creating the perfect flavour-filled pairing of great Australian cuisine and James Squire beers. This year, an anonymous panel of judges determined the winners using three main criteria – **flavour, innovation and passion.**

According to Malt Shovel Brewery Brewmaster, Dr Chuck Hahn, the winners scored highly on all three counts: "The competition encouraged chefs to push the boundaries of flavour and innovation by identifying synergies between Australian food and James Squire beers.

"The winning chefs demonstrated creative flair in matching the unique flavours and aromas of hand-crafted brews and food – which is the fundamental ingredient of the James Squire Chef's Match."

This year's winner of the Sydney Restaurant category, Inside Out Restaurant, was a clear stand-out for the judging panel. Chef Craig Wright's 'Ocean Trout' entrée and 'Spicy Spatchcock' main was praised for the excellent combination of flavours and textures. The judges noted the visual quality of the skillfully cooked dishes, particularly the 'Ocean Trout', which was served as a tower.

"We are delighted to be named winner of the restaurant category," said Craig Wright. "We developed the dishes so that the combination of taste and aromas of James Squire Amber Ale and the Golden Ale complemented and fused with the flavour of the Ocean Trout entree and Spicy Spatchcock main.

"The Chef's Match competition allowed us to showcase our passion for beer and food matching and give our customers a unique dining experience," concluded Wright.

For the second year running The Rose of Australia was named winner of the Gastro Pub category. Chef Byren Norton-Figtree's entrée, 'Duck Three Ways' was extremely well executed and innovative in its fusion of flavours – which was perfectly matched with James Squire India Pale Ale.



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“Our gastro pub philosophy is to encourage matching quality fresh produce with a great quality tasting beer, especially a beer like James Squire,” said Byren Norton-Figtree.

“Customers appreciate the opportunity to participate in these events and it clearly enhances their experience at their local pub,” concluded Norton-Figtree.

Hahn added, “The calibre of entries was particularly impressive, but Inside Out Restaurant and The Rose of Australia really captured the essence of the competition by creating innovative dishes made all the more flavoursome by the James Squire brews they were paired with.

“People are now really beginning to understand and embrace how beer can be the perfect match, or even contrast, for almost any type of food,” concluded Hahn.

Deep Blue Bistro and 3 Weeds Hotel were awarded the ‘Best Spirit’ award, which captured the essence of the Chef’s Match through venue decorations and encouraging patrons to experience beer and food matching throughout the competition.

Inside Out Restaurant and The Rose of Australia 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.

- ENDS -

**Overall Winner Details**

Restaurant

Inside Out Restaurant, Chef: Craig Wright

*Entrée*

**Ocean Trout matched with James Squire Golden Ale**

Seared semi-cured ocean trout with sarladaise potatoes, namjim and macadamia praline.

*Main*

**Spicy Spatchcock matched with James Squire Amber Ale**

Molé spatchcock with spiced sweet potato fondant and a coriander and shallot chutney.

# James Squire

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Gastro Pub

The Rose of Australia, Chef: Byren Norton-Figtree

## *Entrée*

### **Beerrr! matched with James Squire India Pale Ale**

Duck three ways: roast, ravioli, rillettes. Honey roast duck breast on minted peas. Peking duck and pistachio ravioli with hoisin sauce. Duck rillettes with cornichons.

## *Main*

### **Rack on at the Rose matched with James Squire Amber Ale**

Orange, garlic and macadamia nut crusted lamb rack with deconstructed ratatouille: bell pepper stuffed with ricotta and tapenade, confit truss tomato, potato fondant and roast eggplant.

## **Best Spirit Winner Details**

Restaurant: Deep Blue Bistro – Chef, Wayne Farmer  
Gastro Pub: 3 Weeds Hotel – Chef, John Evans

## **Participating Venues Details**

### **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, 7<sup>th</sup> 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

#### **Restaurants:**

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 Birreria 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

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## **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

## **Notes to Editors:**

\* 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.

## **About James Squire Chef's Match**

Participating venues in the James Squire Chef's Match were in either the 'Gastro Pub' or 'Restaurant' category and were required to create one entrée and one main course, each matched to a different James Squire beer including: Golden Ale, Original Amber Ale, Pilsener, India Pale Ale and Porter.

Participating venues were given complete freedom of expression and are encouraged to use the best local produce Australia has to offer.

The 2008 James Squire Chef's Match judging was performed by anonymous judges when they visited the participating venues in August. Judging was based on the quality of the dish, and on how the venue embraces the spirit of the event.

The 'Overall Winner' in each state and category received a \$2,500 cash prize, plus five cartons of James Squire beer. The 'Best Spirit Winner' received a \$500 cash prize, plus five cartons of James Squire beer.

## **About Malt Shovel Brewery and James Squire Beers:**

*Soon after his arrival as a convict on the First Fleet, James Squire was caught stealing supplies to brew Australia's first beer. The result was so palatable the colony's ranking officers only gave him 150 lashes. After fathering eleven children and working his way up from convict to publican and landowner, Squire established his brewery and the Malting Shovel Tavern on the banks of the Parramatta River. Today, the Malt Shovel Brewery at Camperdown is home to the James Squire beers brewed in his honour...*

James Squire is a pioneer of craft beer in Australia, committed to creating exceptional, flavoursome and truly unique beers.

The beers are hand-crafted and they each have their own distinctive flavour, amazing aroma and rich colour. The James Squire beers are truly enjoyable to drink.

The dedicated team of brewers use their experience, knowledge and passion to create a range of exceptional, authentic craft beer styles using only the finest and freshest ingredients.

James Squire has won countless awards, trophies and medals for its permanent range of beer, including: Original Amber Ale, Golden Ale, Pilsener, India Pale Ale and Porter. Most notable being titled Champion Australasian Brewery in 2000 and 2003 at the Australian International Beer Award and being awarded best pilsner at the World Beer Cup 2008.

James Squire always pushes boundaries by experimenting with ingredients and brewing practices to create distinctive, character-filled beers. As a result, limited release beers are brewed each year and have been widely praised for their unique flavours.

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Limited Releases over the years have included Australian Strong Ale, Colonial Wheat Beer, Rum Rebellion Porter, Hop Thief and now the Pepperberry Winter Ale-

James Squire's distinctive beers are ideal to pair with food. The character-filled and diverse flavours of the range perfectly complement or contrast many great dishes.

There are three James Squire Brewhouses, two in Melbourne and one in Sydney, each with its own micro-brewery on-site.

James Squire beers can be found in pubs, bottle shops and restaurants throughout Australia.

**For further information, images, product samples or interviews please contact:**

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