



Teamwork is the recipe for success

Winning awards year-after-year requires a team effort from the kitchen, management and front-of-house staff at Country Club Tasmania's Terrace Restaurant.

The multicultural team includes manager Rene Bennett, a Kiwi from Singapore; food and beverage manager Austrian Richard Pobitzer; British ex-pat and executive chef Brad French, and Melburnian chef de cuisine Sean Keating.

The kitchen staff work together to produce French-inspired cuisine using Tasmanian produce.

"It's that French idealism and classic style, but instead of doing duck a l'orange, we do mutton bird a l'orange — we've Tasmania-fied it," Mr Keating said.

"Brad identifies an appropriate product and I develop it into a dish for the Terrace kitchen, keeping it at a premium level, not overworking it, yet incorporating European techniques and ensuring it's up to date with modern

presentation."

Throughout the process the kitchen's three apprentices work with the experts to help develop the menu and prepare the meals from raw product.

"Since I've been here I've really tried to push the training and development of young Tasmanians, because I see them as an export item," Mr Keating said.

"We train them by getting a whole beast in and teach the apprentices how to cut it up, what to do with it, how to make use of every part of the animal — that's called nose to tail eating.

"They have the opportunity to develop a lot of skills that many apprentices wouldn't learn.

"The more learning we do as a unit, the less we have to rely on getting processed products in. We make everything from scratch, even pasta and pastry."

Mr Keating has been cooking for 14 years, moving to Tasmania a year ago for a new cooking

experience.

"I was here for four months before I decided to move to Tasmania and was just blown away by the fresh produce," he said.

"Tasmania's one of those last forgotten sanctuaries of great produce. No restaurateurs in Sydney or Melbourne are driving half an hour to pick up their truffles that morning. They're relying on someone who's 10 hours away. So it also makes us environmentally sound."

Mr Pobitzer said it was important for people to know that the Terrace Restaurant did not just cater for tourists.

He said anyone could come, whether it was a special occasion or not, and the restaurant's smart casual, dress code ensured a relaxed atmosphere.

The Terrace can cater for weddings up to 90 people and also does personalised food tastings.

2009 CALENDER

Friday, February 6: Villa Italiana wine dinner.

Saturday, February 14: Valentine's Day

Thursday, April 16: Bon Vivant
Friday, June 26: Tyrrell's wine dinner.

Thursday, July 30: Bon Vivant.
Saturday, August 29: Penfolds magnaminous dinner.

Thursday, October 29: Bon Vivant.

Tuesday, November 3: Melbourne Cup lunch.

Thursday, December 31: New Year's Eve.



The team at Country Club Tasmania's Terrace Restaurant: chef de partie Jenna Chamberlain, second-year apprentice Megan Beasley, assistant manager Simon Crook, manager Rene Bennett, waiter Josh Dixon and chef de cuisine Sean Keating.