

# CORPORATE DIRECTORY

## ADVERTISING

Advertiser Newspapers	Luke Sullivan	8206 2000
Channel 9	Graeme Skewes	8267 0134
Entertainment Publications	Tony Leak	0438 273 311

## BANKING SERVICES

American Express	Call Centre	1300 363 614
ANZ Bank	Call Centre	1300 366 988
Bank SA	Matt Skrokov	8424 4738
Commonwealth Bank	Antowan Moosaian	8206 4013
Diners Club	Linda Lawson	0417 826 968
NAB	Call Centre	13 10 12
Westpac Bank	Andrew Dunn	8230 2051

## BUSINESS ADVISORS

Action Busines Coaches	George Koritsa	0403 575 978
Derham Consultants	Barbara Derham	0417 350 420
George Pantahos & Co	George Pantahos	8223 7649
Michael Corigliano Chartered Acc.	Michael Corigliano	8400 6090
Profitable Hospitality	Ken Burgin	02 93694558
Tania Paola Consulting	Tania Paola	0412 291 719

## BUSINESS BROKERS

Raine & Horne Business Sales	Simon Winter	0419 828 689
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## CLEANING

Alsco Linen	Debra Dixon	8346 1391
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## FOOD SERVICES

Adelaide Produce Markets	Luke Westley	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bidvest	Paul Moore	0400 709 284
Bottega Rotolo	Rosalie Rotolo-Hassan	8362 0455
Cadbury Schweppes	Sarah Wallace	0401 147 628
Coca Cola Amatil	Toni Simpson	8416 9802
Dairy Farmers	Mario Sboro	0418 844 403
Goodman Fielder	Stuart Greenwood	8209 4234
LIV Olive Oil	Robin Schliebs	0412 160 023
Meat & Livestock Australia	Bill Lindsay	0411 680 519
Rio Coffee	Michael Marin	8362 3376
Vittoria Coffee	Pasquale D'Apice	8346 2399

## FOODSERVICE EQUIPMENT & SUPPLIES

Caterfix SA	Lui Maurici	0421 344 703
Curtin Pty Ltd	Steve Uppington	8340 1677
Macmont	Greg Cordingley	8245 6200
Woodroffe Equipment Aust.	Gary Hayley	8368 1102

## FURNITURE SUPPLIERS

James Richardson Corporation	Graeme Spence	8211 8966
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## GLASS REPLACEMENT

Clarksons Glass	Wayne Sendon	1800 060 007
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## INSURANCE

Aon Risk Services	Ryan Edwards	8301 1130
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## INTERIOR DESIGN

Sarah McInerney Designs	Sarah McInerney	0400 665 582
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## KNIFE SHARPENING

Flamin Sharp	Bob Turner	0417 877 476
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## LEISURE & LIFESTYLE

Skycity - Adelaide	Jennifer Wagner	8218 4186
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## LICENSES

APRA	Gary Burrows	8239 2222
PPCA	Christine Rogers	02 8569 1100

## LIQUOR

Bottega Rotolo	Rosalie Rotolo-Hassan	8362 0455
Chace Agencies	Chanda Rice	8363 7881
Coopers Brewery	Penny Johnson	8440 1800
Constellation Wines	Richard Favretto	0408 086 594
Domaine Wine Shippers	Darren Erbsland	0411 078 660

Empire Liquor	Brenton Quirini	8351 7666
Festival City Wines & Spirits	Don Totino	8349 1200
Fine Wine Partners	Brenda Roney	8333 9407
Fosters Australia	Tom Parkin	0418 849 173
Harbottle on-Premise	Stewart Ferguson	8152 8757
Lion Nathan (SA Brewing)	Melanie Towler	0439 810 674
Longview Vineyards	Denis Rossetto	8388 9694
Mt Horrock Wines	Stephanie Toole	8849 2243
Negociants Australia	Margot Muir	8112 4210
Old School Beverages	Gunter Pohl	0409 285 817
Pernod Ricard Australia	Allan O'Neil	8208 2460
Porter & Co.	Kate Porter	8373 3010
Samuel Smith & Son	Elizabeth Schoen	8231 3963
Tidswell Wines	Ben Tidswell	0408 842 406
Wisdom Creek Wines	John Khouzam	0418 836 316
Woodstock Winery	Geoff Barker	8383 0156

## MARKETING

ACTA	Davide La Scala	8303 2322
Aust. Mushroom Growers Assoc.	Pam Tobin	8234 8601
Blue Nectar	Brett Helgerson <a href="mailto:brett@bluenectar.com.au">brett@bluenectar.com.au</a>	
Oliver's List	Bronwyn Gibson	8293 1859
SA Tourism Commission	John Evans	8463 4500
webmenu.com.au	David Stocker	1800 609 255

## MEDIA

Advertiser	Malcolm Balcerak	8206 2000
Channel 9	Graeme Skewes	8267 0134

## POINT OF SALE

H&L Australia	Mandy Caines	8291 9555
Possum IT	Pat Hollis	8410 0950

## PRINTING

Bowden Printing	Ivan Bartholomew	8340 3588
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## SIGNAGE

Signstyle	Peter Jones	0408 806 680
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## SOLICITORS

Donaldson Walsh Lawyers	Jarrold Ryan	8229 0981
Norman Waterhouse	Sathish Dasan	8210 1253

## SOUND & LIGHTING

Novatech	Leko Novakovic	0411 718 252
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## SUPERANNUATION

Host-Plus	Scott Vaughan	0410 621 364
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## THEMING

Chaircovers Over All	Heather McQuade	8362 0772
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## TRAINING

Australian Institute SA	Vanessa Barker	8231 8711
Business SA New Appren Centre	Phil Methofer	8300 0015
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8362 6012
Hospitality Group Training	Wendy Ettridge	8223 6766
Hospitality Industry Training	Olivia Muller	8267 3000
Int College of Hotel Management	Michael Brearley	8348 4654
Le Cordon Bleu	Liz Daniels	8348 3022
SA Coffee Academy	Brian Raslan	0402 336 366
Site Academy	Adam Waters	8346 2788
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
TAFE SA - Adelaide Sth	Mark Slatter	0418 693 335
William Angliss College of TAFE	Deb Combe	8372 7863

## UTILITIES

Envestra	Peter Keogh	8217 5211
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## WASTE & RECYCLING

Food Waste Recycling	Andrew Grant	0418 573 505
Magill Recycling	David Muller	8333 1033

# RECIPE FOR SUCCESS

## CHEF

**Name:** Sandor Palmai.

**Restaurant:** George's on Waymouth.

**Proudest Achievements:**

Achieving 2 stars in the Gourmet Traveller National Restaurant Guide at Barr-Vinum in the Barossa for 2 years running and also 2 stars at the Melting Pot in Hyde Park

**What made you want to become a chef?**

My dad was a plumber, and as a kid I hung out in restaurant kitchens while he fixed pipes etc. I guess I liked the chaos. Also both mum and dad were keen home cooks, mum being German and dad Hungarian; looking back I grew up with a strong European food culture. I vividly remember making sausages of all kinds, cacciatore type, blood puddings and white rice sausages. Also a dazzling array of pickles, preserves, cakes and strudels.

**Person you most admire and why?** Alice Waters of Chez Panisse Restaurant, Berkeley California. For introducing to the mainstream the idea of farm to table dining and the idea of food miles before it was a modern catch phrase. She believed that the International shipment of mass-produced food is both harmful to the environment and produces an inferior product for the consumer. She is a champion of locally grown fresh ingredients simply prepared with great technique. She also introduced a school yard vegetable growing program which has been adopted now in parts of Australia.

**Who was your best mentor and what did they teach you?**

A chef, Carla Tomasi. She was a protégé of Antonio Carluccio in London. I worked for her at her Soho restaurant – she had a great understanding of the history and food of Italy and was an intuitive and natural teacher.

**What is your philosophy for success?** The customer is king. Show them the best possible time you can. Offer them great ingredients, well cooked and deliver it with grace, humility and integrity.

**Ingredient you most enjoy using?** Anything out of South Australia's seas. Our waters are pristine and produce some of the best seafood in the country, particularly our local snapper – crisp skin roasted with butter, lemon and potatoes. Yum.

**What is your favourite original recipe and why?**

Poached veal with oyster and celeriac ravioli, buttered spinach and wild mushroom sabayon. I've cooked this dish for many years now; I love the richness and the seasonality of the combined ingredients. I also like any excuse to cook a surf and turf combo.

**Most rewarding part of being a chef?** To be part of a vibrant and ever evolving industry, and being able to pass on knowledge and experiences to the next generation of chefs.

**Worst part of being a chef?** Not enough time spent with family and loved ones.

**What, in your opinion, distinguishes an average chef from a great chef?**

In my opinion a great chef is a disciplined individual that conducts him or herself with integrity & humility. Egomaniacs are a waste of time! They should be professional and respectful to fellow staff members and customers alike. Strive to produce the best possible food within their means and situation.

**What advice would you give to your staff?** Take ownership of your own destiny, be accountable for your actions, never lay blame on others. Be committed to achieve your goals and the rewards will be there.

**What is one of your most memorable meals?** Sitting in Thomas Keller's French Laundry in Napa, being served the lightest puffs of potato gnocchi with brown butter and having a fist-sized white truffle shaved over it at the table; washing it down with a glass of amazing Chablis. Had it been my last meal I would have died a happy man.

**What's hot at the moment?** Tapas and shared food seems to be all the rage. It is a great way to try and experience many flavours without dulling the palate and denting the wallet.

**What's not?** Heavy overworked rich French inspired cuisine that's had many hands touch the fifty components on your plate before it gets to the table.

**What is your vision for the future of our industry?** To have highly skilled and motivated chefs and FOH in a vibrant, diverse and ever-changing dining landscape. Where quality food, flavor and sustainable produce win out over mediocre crap.



## RESTAURATEUR

**Name:** Amrik Singh.

**Current Restaurant:**

Jasmin Restaurant.

**Past operations you have managed/owned:**

Involved with family restaurants in the snow (Jindabyne).

**Proudest Achievements:**

1. Winning best Indian Restaurant in Australia.
2. Maintaining consistently high standards for nearly 30 years.

**What inspired you to become a restaurateur?**

Worked in a few while at Uni and really enjoyed the industry – it was either that or become an accountant.

**Person you most admire? Why?**

Tom and Elsie Gleghorn – enjoying life at 84

**Who was your best mentor and what did they teach you?**

My parents – learnt about running a business and a lot about food.

**What is your philosophy for success?**

1. Treat your clients with respect – as you would like to be treated.
2. Show honesty and integrity towards your staff

**Favourite part of being a restaurateur?**

The buzz you get after one of those busy nights, when it all went well, had lots of interesting people in and everyone enjoyed their evening.

**Worst part of being a restaurateur?**

The unpredictability

**What was your biggest lesson?**

Never become complacent.

**What words of advice would you give a prospective restaurateur?**

The average punter knows good quality – give it to them and they will return.

**What is one of your most memorable dining experiences?**

Stonewall lunch at Rockford, fantastic food and great company.

**If you could change one thing about our industry what would it be?**

I would love more people to understand what it takes to run a restaurant.

