

CORPORATE DIRECTORY

ADVERTISING

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

AUDIO VISUAL

Novatech	Leko Novakovic	0411 718 252
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BANKING SERVICES

American Express	Call Centre	1300 363 614
ANZ Bank	Call Centre	1300 366 988
Bank SA	Andrew Dallison	8424 4738
Commonwealth Bank	Michael Fournarakos	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

CAR HIRE

Budget Rent-a-Car		1300 362 848
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CLEANING

Alsco Linen	Debra Dixon	8346 1391
Nitschke Liquid Waste	Phil Nitschke	0412 857 441

FOOD SERVICES

Adelaide Produce Markets	Luke Wesley	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bidvest	Paul Moore	0400 709 284
Cadbury Schweppes	Sarah Wallace	0401 147 628
Coca Cola Amatil	Toni Simpson	8416 9802
Cosmo Foods/King Is.Group	Sean Kay/Matt Cooper	8359 1466
Dairy Farmers	Mario Sboro	0418 844 403
Goodman Fielder	Stuart Greenwood	8209 4234
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.	John Harvey	0421 058 325

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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LEISURE & LIFESTYLE

Skycity - Adelaide	Jennifer Wagner	8218 4186
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LICENSES

APRA	Gary Burrows	8239 2222
PPCA	Christine Rogers	02 8569 1100

LIQUID WASTE DISPOSAL

Nitschke Liquid Waste	Phil Nitschke	0412 857 441
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LIQUOR

Chace Agencies	Chanda Rice	8363 7881
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Coopers Brewery	Penny Johnson	8440 1800
Costellation Wines	Kane Stoddard	0417 865 466
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
Nepenthe Wines	Anna Rassias	8389 5270
Old School Beverages	Matt Gale	0402 330 329
Pernod Ricard Australia	Allan O'Neil	8208 2460
Peter Rumball Wines	Peter Rumball	8332 2761
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	brett@bluenectar.com.au
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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SOLICITORS

Norman Waterhouse	Sathish Dasan	8210 1253
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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

Business SA New Appren Centre	Phil Methofer	8300 0015
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8232 0311
Hospitality Group Training	Wendy Ettridge	8223 6766
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	Nevada Jones	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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RECIPE FOR SUCCESS

CHEF

Name: Laurent Pomme.

Restaurant: Hyatt Regency Adelaide.

Claim to Fame:

Chef Saucier at the age of 21 in a 2 Star Michelin Guide Restaurant in Paris

Proudest Achievements:

My career journey has been amazing, but the highlight of my life and my proudest achievement would be my family.

What made you want to become a chef?

My grandmother had passion for food and cooking. My appreciation of creating an extraordinary dish out of simple ingredients grew from this.

Person you most admire and why?

I most admire both Ferran Adria and renowned French chef, Michel Bras. They believe in themselves, and their focus together with their innovation has allowed them to be successful in what they do. They work hard to deliver the very best each and every time.

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

During my apprenticeship, the Head Chef said to me 'never take short cuts, use the freshest seasonal produce and most importantly – keep it simple'. These small things I remember over twenty years later.

What is your philosophy for success?

I set clear objectives and have good communication with my staff. We work in a team so it's important that we are working collaboratively.

Ingredient you most enjoy using?

Call me biased, but at the moment I am loving fresh Cepes (Porcini) flown in from France.

What is your favourite original recipe and why?

I once created beer ice cream for one of the Hyatt's special dinners. This was original and taboo to me as I do not like beer at all. A delicious treat though!

Most rewarding part of being a chef?

The ability to share my knowledge and skills with others. People are always asking me questions on ingredients, tastes and best practice in the kitchen.

Worst part of being a chef?

With a young family at home, it would definitely be the hours.

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

A great chef has dedication in what they do. They need to be a perfectionist and have the focus to get it right each time. Consistency is always important because we never want to let our customers down. Lastly, respect of your product and your staff. There is such a myth about chefs in the kitchen – when you get along with your staff the whole place just flows better.

What advice would you give to your staff?

Hard work and commitment will be rewarded with good results and success.

What is one of your most memorable meals?

Sitting on the beach with my wife eating freshly cooked crayfish with garlic mayonnaise.

What's hot at the moment?

Anything that is 'green' or Organic.

What's not?

Anything that is not in season.

What is your vision for the future of our industry?

With trends starting to show us that the public is becoming increasingly interested in eating healthy and a 'green' lifestyle. Organic food will become more popular. This will allow chefs to experiment with produce and flavours and cater to their needs. Food will be sourced locally to ensure that it is fresh and it has not travelled from one side of the globe to the other, hence, ensuring that our state economy survives.



RESTAURATEUR

Name: Aaron Martin/Tony Bailey.

Current Restaurant:

Rigoni's Bistro.

Past operations you have owned:

(A & T) This is our first.

Proudest Achievements:

(A) Too many to mention. Opening day, every day a previous guest comes back, winning best Informal in R&CSA Awards for Excellence. Watching my daughter teach staff to make a coffee, she's five.
(T) Opening day at Rigoni's 2006.

What inspired you to become a restaurateur?

(A) I have never really wanted to own my own restaurant, I've seen how hard it is, but when I found out Rigoni's had closed down I knew where my future lay.
(T) I love feeding people, the expression on their face when they bite into something they love.

Person you most admire? Why?

(A) My wife for her patience, confidence and consistency and she's still one of the best chefs I've worked with.
(T) Bill Conway, Salsa Bar & Grill, Port Douglas. He is fantastic, he is at the restaurant everyday laughing and joking.

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

(A) Pomi Singh. To believe in myself and not to compromise. Be strong in character and truthful in my endeavours.
(T) Tom Derichs, it is not personal, it is just business.

What is your philosophy for success?

(A) Treat our guests as we would in our own home, they are our friends. Give them the best possible result.
(T) Treat every guest as though they were a guest in my own home.

Favourite part of being a restaurateur?

(A) Being around staff and guests, the interaction is so addictive.
(T) Putting together a team and watching them perform.

Worst part of being a restaurateur?

(A) The long hours away from family and friends.
(T) Having to listen to whinging & whining customers who have no idea what they are talking about.

What was your biggest lesson?

(A) We are only as good as the last meal experience we delivered.
(T) Just when you think it's organised, it's not!

What words of advice would you give a prospective restaurateur?

(A) If you've had good mentors you are ready. Stand by what you believe, don't second guess yourself. Get a good accountant, lawyer, bookkeeper and bank manager; after all we are in business.
(T) Make sure you are doing it because you enjoy it, not to make money.

What is one of your most memorable dining experiences?

(A) Movida. Hosier Lane, Melbourne, simple amazing tapas. Great atmosphere, interesting wines shared with a good mate. No Fuss.
(T) Flower Drum, Melbourne.

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

(A) Discount dining. Do and you're damned, don't and you're damned.
(T) The public's perception that it's all about money and TV cameras. They do not see the years of sweat and hard work that go into learning how to run a restaurant.

