NORFOLK ISLAND
SOUTH PACIFIC

Top Norfolk Island Chefs Unite for Gala Fundraising Dinner

Norfolk Island's top chefs sharpened their knives and oiled their pans to produce a five-course food extravaganza during the gala Four Chefs Dinner held last night at Governors Lodge Resort in Norfolk Island.

Dean Bosley from Dino's Italian Restaurant, Kurt Menghetti from The Garrison Restaurant, Damien Couprie head chef at Governors Lodge and Rachel Neighbour, formerly head chef at Government House, combined culinary forces to help raise funds during the dinner for the construction of a new cultural centre on Norfolk Island.

More than 150 people donned their glad rags to enjoy the menu consisting of locally produced food and wine including smoked king fish, cardamom infused pork belly, local eye fillet topped off with bruleed passionfruit tart for desert.

Norfolk Island Tourism General Manager Terry Watson said the dinner was so successful the organisers wanted to turn it into an annual event.

"The most impressive part is that the exceptional dishes available on Norfolk are made purely from produce grown at local market gardens and local's backyards, so it doesn't get any fresher," Mr Watson said.

Visitors to Norfolk Island can experience the local produce first hand with farm and industry tours offering an overview of the market gardens which supply the island's eateries, local livestock trade, coffee plantations, winery and liqueur factory.

Norfolk Air flies to Norfolk Island from Brisbane, Sydney, Melbourne and Newcastle. Australian visitors need a valid passport or document of identity that can be obtained from Australia Post.

For general information and bookings visit www.norfolkisland.com.au.

Photo shows: xxx

Media contacts:
Sarah Vickery/Bill Gray MG Media Communications 02 9904 0011
Released: February 9, 2009.