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TWEED CLUB CHEFS BEST IN NSW

The Tweed's growing reputation for culinary excellence has been confirmed with two chefs from the Tweed Heads Bowls Club jointly winning the title as the state's best at a gala ceremony Friday evening in Sydney.

David Carolan and Jonathan Aussieker impressed the judges of the Chefs Table Award with their 3 course menu which relied heavily on fresh local seafood combined with a touch of Asian flair reflecting the area's growing multicultural status.

The win is the first time a chef pairing from the Tweed has won the award although Tweed Heads Bowls Club did win the bronze medal in 2007.

More than 5,000 chefs working in NSW clubs are eligible to win the Chefs Table Award. The competition requires chefs work together to prepare a 3-course meal for 20 guests without spending more than \$20 on each person.

Claiming the silver award were Andrew Dunn and Peter Edwards of City Tattersalls Club. The Bronze award went to the Wests Leagues Club in Newcastle and their chef pairing of Justin Savine and Daniel Johnson.

ClubsNSW CEO David Costello said the win came as little surprise to him given the reputation of the Club's The Blue Room restaurant.

"I previously said David and Jonathan were entitled to feel confident about their chances. I felt that way because of the quality and variety of their dish and their commitment to making the most of the incredible seafood and fresh produce available out of the region.

"I make a point of eating at Tweed Heads Bowls Club every October during the club industry's annual conference on the Gold Coast. The food at the Club is remarkable and yet done at a price level that is affordable to most," he said.

David Carolan and Jonathan Aussieker will now represent NSW at the National Chefs Table competition final being staged in October this year.

Tweed Heads Bowls Club's 3 course meal:

*Fresh local snapper marinated in chermoula and oven-baked,
served on a warm kipfler potato and rocket salad, finished with fresh aromatic herbs*

*Grilled quail with Ras el Hanout, served with preserved lemon cous cous and harissa,
Slow-cooked pork belly with infused Asian flavours, served on a bundle of bok choy,
Oven roasted lamb backstrap served on a sweet pumpkin puree,
with oyster mushrooms and a cabernet jus*

*A wicked passionfruit tartlet is matched with a classic opera cake
and garnished with a glass biscuit and a double cream quenelle*

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