

**MEDIA RELEASE**  
**December 2011**

## **First restaurants announced for Taste of Sydney 2012**

Old favourites return and exciting newcomers join the fold as the premium food and wine event of the year, Taste of Sydney, announces the initial line up of leading restaurants on board for 2012. Promising to tantalise and excite, the internationally renowned fine dining festival fuses an idyllic Sydney outdoor experience with the city's love of innovative cuisine and produce.

Now in its fourth year, Taste invites Sydney's top chefs to set up temporary kitchens in the scenic surrounds of Centennial Park, last year serving signature dishes to more than 25,000 food-lovers over the four day feast for the senses. Visitors can design their dream degustation as they move between the pop-up restaurants of some of the country's most coveted culinary stars.

New to the 2012 line up are sushi master Shaun Presland with **Sake**, Somer Sivrioglu with his modern Turkish twist at **Efendy** and James Privett with contemporary steakhouse **The Cut Bar & Grill**. Returning favourites include Peter Kuruvita's **Flying Fish**, Richard Ptacnik's **Otto Ristorante**, Eugenio Maiale's **A Tavola** and Alessandro Pavoni's **Ormeccio at the Spit**, with **Spiedo** also on board for the first time. Manu Feildel's French **L'etoile** makes a welcome return to the gastronomic party in the park, as does Martin Boetz's twin-toqued **Longrain** restaurant and bar. The **Four in Hand** returns under chef of the moment Colin Fassnidge, and Matthew Kemp introduces his recently rebranded **Montpellier Public House**. Both Otto Ristorante and Longrain will keep visitors refreshed, once again incorporating cocktail bars into the mix.

Confirmed Taste of Sydney 2012 restaurants and chefs include:

- A Tavola - Eugenio Maiale
- Efendy – Somer Sivrioglu
- Flying Fish - Peter Kuruvita
- Four in Hand - Colin Fassnidge
- L'etoile - Manu Feildel
- Longrain – Martin Boetz
- Ormeccio at the Spit & Spiedo - Alessandro Pavoni
- Otto Ristorante - Richard Ptacnik
- Sake– Shaun Presland
- The Cut Bar & Grill - James Privett
- The Montpellier Public House - Matthew Kemp

More restaurants and some very special guest chefs will be announced in the coming weeks.

Taste of Sydney offers visitors the chance to experience Sydney's finest fare, with each restaurant producing three dishes for the occasion, and explore an unparalleled selection of award-winning wines and gourmet goodies against a beautiful backdrop. Celebrate summer in the city with Taste of Sydney, the culinary event of the season.

**Tickets on sale now!**

**For more information and to book tickets visit [www.tasteofsydney.com.au](http://www.tasteofsydney.com.au)**

**or call Ticketek on 132 849**

**TICKET INFORMATION**

<b>Tickets</b>	<b>Advance Booking</b>	<b>On-the-door</b>
General Entry Ticket <i>(Entry only)</i>	\$25	\$30
Premium Ticket <i>(Entry &amp; 30 Crowns)</i>	\$55	<i>Only available in advance.</i>
HSBC VIP Ticket <i>(Fast-track entry, access to the exclusive HSBC VIP Lounge, 3 complimentary bar drinks plus coffee/water throughout &amp; 30 Crowns)</i>	\$100	\$100
Gala Night VIP Ticket <i>(Fast-track entry, access to the exclusive HSBC VIP Lounge Gala Night party on Thursday 8<sup>th</sup> March, complimentary bar drinks &amp; 30 Crowns)</i>	\$125 <i>Strictly limited tickets available!</i>	<i>Only available in advance.</i>
Child Ticket (ages 6-17) <i>(Entry only)</i>	\$12	\$15
Children under 5 <i>(Entry only)</i>	FREE	FREE

**SESSION TIMES**

Thursday 8<sup>th</sup> March: 5.30pm – 9.30pm  
 Friday 9<sup>th</sup> March: 12pm – 4pm OR 5.30pm-9.30pm  
 Saturday 10<sup>th</sup> March: 12pm – 4pm OR 5.30pm-9.30pm  
 Sunday 11<sup>th</sup> March: 12pm – 5pm

**(ENDS)**

## **NOTES TO EDITOR**

Crowns, reflecting Australia's surging dollar will once again make attending Taste of Sydney simple. Crowns are the official currency used at Taste to purchase dishes and drinks from the restaurants and goodies from exhibiting producers. The restaurants only accept Crowns as payment while a limited number of producers accept cash.

**1 Crown = \$1.** Sample size signature dishes from the restaurants are priced at 8, 10 or 12 Crowns, with drinks from 6 Crowns. Crowns can be purchased onsite at the event from Crown Banks, Crown Sellers and the Ticket Office. To avoid queuing on the day, you can also buy Crowns in advance with a Premium or VIP Ticket package (each package includes a book of 30 Crowns).