

MEDIA RELEASE

PORT DOUGLAS' FOOD SCENE COMPLETES REEF AND RAINFOREST EXPERIENCE

Port Douglas, 7th August, 2017 – Port Douglas' thriving café scene, fine dining and popular food events such as this month's Taste festival are hitting the mark with locals and visitors seeking to complement the soul-pleasing reef and rainforest experience with a little gastronomic pleasure.

Tourism Port Douglas and Daintree executive officer Tara Bennett said new eateries and events such as Taste Port Douglas cemented the region's reputation as an all-round experience destination.

"The Port Douglas dining scene offers something for every taste and budget, from the high end Harrisons by Spencer Patrick, which opened recently at the Sheraton Grand Mirage Resort, to coffee on the fly from Sparrows Coffee, another relatively new kid on the block," Ms Bennett said.

Betty's Bohemian Beach Café was another newish venue with an enviable reputation for great breakfasts, while Hi Tide Café-Bar-Restaurant at the Peninsula Boutique Hotel on Four Mile Beach has recently undergone a quiet revolution with the arrival of former Brisbane restaurateurs Kylie and Gavin Bartholomew and their head chef Sam Potter.

"Sam basically makes everything from scratch and works with the existing chefs to hero the local produce, like beautiful seafood that comes in fresh every day, steaks and spatchcock through to fresh vegetables.

"We cater for vegans and vegetarians too and are happy to create something for them that isn't on the menu already, whether it is for breakfast, lunch or dinner," Ms Bartholomew said.

"We have also changed the coffee to our Hi Tide blend that comes from Blackbird Coffee in Cairns. It's a really lovely blend developed especially for Hi Tide."

Ms Bartholomew said she and husband Gavin own the ocean-front Hi Tide Café-Bar-Restaurant and manage the Peninsula Boutique Hotel on Four Mile Beach.

Taste Port Douglas, presented by Sheraton Grand Mirage Resort from August 11 to 13, is a celebration of the food, culture and lifestyle of Tropical North Queensland with guest chefs from some of the most prestigious restaurants in Australia.

Ms Bennett said the event gave people the opportunity to indulge in cocktail parties, lunches and dinners at their favourite restaurants or enjoy the foodie activity at the festival village at Rex Smeal Park.

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Cont...p/2

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This includes local restaurant food stalls, produce stalls and demonstrations, wine tastings and talks, celebrity chef cooking demonstrations and live music.

Guest chefs at this year's event include Colin Fassnidge from Sydney's Four Fourteen, Adam D'Sylva from Coda & Tonka in Melbourne, Alex Herbert from Bird Cow Fish in Sydney, Ben O'Donoghue from Brisbane's Billykart Kitchen, Massimo Mele, Paul Baker from Botanic Garden Restaurant in Adelaide, Mel Day from Pullman International in Cairns, Nick Holloway from NuNu in Palm Cove, Nicky Riemer from Bellota Dining in Melbourne, and Spencer Patrick from Harrisons by Spencer Patrick in Port Douglas.

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