

The Fagor Report 05

Catering Equipment News Spring



The Maribyrnong Boathouse



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The Boathouse

The new Maribyrnong Boathouse is exceptional and an exciting food destination to the City of Moonee Valley and the Maribyrnong River precinct. The river is an important recreational destination for local residents and the development of this “landmark” food establishment has added value to the City and surrounds. Since Melbourne has enjoyed a renewed focus on it’s waterways (i.e. Yarra, Docklands, Port Phillip Bay etc) it follows suit that the Boathouse is an instant success, making full use of this most relaxing and refreshing position.



The Boathouse is an architecturally distinguished restaurant with a natural expression and environmentally suitable external décor that merges beautifully with the river, the first class food and casual atmosphere combine stylishly to see the development of the existing site into a café and restaurant providing expansive decking and al fresco dining. Later this will incorporate a kiosk facility to further enhance its family appeal.

The expansive decking under native trees, complete with an open fire place for colder nights, service points and seating both inside and out create a space where you feel entirely comfortable to move around and go to the bar or simply wait for service to the table.



Gary Mehigan and Raymond Capaldi both have a vested interest in the direction and strategy applied to the food; after all, their reputations are at stake! The intention to capitalize on the success and reputation of **Fenix** has added considerable value and promotional weight to their latest project.

“Developing a concept similar to that of the café at Fenix was truly exciting. We anticipated business to be similar to Fenix and wanted to ensure that speed, efficiency, variety and quality met the greater majority of our customers’ expectations”



The food is modern and purpose driven using simple Australian produce with the service team also straight forward and approachable. A wood fired oven takes pride of place in the open kitchen along with an entire cooking bank of **Fagor 900 series** equipment on a bridge kit mono-block system, a common front panel ensures easy cleaning and a seamless professional finish. The theatre of food and teasing aromas entice the mind and body into a restful space, captivated, entertained, relaxed.



Simple Earthy dishes feature heavily on the menu like this crispy skinned roasted Atlantic Salmon on a cauliflower mash, wonderfully green fresh peas and broad beans that really grab your attention..



This breast of chicken on a creamy tasteful polenta was flavoured with buggery with massive sliced olives and fresh basil was certainly worthy of a mention!!



Gas & Electric Combi Ovens, Ranges, Steam Kettles, Pasta Cookers, Deep Fryers, Griddles, Char Grills, Bain Maries, Bratt Pans, Gas Salamanders, Upright & Under Counter Fridges & Freezers & A complete range of Commercial Dishwashers

**Have you
been
down to
Mornington
lately?**

Divertimento Restaurant

The Mornington Peninsula is still regarded as Melbourne's favourite play ground attracting many visitors each year both locally and internationally, a relaxing Summer feel alongside famous golf courses, the natural beauty of our continuous coastline steeped in rich history, great fishing and many other water based recreational activities which also boasts the ever growing popularity of the wine and wineries in the region, which includes award winning wines such the Pinot Noir. The Peninsula has an abundance of accommodation ranging from self contained units right through to top of the range fully serviced locations with spectacular views of the water.

Firstly named Schnapper Point, a small store was established at Mornington in 1852 then a hotel built in 1856 soon after the township began to develop, it became the legal centre for the peninsula in the early 1860s **BUT ... have you been down to Mornington lately**, how cool is it? the whole Main St is virtually one long restaurant, with funky cafes and bars to suit every taste, quick eateries to fine dining, indoors and outdoors, seaside and city themes, great shopping and art galleries during the day and of course the Main St market on Wednesday mornings. Busy at night with live entertainment venues, festivals and events all year round, as well as local horse racing, the list goes on and on!



Built on this superb cultural foundation is **Divertimento Restaurant** where the theme of seaside dining with Lygon St style has proven entirely attractive.

Proprietor **Tony Ladiges**, a young funky Melbourne said "I was tired of dining out where the food was average and the service great or vice versa and sought to provide a complete dining experience. Ours is attentive and friendly service to compliment outstanding local seafood. "I pride myself on value for money and ALWAYS source market fresh seafood making no allowances for freezing" French

Head chef **Jean Pierre** trained in France and specialises in seafood with over 17 years experience, his flair and flavours have locals raving!



The generous Seafood platter hosts King prawn and scallop skewers with Worcestershire butter, tiger prawns, calamari, Morton bay bugs, Tasmanian Salmon and Sea Perch with three different varieties of oysters and optional lobster, with the extensive seafood menu on offer, this could easily be the best seafood on the peninsula?

Chef Jean Pierre also excels with his signature "oysters maison" a clever combination of mushroom and cheese over fresh oysters. Live Lobsters and Queensland mud crabs regularly appear on the specials board when in season (and the right size -over 900 grams) Jean Pierre says "we try to run at least two fresh fish options which include John Dory Sea Perch, Tasmanian Salmon, Whiting, Snapper and Wild Barramundi"

Other popular dishes include; Morton Bay Bugs with mild sweet chilli sauce, and the Seafood Avocado, a selection of seafood over half an avocado with a light béarnaise sauce grilled and served hot, simply gorgeous and not too heavy, ideal for lunch. For those who prefer a meat, Tony also offers three chicken dishes and king island eye fillet...only the best which they have flown in and served up at around 320-350 grams!

Divertimento has a warm and intimate atmosphere with a simple but well matched wine list, all the trimmings of a professional city joint and with years of experience between them, the guys have got it right, and I firmly believe you won't be disappointed?

Divertimento is fully licensed and byo wine, currently trading Wed -Sun dinner and Sunday Lunch.
Bookings on 59763818



Hudsons Coffee – full of beans!

Many consider Melbourne to be the coffee capitol of Australia and I personally agree. That being the case, it's safe to say also that Hudsons Coffee is now a genuine Melbourne icon since **Mark Hawthorne & Ros Turner** initiated the concept on our doorstep only seven years ago. With inconsistent coffee quality being delivered inefficiently to a time starved population, there was clearly a niche market in Australia for a high quality, efficiently run, coffee specialist. Locally, there were numerous cafes, but no coffee specialists who focused on delivering premier quality coffee with the variations demanded by a discerning coffee market. "on the go" and so the dream of a multi store outlet has now been realised with 33 stores nationally.

Hudsons Retail Project Manager **Patrick Torcasio** believes "consistency is the real secret; we actually guarantee the quality of our product across the whole network. This is achieved by extensive staff training, and hands on management. Of course it's very much about the coffee therefore we source only premium A-grade beans, roasted by our Italian roaster right here in Melbourne"

"Since the market place is truly saturated with coffee stores, we carried out enormous market research to ascertain our customer profile and discover their expectations, meeting them and exceeding them. We try to differentiate by focusing on the customer as well as the quality of our product; it has to be about the whole experience to ensure their visit is entirely pleasurable. The way the store presents and how they feel when they enter, interaction with staff, the whole environment as a package has to appeal to the customers' feelings. Some may want to relax and enjoy meaningful conversation with a little privacy, while others are looking for something to eat and require a table and more space. The busy client will gravitate to the stools to have a quick coffee and doesn't need reading space, unlike the lounge areas which are very popular. We will soon introduce more of these with various zones to further meet the moods of our customer"

"Looking at the design and layout of the actual stores, we see ourselves a cut above Gloria Jeans and Starbucks, we're a little more street wise with a real café feel that also flows through to our products and our food menu" Patrick said



"We also have a full time food consultant to ensure the menu meets a variety of needs and of course time restrictions, (especially around the CBD area) Focaccias, rolls and pre made sandwiches are very popular, also pies, cakes, biscuits and various gourmet pastries tend to cover the items that most people prefer. We have taken this further with our new Adelaide Airport store which will have a more extensive menu and include freshly prepared hot food cooked on your Fagor ranges! **We also use Fagor dishwashers throughout our stores** because they are easy to use and clean, the feed back from our staff has been very positive"

Having built a strong model with effective business management and operational systems, Hudsons feel it is time to share their success with others and are now looking for motivated dedicated individuals who are interested in joining the Franchise Team, building the brand and market share across the country.

"Readers should visit our website; you can now order your retail coffee beans online. All varieties of our famous blends are available via the internet so start coffee shopping and enjoy your Hudsons at home or wherever you live!

www.hudsonscoffee.com.au

Aahhhh ..
The daily aroma of fresh coffee across our City is the very essence of life; don't you just love it even if you're not a coffee drinker?



"The coffee experience"



Edesa Hot Boxes

The safe holding of cooked food has always been a high priority in our industry therefore since the launch of Edesa products by Fagor last year; hot boxes are always among our most requested items. These sturdy units are designed for demanding use with a fan forced heating source in the base to greatly increase the recovery of temperature after the door has been opened to load or unload food during a busy service. Hot boxes or banquet carts have continued to be the simplest and easiest way to achieve temporary storage of hot food items when service is delayed or when hot food is required as back up.



Large diameter heavy duty castors ensure the units are easy to roll while solid body construction with polyurethane insulation reduce rattle and noise to assist with safer relocation.

Although Hospitals and other sectors of the healthcare industry tend to be the main users of hot boxes, many Edesa units have found their way into hotels and restaurants being well received by an appreciative market including The Park Hyatt Hotel, Moonah Links Resort, The Point Restaurant, University of Melbourne Newman College and are also used by Eurest Pty Ltd and the City of Kingston.

"The Edesa boxes are great, easy to clean and really easy to roll around, I was surprised at how well they worked"

**Yu Xiang Gu –Banquet Chef
Park Hyatt Hotel Melbourne**

"Edesa hot boxes are not just warmers, I also use them for Pork Belly and Confit of Duck legs like a slow cook & hold oven, they are my favourite piece of equipment at the moment"

**Ian Curley - Executive Chef
The Point Restaurant**

Our most popular unit is the tidy CCB-10 pictured below which actually holds 20 x 1/1 GN pans @ 65mm deep and measures only (765wide x 850deep x 1160mm high) is best suited for A La Carte style kitchens where space is limited.



The entire range is fully insulated with injected polyurethane to achieve a more even distribution of insulate while also increasing strength. Standard inclusions are satin finished stainless steel, corner bumpers and fan forced heating to meet current HACCP guidelines providing even heat when it matters most.

Complete retail price lists are available by email or you can simply ask your equipment supplier for more details.



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