



PETER GILMORE CELEBRATES TEN YEARS AT QUAY WITH “CHEF OF THE YEAR” AWARD

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Last night, Peter Gilmore was named “Chef of the Year” at *The Sydney Morning Herald Good Food Guide 2012 Awards*. The accolade comes as Peter Gilmore celebrates ten years as Executive Chef at Quay.

When Peter Gilmore took the over the kitchen at Quay in 2001, he took the restaurant from one hat to three hats, a rank it has held for ten consecutive years. Quay has won the *Good Food Guide's* Restaurant of the Year award four times, and in 2009, it broke into the coveted *S Pellegrino World's 50 Best Restaurants* list, where it now sits at Number 26.

In fact the only award which has escaped Peter in his stellar career is “Chef of the Year”, which makes this year's recognition especially sweet, particularly as it marks Peter's celebration of a decade at Quay.

Peter's unique nature-based cuisine has placed Quay at the forefront of Australian fine dining, and continues to win the restaurant global recognition. His constant quest for the best produce, rare ingredients and innovative techniques has taken him from the Blue Mountains to the seashores of Tasmania to the culinary landscape of Europe. He has pioneered collaborations with producers as well as new techniques in the Quay kitchen, and ultimately created exciting, unprecedented experiences of texture and flavour for diners. In 2010, his Snow Egg dessert achieved national fame on *Masterchef* and he launched his first cookbook, a tour de force entitled *Quay: Food Inspired by Nature*.

Says Peter Gilmore of his win, “This is a really special honour, and one I didn't see coming. What a great way to celebrate ten years at Quay. I'm very grateful to the people who constantly make me look good and got me to this spot.”

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