



MEDIA RELEASE

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West Australian seafood features at this year's Margaret River Gourmet Escape

West Australian seafood will play a starring role at this year's Margaret River Gourmet Escape presented by Audi.

The Western Australian Fishing Industry Council (WAFIC) will partner the Margaret River Gourmet Escape to help provide south-west and visiting chefs with the biggest array of WA seafood in the event's history for use in their menus and tours.

The weekend celebration of fine wine and food will showcase sensational WA seafood from some of the world's most sustainable fisheries.

WAFIC and the State Government have a \$14.5million plan to help every commercial fishery in WA achieve independent Marine Stewardship Council (MSC) certification for environmental sustainability and the right to use the MSC's 'blue tick' eco-label for seafood.

West Australian seafood will play a starring role in the following Margaret River Gourmet Escape events:

- **Dining on the Jetty presented by WAFIC and MSC.** Much-loved English chef and restaurateur Rick Stein and son Jack Stein, will host this sold-out event on the Busselton Jetty and his menu will include Western Rock Lobster (supplied by the Geraldton Fishermen's Cooperative) and Glacier 51 Toothfish, both MSC-certified.
- **East Meets West** dinner at Vasse Felix will see Ryan Clift (The Tippling Club, Singapore) and Vasse Felix head chef Aaron Carr collaborate on a menu that includes MSC-certified Western Rock Lobster, matched to Vasse Felix wines.
- The sold-out **Augusta Seafood Discovery Tour** hosted by West Australian chef Don Hancey and featuring Augusta abalone farmers Ocean Grown and MSC-certified Western Rock Lobster and Southern Rock Lobster.
- **Stokehouse Aboard the Kimberly Quest II with Winning Appliances.** Guests will cruise off Cape Naturaliste in Dunsborough while Stokehouse Group Executive Chef Richard Ousby will cook up West Australian seafood epicurean delights.
- **The Didgeridoo Cave Experience** hosted by Josh Whiteland from Koomal Dreaming. Josh will guide a didgeridoo cave experience followed by a short guided walk and a beautiful BBQ dinner celebrating the local food culture including abalone, marron, Kangaroo and Emu.

There will also be great representation of WA seafood at the Gourmet Village all weekend through the artisanal producers and local restaurants exhibiting, as well as cooking demonstrations on the Miele Chef's Theatre including a cooking demonstration with 'the Godfather of modern cooking', Marco Pierre White, who will demonstrate how to make lobster risotto using MSC-certified Western Rock Lobster.

Chefs Rick Stein and Matt Moran will also make an appearance at the WAFIC stand at Gourmet Village on Saturday 21st November.

There are still tickets available to many events and the Gourmet Village. To see the full program visit www.gourmetescape.com.au. For Festival event tickets visit ticketek.com.au or call 132 849. For Fringe Event details see the event website. For more information on holidaying in Western Australia, visit www.westernaustralia.com

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About Margaret River

Margaret River is ranked among the world's most famous wine regions, home to 217 vineyards and 187 wineries. It is the only wine region in Australia that can lure locals and tourists with arguably the best beaches in the world, coastal 'cape to cape' walking tracks, world-renowned surfing breaks and spectacular wine and dining experiences. Only a leisurely 3-hour drive south of Perth, this wine destination speaks for itself.

Event Supporters

