



NEWS RELEASE

RESTAURANT LURLEEN'S AT SIRROMET WINES WINS 'I LOVE FOOD AWARD'

THURSDAY, SEPTEMBER 2: Restaurant Lurleen's at Sirromet Wines in Queensland has been voted winner of the 'National Modern Australian' category in the 2010 I Love FOOD Awards hosted by the Lifestyle FOOD Channel.

More than 100,000 public votes were cast between July 14 and August 31 to determine the 26 national category winners, who were announced last night.

"What makes this award special is the public voting," said Restaurant Lurleen's Executive Chef Andrew Mirosch. "It's a seal of approval from our customers for our food preparation and presentation, and service."

Restaurant Lurleen's is a 220-seat licensed venue at Sirromet's headquarters at Mount Cotton, between Brisbane and the Gold Coast, with views overlooking vineyards, Moreton Bay and Stradbroke Island.

Mirosch, a former professional fisherman, oversees a team of 15 chefs and apprentices who each week prepare approximately 1,800 meals for restaurant customers.

He said the restaurant's menu reflected a long-term commitment to regional and seasonal produce.

"We know the fishermen, farmers, and producers in the region because we deal with them regularly," said Mirosch. "Local seafood is among the best in Australia. Moreton Bay bugs are particularly well known, and we are lucky to be close to the source."

Regional produce on the menu at various stages includes bugs, sand crab, tiger prawns and squid from Moreton Bay, scallops from Fraser Island, king prawns from North Stradbroke Island, venison from Texas, cheeses from Kingaroy and Mount Tamborine, strawberries, sweet potato, and exotic lettuce from the Redlands, and figs from Richlands in Brisbane.

"We have a point of difference compared to many restaurants because customers can combine the dining experience with wine tasting at cellar door or going on a tour before or after their meal," said Mirosch.

The I Love FOOD Award for Restaurant Lurleen's comes hard on the heels of winning the 'Best Brisbane Dining' category in the Rabobank Red Meat Awards, hosted by AgForce, in August.

Other awards won by Restaurant Lurleen's since Sirromet opened a decade ago include 'Best Restaurant in a Winery' at the 2004 Australian Restaurant & Catering National Awards for Excellence.

Restaurant Lurleen's is open for lunch from 11.30am Wednesday-Saturday each week, and dinner from 6pm on Thursdays, Fridays, and Saturdays. Breakfast is served from 8am to 10am on Saturdays and Sundays.

NOTE: Andrew Mirosch writes a weekly food column for 'Qweekend' magazine in The Courier-Mail newspaper, and is a presenter for the lifestyle programs 'Creek to Coast' and 'Queensland Weekender' televised by Channel 7.

MEDIA ENQUIRIES: Mike Porter - Tel: (0417) 311-997, (07) 5591-1773. E-mail: mike@mporter.com.au

SIRROMET WINES: 850 Mount Cotton Road, Mount Cotton, Queensland 4165. Tel: (07) 3206-2999. Fax: (07) 3206-0900. E-mail: wines@sirromet.com

WEBSITE: <http://www.sirromet.com> (includes link to Facebook)

PHOTOGRAPHS: high resolution jpeg photographic images of Restaurant Lurleen's Executive Chef Andrew Mirosch available for media/editorial use