

Restaurant Associates



Sydney Town Hall

functions and events

Restaurant Associate's aim is to ensure our practices are socially & environmentally responsible for the wellbeing of our customers, communities and the environment to promote sustainability within the catering industry.

We take an active commitment to environmental issues by contributing time, research and development of our product and services by reducing waste and energy resources where possible whilst educating our clients about making the right choice option that is better for them and the environment we live in.

The City of Sydney's Sustainable Sydney 2030 Vision includes programmes to increase the amount of locally produced, healthy food available to our residents and communities.

In keeping with this vision and in order to show our commitment and innovation to this programme with our key partners, Restaurant Associates has designed a menu that is locally sourced, ethical, organic, non-GM (genetically modified) and seasonal wherever possible.

By working closely with each client, Restaurant Associates strives to deliver outstanding, memorable events in one of Sydney's most historic, iconic and sustainable venues.

RESTAURANT ASSOCIATES

Sydney Town Hall and Customs House

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breakfast, conference
and refreshments

Breakfast

Continental Breakfast

Selection of house made fruit and yoghurt tubs with honey granola

Mini breakfast quiches

Mini savoury croissants with condiments

Selection of Danish pastries and mini muffins

Chilled orange juice, Filtered coffee and tea infusions



Australian Breakfast

Select two of the following (served on a selection of rolls):

Pork chipolata: caramelised onion, tomato chutney (served warm)

Leg ham: Swiss cheese, vine ripened tomato, Dijon (served warm)

Poached egg: Grilled tomato, parmesan and rocket (served cold)

Smoked salmon: dill, crème fraiche (served cold)

Grilled field mushroom: roast tomato, wilted baby spinach, pesto (served warm)

Sliced seasonal fruit platter

Selection of house made fruit and yoghurt tubs with honey granola

Selection of house baked mini muffins and scones with jam and cream

Chilled orange juice, Filtered coffee and tea infusions

Plated Hot Breakfast

Select one item from the following;

Eggs Benedict: Poached eggs, shaved leg ham topped with hollandaise sauce, your choice of toasted breads

Poached or scrambled eggs: sautéed mushrooms, grilled tomato, spinach, your choice of toasted breads

Leg ham and cheese omelette: roast tomato, your choice of toasted breads

Smoked salmon and cream cheese omelette: roast tomato, your choice of toasted breads

Spinach and mushroom omelette: roast tomato, your choice of toasted breads

Pancakes: with maple syrup, whipped cream

Danish pastry and seasonal fruit selection

Toasted bread selection: Sourdough, Turkish, Rye, Ciabata

Chilled orange juice, filtered coffee and tea infusions

*All packages include glassware, cutlery, linen (labour quoted separately)

Conferences

All Day

French press Lavazza coffee and T2 tea (including on arrival)

Juice bar – selection of Apple, Guava, Mango, Orange and Pineapple

Chilled water station



Morning Tea

Pistachio & cranberry slices

Fruit compote, yoghurt, granola

Selection of mini savoury quiches

Belgian waffle with a selection of jams

Lunch

Selection of chef's gourmet salads (classic potato salad, quinoa salad, rocket and pear salad)

Sandwich selection (select 2 cold 1 hot)

Cold

Vietnamese pork roll, hoisin sauce, Vietnamese salad

Flaked salmon, pickled ginger, dill, cucumber and crème fraiche slider

Peri peri chicken, lemon mayonnaise, avocado, spinach wrap

Truffled egg and mayonnaise finger sandwich (v)

Hot

Ham, cheese, béchamel toasted sourdough

Grilled minute steak, mustard, caramelised onion and watercress on country loaf

Grilled vegetable, pesto and Persian feta on multigrain (v)

Choice of 2 themed stations:

Sushi, carvery, taco, dumpling, pie, noodle or pizza

Afternoon Tea

Dessert buffet

Selection of macaroons and sweet fruit tartlets

Gelato bar with variety of flavours

*Includes glassware, cutlery and linen table cloths. (Labour quoted separately)

Refreshments



Beverage

Chilled orange Juice-per glass	\$4.00
Lavazza coffee, T2 Tea-per person	\$4.00
390ml bottled soft drinks (coca cola)-per bottle	\$4.00
Yaru sparkling or still mineral water 500ml-per bottle	\$4.00

On Arrival

Mini savoury croissants with variety of spreads (2 per person)	\$6.00
Mini ham and cheese, tomato and cheese croissants (2 per person)	\$8.00
Breakfast baguette selection (1 per person)	\$8.00

Morning Tea

Scones with jam & cream	\$6.00
Danish pastries (2 per person)	\$6.00
Selection of mini muffins	\$6.00
Fresh cut seasonal fruit w/ yoghurt and berries	\$6.50
Whole seasonal fruits	\$3.50

Lunch

Gourmet finger sandwiches, rolls or wraps	\$8.00
Selection of mini beef, chicken and vegetarian pies (3 pieces pp)	\$9.50
Selection of mini sausage rolls (3 pieces pp)	\$9.50
Frittata with grilled Mediterranean relish	\$5.00
Mixed sushi and nori platters (30 pieces)	\$105.00
Antipasto platter (each platter for 10 pax - cured meats, olives, roasted vegetables, dips, breads)	\$150.00

Afternoon Tea

House made shortbreads	\$4.00
House made chocolate brownies (1 per person)	\$4.00
Muesli power bar (muesli, cranberry, nuts, 1 per person)	\$4.00
Australian premium cheese plate with lavosh, quince and grapes (each platter for 10 pax)	\$150.00

*If your ideal item is not listed please speak with your Restaurant Associates sales staff, we would be happy to tailor any option for your event



canapes & food standards

Classic Canapés



Bite Size Cold

Fresh shucked Sydney rock oysters, cucumber, wakame and shiso dressing (gf, df)

Smoked salmon and potato blinis, crème fraîche

Slow cooked beef striploin, caraway and dill crust, red cabbage

Green asparagus fields with parmesan cream and rye bread crumbs (v)

Cauliflower “couscous” and pumpkin tartlet (v)

Chicken liver parfait, croutons and port wine

Bite Size Hot

Crispy basil prawn, chilli mayonnaise (df)

Creamy Butternut and mascarpone velouté, pistachio oil (gf)

Salted cod cake, green pea puree and mint (df)

Mini patchetts beef pie, tomato relish

Lamb and couscous sausage roll

Three cheese croquette, smoked paprika aioli (v)

Haloumi, feta and sundried tomato puff (v)

Char grilled chicken thigh marinated with soy sauce, brown sugar and ginger (gf,df)

Morel, anise myrtle and green asparagus vol au vents (v)

Crispy slow cooked pork belly, pickled cucumber and hoisin sauce (df)



Classic Canapés

Substantial

Confit Salmon sandwich, crème fraîche, Spanish onion, capers

Corn fed chicken and sage galantine, Jerusalem artichoke puree and watercress (gf)

Chorizo sausage in a bread roll with, roasted capsicum sauce and parmesan floss

Pork and fennel sausage roll

“Croque Monsieur” Glazed ham, béchamel and Swiss cheese toasted sandwich (vegetarian option: cheese and tomato)

Braised Pork belly bun, pickled cucumber, kewpie mayo and sriracha chili sauce (df)

Handmade potato gnocchi, parmesan and oyster mushrooms, pea tendrils (gf, v)

Dessert

Rum-infused mini baba, Chantilly cream

Assorted macaroons

Chocolate truffle (gf)

Lemon and blueberry tart

Raspberry compote, mascarpone mousse (gf)

Warm chocolate tart

Mini opera cake

Eaton mess pots

A selection of Éclairs

Ice-cream sandwich (select one);

Almond sponge chocolate ice-cream

Chocolate sponge vanilla ice-cream

Pistachio sponge strawberry sorbet



Modern Canapés

Bite Size Cold

Coffee cured kingfish, radish and cranberry gel (df, gf)

Crispy Tuna tataki, shizo emulsion and wakame jelly (df)

Carrot and star anis macaroon (v)

Veal rillettes, cherry glaze and pistachio crumbs (df, gf)

Scallop, Citrus gel, green apple and ogonori seaweed (gf, df)

Bite Size Hot

Spicy Chorizo Madeleine, char grilled capsicum coulis

Scallop and crab cannelloni, lemon zest

Truffled “fish and chips”, fried potato and truffle caviar (gf)

Homemade “Chicken nuggets” truffle cream, parmesan, garlic and thyme

Pork and native pepper berry, brick pastry cigar and mandarin mayo (df)

Steamed macadamia and mushroom brioche (v)

Warrigal green flan, ratatouille and parmesan chips (v, gf)



Modern Canapés

Substantial

Flaked Barramundi , celeriac puree, garlic chips (gf)

Peri-peri chicken burger

Wagyu beef brisket, mini baguette, Swiss cheese, cornichons, Dijon mustard

Toasted truffle sandwich (v - \$2.00 supplement)

Slow cooked egg, parmesan froth and prosciutto ham

Pumpkin and gruyere arrancini, kaffir lime foam (v)

Dessert

Seasonal fruit jelly and crisps (gf,df)

Cherry and chocolate lollies

Passion fruit and coconut cream marshmallow (df)

Mini sweet brioche burger (substantial)

Chocolate cardamom mousse, coconut crumbs and red sorrel

Live Station



Sushi

Themed sushi bar with a selection of premium maki and nigiri.

Includes chef and themed station

Noodle Bar or Pasta Bar

Noodles or pasta bar including condiments and sauces. Select one style:

Noodle – Cold Szechuan style, stir fried beef, prawn

Pasta – Potato gnocchi / lamb ragu / pea mint and mascarpone

Includes themed cart and chef



RA - Café On Wheels

Selection of mini gourmet pies: Chicken & leek, Aussie beef, Spinach and mushroom

Includes themed pie cart

Carvery

Select two: braised lamb shoulder, whole steamed salmon or roast wagyu beef (other options on request)

Includes: variety of condiments, carved to order and served on mini sourdough rolls

(Whole roasted pumpkins included as vegetarian option)

Pizza Bar

Prosciutto and rocket, cherry tomato and bocconcini on 5" wood fired base

Includes: Themed station with pizza ovens (Dessert pizza also available. \$POA)

Dumpling Cart

Variety of pork, seafood and vegetarian dumplings steamed fresh with condiments on a themed Asian cart

Taco Cart

Pulled pork, beef and refried bean, served on soft shell tacos with hot sauce and condiments.

Includes themed station

Soup station

Roasted butternut pumpkin, cauliflower and truffle, potato and leek, tomato and basil, served with croutons, fresh herbs, roasted bacon, crème fraiche, shredded gruyere cheese

Gelato

'Nice Cream' gelato and sorbet selection served in mini waffle cups

Includes themed cart and variety of lollies and sweets

Cheese Trolley

Selection of Australian cheeses, condiments, dried fruit, lavosh, grissini and bread

Mini Dessert Bar

Selection of assorted éclairs, fruit tartlets, mousse pots, panna cotta and macaroons



feast & plated meals

Feast Menu

Example menu only.



'A sharing concept (table of 10) suited to more casual affairs; this menu offers a rustic and informal approach. These menus bring people together through the passing around of dishes allowing you to engage conversation. This style of menu can also be paired with plated option'



Bread

A selection of artisan breads

Antipasto

Marinated octopus

Cured kingfish

Marinated bocconcini and olives

Salami

Prosciutto

Chargrilled vegetables

Tart

Caramelised onion tart with goats cheese and basil

Roast

Whole roasted corn fed chicken with herb butter and grilled corn

Slow cooked lamb shoulder with roasted sweet potato, pumpkin, onions and rosemary

King salmon cooked in puff pastry with aioli

Vegetables

Roasted chateaubriat potato and herb butter

Honey and orange glazed carrots

Barley salad with grilled seasonal vegetables and tahini dressing

Cheese

Local cheeses, grapes, crackers and quince paste

Classic Plated Menu



'This menu takes on a classical approach using classic flavour combinations which have been refined by Restaurant Associates. This menu is suited to the more conservative clientele.'

Entree Selection

House smoked salmon, crème fraiche, baby capers, lemon, chives and French shallot

Crispy Pork belly, black pudding, apple purée, celery and walnut salad (gf)

Smoked Ham hock terrine, truffle emulsion, watercress, radishes, brioche

'Grainge' Beef Carpaccio, parmesan, croutons, rocket and snow pea tendrils

Caramelised butternut soup, Spanner crab and basil tortellini (*vegetarian option: Goats cheese tortellini*)

Main Selection

White Pyrenées 15 hour braised lamb shoulder, baby vegetables, soft polenta with brown butter, crispy sage (gf)

Pan fried chicken breast, lentils and wild mushroom ragout, fresh braised cocktail onions (gf)

Steamed Mulloway, tiger prawn, crispy croutons, garlic mash, bouillabaisse jus, saffron aioli and fennel

Fillet of 'Grainge' beef, celeriac puree, seasonal green vegetables, café de Paris butter, red wine jus (gf)

(Wagyu and truffle butter supplement - \$25.00 pp)

White and green asparagus, morel mushroom open lasagna, cauliflower velouté (v)

Sides (Additional cost)

Duck Fat roast kipfler potato, and rosemary salt

Grilled Eggplant, tomato jam and baby capers

Dutch carrots and roasted pumpkin, caraway seeds

Steamed broccolini and green beans, burnt butter and toasted almond

Baby spinach, goat's cheese, beetroot, citrus dressing

Dessert Selection

"Sydney Town Hall Signature Cake" Daintree chocolate, hibiscus and raspberry

Warm Satilla chocolate fondant, confit cherry, pistachio ice cream.

Cheesecake, elderflower jelly, baby basil and beetroot

Holey Dollar Rum Baba, Chantilly, raspberry tuile and vanilla anglaise

Selection of Australian cheese, grapes, lavosh, quince paste

**Due to the nature of our menu, some items may be subject to availability.*

Modern Plated Menu



'This menu features premium or luxury produce incorporating unique presentation styles, cooking methods or ingredients and is suited for the more adventurous looking to make a statement at their event

Entree Selection

Seared Scallop, Jerusalem artichoke, black beans sauce, hazelnut and snow pea tendrils

Crab salad, cucumber jelly, capsicum yogurt and espelette pepper dust

Baby Beetroot salad, grapefruit, and house made ricotta (v)

Chicken Waldorf 2014: Smoked Chicken Breast, Apple Chips, celery gel, walnut crumbs, wild rocket

Dashi custard, smoked eel, truffle caviar, granny smith apple

Main Selection

Tooth fish, lemon aspen gel, tarragon cream, yams chips and blood orange powder

Crispy skin snapper, smoked cherry tomato, carrot star anise puree, pine nuts and salsa verde

Wagyu beef brisket, truffle potato, beetroot, potato ash and red chard

Tarte Fine, winter baby vegetables, sweet potato and vanilla puree

Duck breast, pecking duck tuile, jasmine consommé, red witlof, fresh native saltbush

Dessert Selection

Blackforest cake: Sacher sponge cake, white chocolate ganache, cherry blossom gel, black cherry sorbet

Chocolate ganache, fennel sorbet, milk crisp, compressed and dried mandarin

Lemon Tart : Lemon Curd, butter crumbs, strawberry, meringue and lemon balm

Pepe Saya Buttermilk ice cream, elderflower jelly, fresh pear and black ash tuile, pepper berry

Tarago Brie truffled cream, crispy quinoa, compressed pear and black grape gel

*Due to the nature of our menu, some items may be subject to availability.



beverages & packages

Wine Packages



Silver Beverage Package

Rothbury Estate Sparkling Cuvée

2012 Saltram 'Makers Table' Sauvignon Blanc

2012 Saltram 'Makers Table' Shiraz

Carlton draught, Cascade Premium Light

Soft drinks, orange juice & water



Gold Beverage Package

Wolfblass Sparkling Cuvee

2011 Seppelt 'The Drives' Chardonnay

2011 Seppelt 'The Drives' Shiraz

Carlton draught, Pure Blonde, Cascade Premium Light

Soft drinks, orange juice & water

Platinum Beverage Package

Les Petites Vignettes Pinot Noir Chardonnay

2013 Leo Buring Eden Valley Riesling

2011 Ingoldby Cabernet Sauvignon (McLaren Vale)

Stella Artois or Peroni, Pure blonde and cascade premium light

Soft drinks, orange juice & water

Sustainable Beverage Package

2011 Thistle Hill Sparkling Rose (Mudgee NSW - Organic)

2011 Ram's Leap Semillon Sauvignon Blanc (Warren NSW – Organic)

2010 Nine Bunches Shiraz (Central Ranges NSW – Organic)

Blue Tongue Lager, Cascade Premium Light

Fresh juices using local fruits & filtered water

Black Beverage Package

Kir Royale - Champagne cocktail and 2006 Seppelt Salinger

Choice of white: 2012 Coldstream Hills Sauvignon Blanc OR 2011 Lindeman's Hunter Valley Semillon

Choice of red: 2010 St Huberts Cabernet Sauvignon OR 2009 Penfolds 'Bin 28' Shiraz

Stella Artois or Peroni, Pure blonde and cascade premium light

Soft drinks, orange juice & water

Pricelist Summary

All package rates are subject to change should contents be altered or minimum numbers is less than specified. Rates below are based on a minimum of 300 guests unless otherwise specified.ddd

Breakfast

Continental Breakfast	\$29.00
Australian Breakfast	\$39.00
Plated Hot Breakfast	\$45.00

Conference and Refreshment Break

All Day Conference Package	\$65.00
Half Day Conference Package (Staff \$POA)	\$59.00

Canapés (Per Item)

Classic or Modern Canapés

Bite Size Cold/ Hot	\$6.25
Substantial Cold / Hot	\$9.50
Dessert	\$5.50

Live Station (Based On Minimum 500 Guests)

Cafe On Wheels	\$9.00
Sushi Station	\$12.00
Noodle / Pasta Bar	\$12.00
Carvery Station	\$12.00
Pizza Bar	\$12.00
Dumpling Car	\$12.00
Taco Cart	\$12.00
Gelato	\$6.00

Pricelist Summary

Feast Banquet

White Linen, Filtered Lavazza Coffee & T2 Tea \$95.00

Floor Staff Ratio Of 1:15 With Beverage Package Purchased

2 Course Banquet

Classic \$75.00

Modern \$85.00

Entrée And Main OR Main And Dessert

Complimentary Alternate Main Meal

Grumpy Baker Sourdough Dinner Rolls, White Linen, Filtered Lavazza Coffee & T2 Tea

Floor Staff Ratio Of 1:15 With Beverage Package Purchased.

3 Course Banquet

Classic \$95.00

Modern \$110.00

Entrée, Main And Dessert

Complimentary Alternate Main Meal

Grumpy Baker Sourdough Dinner Rolls, White Linen, Filtered Lavazza Coffee & T2 Tea

Floor Staff Ratio Of 1:15 With Beverage Package Purchased.

2 x Discounted Canapés At \$5.00 Supplement (\$12.50 Rrp)

Side dish for the table (Per Person) \$5.00 \$5.00

Alternate service (Per Person, Per Course) \$2.50

*Labour per hour (Min 4 Hour Call Out, 1:15 Staff Ratio) \$45.00

Crew Meals

OPTION 1: Includes Sandwich Platter and Bottled Soft Drink \$15.00

OPTION 2: Includes Sandwich Platter, Whole Fruits, Danish Pastries, Bottled Soft Drink \$25.00

OPTION 3: Includes Hot Dish, Dinner Roll, Garden Salad, Finger Dessert, Bottled drink \$30.00

OPTION 4: Includes Standard Main Meal, Bread Roll, Bottled Soft Drink \$35.00

Additional Bottled Drinks (Water, Soft Drinks Or Coca Cola Variety) \$4.00

Beverage Package

Package option	1.5 hour package 2 hour event	2.5 hour package 3 hour event	3.5 hour package 4 hour event	4.5 hour package 5 hour event
Silver	\$35.00	\$40.00	\$45.00	\$50.00
Gold	\$40.00	\$45.00	\$50.00	\$55.00
Platinum	\$45.00	\$50.00	\$55.00	\$60.00
Sustainable	\$47.50	\$55.00	\$62.50	\$70.00
Black	\$50.00	\$60.00	\$70.00	\$80.00
Soft drinks Package (Staff costs additional)	\$7.50	\$10.00	\$12.50	\$15.00
	+ labour (\$POA)			
*On consumption Wine, beer, soft's	\$7.50 minimum spend	\$10.00 minimum spend	\$12.50 minimum spend	\$15.00 minimum spend
	+ labour (\$POA)			
*Labour/BYO Wine, beer, soft's	Labour (\$POA) + \$9.00 pp BYO		Labour (\$POA) + \$12.00 pp BYO	
*Labour/BYO Beer and wine only	Labour (\$POA) + \$7.50 pp BYO		Labour (\$POA) + \$11.50 pp BYO	
*Labour/BYO Wine only	Labour (\$POA) + \$7.00 pp BYO		Labour (\$POA) + \$10.00 pp BYO	

Supplements for Packages

- Additional choice wines at \$2.50 per person, per wine to any package
- Gold package beer substitute at \$2.50 per person flat rate
- Platinum package beer substitute at \$5.00 per person flat rate
- Black package beer substitute at \$7.50 per person flat rate.

Beverage Package Conditions

- Beverage on consumption available, individual price list available on request.
- BYO allows for 1 x sparkling, white, red wine variety only
- Please note that you will not be considered for BYO unless you meet all four criteria;
 - Successful in a reduced rate application through the City of Sydney
 - A registered charity
 - Performing fundraising on the night of the event
 - Letter of beverage sponsorship from the beverage distributor.



culinary influences



Sean Connolly

*(Chef, Restaurateur, TV Host)
Restaurant Associates Consultant Chef*

Restaurant Associates, Compass Group's innovative and highly respected fine dining and corporate hospitality brand is engaged in a mutually beneficial culinary partnership with Consultant Chef Sean Connolly to support and continue the RA quest to revolutionise the corporate fine dining experience.

RA is passionate about creating authentic food from scratch; allowing fresh, seasonally sourced ingredients to speak for themselves. This philosophy closely aligns with Sean's culinary approach, and found in his menus and recipes.

Sean's partnership with Restaurant Associates includes;

Developing a seasonal signature recipe collection each Autumn-Winter and Spring-Summer;

- Delivering seasonal signature recipe master classes for Restaurant Associates senior chef's;
 - 'Hand's on' kitchen time with RA chef's in our client venues and facilities;
 - Designing signature 'one off' menus for client VIP and RA sponsored events;
 - Cookery demonstrations and event attendance;
 - Support toward fundraising events for several high profile charities including The Prostate Cancer Foundation of Australia, The Ernst & Young Foundation and The Aids Trust of Australia.
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Restaurant Associates



SEAN CONNOLLY

Sean's accolades include the much sought after 2008 Sydney Morning Herald Chef of the Year award. Joanna Savill, said, when naming Sean Connolly the 2008 Sydney Morning Herald Chef of the Year;

'Blessed with sound technique, wit, imagination and the intelligence not to try too hard, Connolly continues to entertain and please...and sheer bloody talent ensure his star will continue to rise'.

During his tenure at Astral restaurant Sean successfully worked to position the restaurant as one of Sydney's top fine-dining destinations, being awarded a Chef's Hat for an impressive five consecutive years. Sean opened his second restaurant at Star City Casino 'Sean's Kitchen' in September 2008 with a diverse Mediterranean-inspired menu to much acclaim from both the public and media alike. In August 2010, after 15 years at Star City, Sean relinquished his position at both restaurants to spread his culinary wings and further his career.

Sean's career has recently expanded to include the role of TV Host. In 2009, he hosted the 13-part TV series of SBS's 'My Family Feast', a celebration of multicultural Australia's food, family and the stories of life. The show has since won best TV show at the 2010 Australian Food Media Awards, plus best TV series for food and wine culture at the World TV Food and Wine Festival. A cookbook has also been released to coincide with the launch of the series DVD.

In 2011 Sean, together with SKYCITY Auckland opened the doors to a multimillion-dollar restaurant in New Zealand called 'The Grill by Sean Connolly'. As if the challenge of setting up a new restaurant wasn't enough. A six-part documentary called 'Under The Grill' was filmed and watched by 1.6 million viewers, which is a hefty 39% of the entire country.

This documented Sean's journey, armed with a four million dollar budget and a 100 day deadline he was challenged to create a world-class restaurant from scratch.

Sean's many achievements and industry recognition include:

- Awarded the best cookbook in the world at the 2011 World Cookbook Awards for My Family Feast in the category The Best TV Celebrity Chef in English;
- Best TV show at the 2010 Australian Food Media Awards;
- Best TV series for food and wine culture at the World TV Food and Wine Festival;
- Chef of the Year, 2008 Sydney Morning Herald Good Food Guide Awards;
- Chef's Hat, 2007, 2008, 2009, 2010 and 2011 Sydney Morning Herald Good Food Guide Awards (Astral);
- Chef of the Year, 2008 GQ Man of the Year Awards;
- One star, Australian Gourmet Traveler Restaurant Guide 2006, 2007, 2008, 2009 and 2011 (Astral);
- Chef of the Year, 2006, 2007, 2008 and 2009 Australian Hotels Association NSW Awards for Excellence;
- Best Restaurant of the Year, 2007 AHA NSW Awards (Astral);
- Best Fine Dining Restaurant in a Hotel, Restaurant & Catering Awards for Excellence NSW & ACT 2007 and 2010 (Astral);
- Best Restaurant 2012, NZ Cuisine Awards.

Sebastien Lutaud

*General Manager - Culinary Services
Restaurant Associates*

Role Overview

Supporting Restaurant Associates's philosophy of creating authentic food from scratch that allows fresh, seasonal and locally sourced ingredients to speak for themselves, Sebastien's role includes a unwavering focus on culinary innovation and excellence within the fine dining operation.

Along with the development of seasonal menus, supporting recipes, senior chef training and client facing activities including cookery demonstrations, signature menu development and menu tastings, the role additionally works closely with Sean Connolly, RA's 'award winning' Consultant Celebrity Chef.





SEBASTIEN LUTAUD

From a very young age Sebastien was brought up eating great food, with a father who was a passionate Pastry Chef. He spent many hours in his kitchen watching, assisting and importantly tasting his father's delicious creations.

Sebastien is on a constant quest to find both new and the freshest seasonal produce and ingredients to incorporate into RA's client menus.

His culinary career commenced in 1996 working at Brasserie Cassis in Sydney under Liam Tomlin who left to open Banc Restaurant. Liam was replaced by Dietmar Sawyer who again left later on to open Level 41 Restaurant.

In 1998 he moved across to work with Tony Billson at Ampersand Restaurant with Head Chef Pascal Bardot who is now at the 3 Michelin Starred Astrance Restaurant in Paris, France.

In 1999 Sebastien moved to work at Tetsuya's Restaurant for one year at Roselle in Sydney before moving with Tetsuya to his current Kent Street, CBD Restaurant for a further year.

In 2001 he made the decision to move to France and work at the famous 2 Michelin Starred Pyramid Restaurant for three years.

Sebastien moved to the UK in 2004 and assisted Brett Graham to open The Ledbury Hotel which achieved its first Michelin star within nine months of its opening.

In 2005, he moved back to France and completed a two year stint as Sous Chef at Abbey De La Busserie which achieved 1 Michelin star and became Relais Chateau within one year.

In 2007, Sebastien moved back to Sydney and worked as Sous Chef under Sean Connolly at Astral Restaurant and was quickly promoted to Head Chef at the age of 26.

Astral Restaurant closed in December 2010 and Sebastien moved across to work with the Merivale Group at Felix Restaurant as Co-Head Chef with Lauren Murdoch prior to joining Compass Group's fine dining division Restaurant Associates in October 2011.