



*Winners at the 2010 National Savour Australia Restaurant & Catering Awards.*

# Perth restaurant named Australia's best

**R**estaurant Amusé in East Perth proved that “west is best” when it was announced 2010 Restaurant of the Year and Fine Dining Restaurant of the Year at the recent 2010 National Savour Australia Restaurant & Catering Awards, held at the Atlantic [V] Peninsula in Melbourne’s Docklands on October 25.

Events Management Catering – Acer Arena at Sydney Olympic Park took out the major catering prize, winning the Caterer of the Year Award, as well as the Venue Caterer of the Year award.

The competition saw more than 500 trained judges with a passion for food and wine anonymously review close to 2,000 entrants nationally, rating them against standardised evaluation criteria.

National Chair of Judges Kate McGhie said that the competition had been raised to a formidable level this year.

“The Savour awards are recognised as one of the most significant and rigidly judged competition in Australia with far reaching benefits impacting on the prosperity of our thriving hospitality industry,” she said. “It’s an economically challenging industry to work in and these winners are the barometer and entrepreneurial face of Australia’s creativity and optimistic spirit. Restaurant of the Year Restaurant Amusé reflects the energy, resilience and commitment to excellence. They now have the satisfaction that their endeavours have been handsomely rewarded to deliver world class dining.”

McGhie also congratulated the catering industry for the high standard of entries this year, remarking that it was “a tight call for the winners”.

More than 400 of the industry’s best chefs, restaurateurs and guests turned out for the announcement of the national winners.



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NEWS FROM THE FOOD AND RESTAURANT WORLD

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**JOHN LETHLEAN**  
**NECIA WILDEN**

IT'S destined to become something of a collectors' item, not the least of which can be attributed to its not-for-sale status. It's a book, of sorts: *Donovan Cooke, Tastes of the Sea*. But you won't see it on the booksellers' shelves. In what is possibly the most lavish bit of promotional material ever produced for a restaurant in Australia, the Melbourne-based Atlantic Group has put together *Tastes* to drum up interest in its forthcoming Cooke-led mega restaurant, Atlantic, at Crown. With photography by chef turned snapper **Dean Cambrey**, the 54-page document boasts the kind of production values to rival the most lavish coffee-table cookbooks. And as a teaser of what the famed Cooke might be up to when he starts cooking next year, we have to say, it works. Atlantic, a seafood restaurant, is due to open in early March.