



MEDIA RELEASE

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Blue Mountains the perfect ingredient for Darleys acclaimed new head chef Lee Kwiez

A World Heritage landscape, an abundance of premium produce, and a kitchen within an historic Australian landmark has made Darleys restaurant in the Blue Mountains the idyllic setting for new head chef, Lee Kwiez.

The food purist, who worked at Dolder Grand Hotel in Zurich, and earned six consecutive chef hats at Milsons, is bringing together his acclaimed style and using seasonal and regional ingredients to present his first menu for Darleys' diners.

"It's refreshing, a relief to be working in the Blue Mountains among the peace and serenity," he said.

"I'm excited about cooking in this historic building in the wake of such good chefs, and in an environment where I can be creative and free to explore the amazing range of local produce."

Joining one chef hat Darleys at Lillianfels Resort & Spa in June 2012, Kwiez has already established a relationship with local producers to build on his national food networks.

His ability and philosophy is proven on the plate. The angelically executed 500-day, grain-fed wagyu beef dish prepared in a braised brisket with smoked marrow and red wine sauce, is created entirely from Blue Mountains produce.

The Megalong Valley in the upper Mountains is strongly represented with farmgate suppliers including Berridale Farm vegetables, Megalong Beef, and pure olive oil. Elsewhere in the region he's sourcing venison, bush mushrooms, olives, duck egg and cheese.

He's also using the best produce from across Australia including black truffles from WA, pheasant from Victoria, hand-picked crab meat from Queensland, and ocean trout from Tasmania.

Kwiez's arrival coincides with an exciting new era for Darleys which is undergoing a \$500,000 opulent refurbishment.

Darleys restaurant at Lillianfels Resort & Spa is open from Tuesday to Saturday nights.

The a la carte menu costs \$95 for two courses, \$125 for three courses, and side orders are \$12.

For more information and to view the menu visit www.lillianfels.com.au, and for reservations contact +61 (02) 4780 1200.

For media inquiries contact Australia PR Director, Michelle Grima, on 0416 114 911 or email mg@australiapr.com.au