



Karina and Brian Barry in their restaurant's vegetable garden.
Picture: MARK SCOTT

Bells ring for major award

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THE bells were ringing loud and clear when Bells at Killcare Restaurant and Bar was declared restaurant of the year at the Central Coast Restaurant and Catering Awards.

Owners Karina and Brian Barry said they were blown away by the announcement.

Last year, the restaurant was awarded best new restaurant, but this accolade far outweighed any previous achievements.

The fine dining restaurant, which opened on December 1, 2007, is the brainchild of four significant people – Ms Barry

who is an expert when it comes to food, Mr Barry who has a background in wine, Stefano Manfredi who is the main chef and Julie Manfredi-Hughes who is responsible for business style.

“Four people combined their talents to create the essential ingredients for a fine dining restaurant with strong Italian influences,” Mr Barry said.

“We ensure there is attention to each and every detail, right down to the decor and cutlery,” he said.

Mr Barry said in the gardens surrounding the restaurant, the staff maintained fresh produce.

“Every meal is ac-

companied with seasonal produce straight from our garden, which gives added flavour,” he said.

Despite the restaurant's high standards, Mr Barry said Bells maintained a sophisticated yet relaxed approach to food.

“Our staff often wear jeans and a white shirt to create a more relaxed atmosphere,” he said.

“This remarkable accomplishment would not have been possible without the efforts of our 40 staff members.”

Caterer of the year award went to The Cowrie at Terrigal.