



Tuesday 2 September, 2008

KILLCARE'S FIRST CHEF'S HAT

Bells at Killcare, located on the New South Wales Central Coast, last night celebrated being awarded a **Chef's Hat** at the prestigious **Sydney Morning Herald Good Food Guide 2009** — a first for the Central Coast property. The restaurant was also **shortlisted** for **Regional Restaurant of the Year**.

"We are absolutely delighted to receive a Chef's Hat. Considering we only took over the Bells kitchen in December of last year, this accolade is a very positive step in the right direction — it's not only great for us, but for the Central Coast in general," said Stefano Manfredi, Bells at Killcare executive chef.

As one of Australia's most celebrated chefs, Stefano Manfredi is no stranger to Chef's Hats. His first restaurant, **The Restaurant Manfredi**, opened in 1983 and was awarded three Chef's Hats in 1994 — the only Italian restaurant ever to do so. With the opening of **bel mondo** in 1996, Manfredi recieved numerous awards, including two Chef's Hats, best New Restaurant and Best Italian Restaurant, all in the same year.

Manfredi's sea change to Killcare late last year has been much celebrated by locals and tourists alike. His menu offers seasonal, Italian-inspired food and is centred on the estate's vegetable garden. In addition to this produce, the Bells menu features locally harvested seafood including Hawkesbury River oysters and crayfish caught off nearby Macmasters Beach, Gundooee Wagyu beef from the Central Tablelands and Bangalow Sweet Pork from the Northern Rivers.

Bells at Killcare is located at 107 The Scenic Rd Killcare and is open seven nights for dinner from 6.30pm and Friday, Saturday and Sunday afternoons for lunch from 12noon.

Ferry transfers are available from Palm Beach to Wagstaffe; T: 02 4360 2411 or visit www.bellsatkillcare.com.au

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