

Media Release

MCEC executive chef and Philippe Mouchel create Tour de France menu

Friday 22 July 2011

Today the Melbourne Convention and Exhibition Centre (MCEC) will serve more than 700 cycling enthusiasts, and fans of France and its fine fare, with a menu created by MCEC's executive chef Shaun Bowles in consultation with Philippe Mouchel, one of the world's finest French chefs.

Organised by The French-Australian Chamber of Commerce & Industry, the Victorian Tour de France lunch will be hosted by fellow French chef and TV personality Gabriel Gaté and former athlete turned sports media expert David Culbert.

The four course menu features classic French dishes and desserts, including one of Mouchel's own dishes the terrine de campagne, accompanied by a selection of specialty French fromages and wines.

Executive chef Shaun Bowles said: "the menu was inspired by the regions the Tour de France race passes through, offering traditional French cuisine using seasonal Victorian ingredients."

Philippe Mouchel said he had absolute confidence in Shaun's menu selection and the quality of dishes served by the MCEC kitchen.

"I was happy to let Shaun take the lead on developing this menu knowing that he would represent the dishes of France well and when I visited the MCEC kitchen for the menu tasting, I was very pleased," Mouchel said.

The Tour de France lunch will also feature a discussion panel with former Olympic champion Nicholas Green, sports media expert David Culbert and SBS sports journalist Sophie Smith.

MCEC continue to challenge traditional venue catering by producing in-house menus using the freshest seasonal and local produce matched with hand-selected regional wines, offering a far from conventional approach to food and wine.

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Editor's notes:

Philippe Mouchel has worked as head chef for Paul Bocuse in Lyon, Hong Kong and the USA, headed up Melbourne's The Brasserie and more recently opened the contemporary French bistro PM24.

MCEC's executive chef Shaun Bowles started in 2003 after working in Canada, London and Ireland and quickly set about having his simple, fresh, local and sustainable approach to food and wine reflected in all menus.

The Tour de France lunch was staged in MCEC's grand banquet room, offering a cantilevered window with views of the Melbourne skyline and the Yarra River. MCEC represents world leadership in best practice, innovation and sustainability and continues to raise standards to new heights in technology, imaginative catering and service options.