



FOOD ON A DIFFERENT AXIS...

Hyatt Hotel Canberra's Director of Food & Beverage Timothy Bruce is creating a different exhibition at the new National Museum of Australia, one of the hotel's four external catering venues.

Timothy has developed contacts with key producers such as Topcut Sydney and Meat & Livestock Australia (MLA). The MLA in conjunction with Topcut Sydney, recently provided Black Mountain Lamb from Bethungra Park Natural Farms for a dinner for 500 at the recent ACT & Southern Region Restaurant & Caterers Awards, held in the Hall, at the National Museum of Australia.

Timothy worked with Topcut and the MLA in Osaka and knows that a good relationship with such suppliers is vital to securing the very best products for Hyatt Hotel Canberra's catering operations. He believes Lisa Kendall at Topcut provides the ideal link between the producer and end user.

Marc Brown, the newly appointed chef at Axis, Hyatt Hotel Canberra's signature restaurant at the National Museum of Australia, looks forward to discovering and experimenting with Australian produce. Fresh from London where he was consultant chef for the private members at the Harrington Club, owned by Ronny Wood of the Rolling Stones, Marc will showcase some of his signature London creations, using Australian produce and specific organic ingredients.

"I am looking to 'fuse' Axis with the energy of London. I want to experiment with the best produce of Australia, combine it with my passion for food, and create refreshingly light but flavoursome creations", Marc says. Already he is developing a menu to complement the restaurant's superb views across Canberra's Lake Burley Griffin, using, as pictured above, Bethungra Park organic Black Mountain Lamb.

For further details on Topcut Sydney, call Lisa Kendall on (02) 9557 5760. For reservations at Axis phone (02) 6208 5176. For function enquiries at the National Museum of Australia phone (02) 6208 5175.



From top, left to right: Grilled Black Mountain lamb, saisy mouseline, smoked papaya and tomato relish, garlic and herb crisp. Marc Brown, Chef de Culsine at Axis. Bethungra Park Natural Farms, located near Wagga Wagga NSW. The Hall at the new National Museum of Australia. Axis restaurant at the National Museum of Australia.

