

Take a trip around the globe at the Bankstown Bites Festival, writes **Grant Jones**

# World vision

**I**T comes as a surprise to Punchbowl-born chef Tony Chayna that his demonstration classes at this Saturday's Bankstown Bites food festival pretty much reflect the changing nature of the area, as well as his own career.

Tony was an early starter, embarking on his apprenticeship in 1993 aged 15. He worked at the Sydney InterContinental, before returning a decade ago to become sous chef at Bankstown Sports Club.

His two sessions at Bankstown Bites feature four dishes: shish barak, confit of duck, beef bourginon and pineapple caramelised in palm sugar. The duck and beef dishes have evolved from the French influences he picked up at the InterContinental before travelling and the hours got the better of him and he moved back to home ground.

"I was there at 7am and didn't get out until midnight, so I needed a break," he says. "I initially came here for the interim and then I realised I was here 10 years."

The shish barak originates from his Lebanese heritage.

"My background only plays a small part of what I cook because I was born in Australia and everything I have been taught is by non-Lebanese chefs," he says.

"But of late I've been experimenting with some Middle Eastern flavours because there are some things I have grown up with and there are some things I can be comfortable to put in, not a modern twist but improve them to a point."

The pineapple dessert owes its existence to the Asian



Produce in hand: Tony Chayna is sous chef at Platform 1 restaurant Bankstown Sports Club. Picture: Ross Schulz

## WHAT'S ON

THERE will be food stalls, cooking demonstrations galore and even lessons on making Vietnamese rice paper rolls, at Bankstown Bites this Saturday.

**Food tours** are also being conducted across the suburb

influence now in the area.

"We had to be involved in Bankstown Bites because there are many great restaurants and eateries due to the high multicultural influence around

where participants will journey through a series of food businesses (bookings at Tour Registration stall).

Other guests include celebrity chef **Miguel**

**Maestre** at Bankstown Plaza, 11.30am and 1.30pm.

and they are all excellent eateries," Tony says.

"You have places like An Restaurant, which is across the road, and it makes the best pho probably this side of Sydney."

There will also be a food carving marquee or take a moment to visit the Georges River Regional Council's tent for a **coffee**.

There will be **free activities for the children** including food craft.

One of the reasons he has remained at Bankstown Sports Club is executive chef Helmut Gundendorfer.

"As soon as he came in it just got better and better and

we picked up momentum. He lets me dictate what I want to put in the restaurant based on seasonal produce or anything that is hip and happening at the time." And Tony has plenty of different mouths to feed, as there are more than 60,000 members of the club who come from across Sydney.

"It'd have to be something really good to drag me from Bankstown. It's rare for people to say 'I like going to work.'"

\* Tony Chayna, main stage, 12.30pm and 2.30pm. Bankstown Bites, 10am-4pm, Saturday, July 31, bankstownbites.com.au

## COOK'S CALENDAR

### PERUVIAN FEEL

Peruvian fusion is a new buzz phrase in the Americas, both South and North. In Sydney, chef Alejandro Saravia combines the influences of Andean cuisine with Peru's rich mix of cultures over four nights at The Lincoln in Potts Point. Dishes include a spanner crabmeat chupe or soup, with marjoram oil and steamed cod with royal golden quinoa and wild mushrooms, to be matched with Australian-owned but Argentine-sourced Jed Wines. \$135pp with wines, \$115 degustation only, July 28 and 29 at 7.30pm, The Lincoln, 36 Bayswater Rd, Potts Point; ph 0420 604 435, info@peruvianconcept.com

### FESTIVE CHEER

The Loft's festive twist on its High Tea Lounge with Christmas in July ends on Saturday. For \$45pp enjoy a three-tiered platter with either a tea-infused cocktail or a champagne. Christmas-inspired tea pot cocktails including Santa's