



FOR IMMEDIATE RELEASE
August 2016

Australian Exclusive- *Polperro hosts world class chef Kevin Cherkas of Cuca Restaurant, for the Australian Swig & Nibble debut*

Internationally acclaimed *Cuca Restaurant* of Bali, will present an Australian Exclusive Event at *Polperro Bistro* this October. Reaching Australian shores for the first time, Michelin trained chef *Kevin Cherkas* (ex. *El Bulli, Arzak, La Broche, Daniel*) has teamed up with winemaker *Sam Coverdale* to present the Australian debut of *Cuca's* unique dining experience '*Swig & Nibble*' at the popular vineyard facing venue on the Mornington Peninsula.

The Event

'*Swig & Nibble*' is one of the most unique and memorable dining events, hosted only in the most iconic venues. The event has travelled throughout Asia in *Shangri-la Makati* in Manila, *Mandapa, a Ritz-Carlton Reserve* in Ubud and *Pullman Rooftop Bar* in Jakarta. This will be the first time that the event has ever been held outside South East Asia.

Polperro's Red Hill property was selected as the exclusive event venue for its unique Australian landscape, together with the reputation of the bistro and Sam Coverdale's premium wines. The joint ethos of the established restaurants attitude towards food and the quality of the local produce in the Mornington Peninsula region, sealed the deal.

'*Swig & Nibble*' will take diners on a flavour- centric journey, presenting nine uniquely crafted signature bites, inventively presented and paired with Sam's *Polperro* and *Even Keel* wines. Leading the culinary feast will be award-winning Chef and *CUCA* co-creator, Canadian-born *Kevin Cherkas*, whose super-impressive culinary resume reveals stints at three Michelin-starred restaurants in New York and Spain, including legendary *El Bulli*. Kevin is known as "one of the friendliest, funniest, multi-awarded and most talented young chefs in the world".

Over the past year *Polperro* has earned its stripes hosting dining events with Melbourne based producers who sing to the same tune as *Polperro* - presenting food and wine with unassuming quality and bloody great flavour. Sam says "Teaming up with producers creates a really great vibe, diners absolutely love to try something new. After nailing a few events with some top Australian winemakers and chefs, I had this wild idea of collaborating with *Cuca*, a restaurant that blew my socks off in Bali, before I new it we'd locked in this amazing Michelin-star trained chef and were flying them over to *Polperro* to showcase this incredible event".

Both *Polperro* and *Cuca* share the same ethos, a modern outlook, love of local homegrown produce and a casual dining approach, which lets the food speak for itself. The event will see *Polperro's* kitchen team, including head chef *Daniel Kerekes*, working along side *Cuca's* entire senior team, to bring local Mornington Peninsula produce to life. Kevin says, "we start by getting the basics right: the most amazing ingredients carefully selected and sourced exclusively from local

producers to maximize freshness, support local farmers and growers and showcase the uniqueness of delicious Mornington Peninsula products.”

Event Details

Cuca and *Polperro* invite you to experience, ‘*Swig & Nibble*’ showcasing a flavour-busting series of savoury and sweet bites that epitomize *Cuca*’s quirky trademark style and philosophy of total use of local ingredients, partnered with a handful of carefully selected *Polperro* and *Even Keel* wines.

This will be an un-missable event for any food lover. It is the only opportunity to experience *Cuca*’s first exclusive dining event in Australia. Ticket sales will be launched to the general public in early August- \$225 inclusive of food and matched wines. Limited tickets available for this sell-out event.

Swig and Nibble will run from October 7th – 9th for lunch and dinner - 6 exclusive events over 3 days.

‘*Swig & Nibble*’

\$225 per person

October 7th-9th –Lunch and Dinner service.

Polperro Bistro, 150 Red Hill Road, Red Hill 3937.

03 5989 2471

polperrowines.com.au

Bookings: bistro@polperrowines.com.au or ph. 03 5989 2471

The Collaboration

This organic collaboration came about after *Sam Coverdale* owner and winemaker of *Polperro*, took a surf trip to Bali in May 2016. During his visit he raved about an unbelievable dining experience at *Cuca*. News of *Cuca*’s lifelong dream to bring their flavours to Australia soon reached *Polperro*. Head chef Kevin recollects, “To bring ‘*Swig and Nibble*’ to Sam’s property was totally fate. We were determined to do an event in Australia with people who were passionate, energetic and enthusiastic. We had heard of *Polperro*, having done some research, we loved their concept and commitment to quality. The *Polperro* family and their ethos truly stood out. When we both got in contact it was absolutely amazing, that the stars aligned and we were able to collaborate.”

About Cuca- The number 1 Restaurant in Bali

Cuca is a cutting-edge restaurant in Jimbaran, Bali. Since opening in 2013, the restaurant has become an acclaimed foodie destination, serving a casual meets fine-dining experience and signature Tapas, Cocktails and Desserts bursting with flavours, house-made with western cooking techniques and uncompromising use of 100% premium natural products sourced locally from across Indonesia,

The dining experience, designed to share, places emphasis on the experience of eating and is totally focused on food and flavour- never compromising on quality.

Chef Kevin studies each ingredient, finds out how it is traditionally used to understand its potential and then prepares it applying western techniques developed through a painstaking international career in some of the world best restaurants.

Kevin Cherkas

Canadian Chef Kevin has an enviable track record developed in some of the world's most outstanding restaurants. In Spain, he honed his skills at Michelin three-star *Arzak* Restaurant in San Sebastian, Michelin three-star *El Bulli* in Roses, and Michelin two-star *La Broche* in Madrid. He also left his mark in New York City during his tenure with Daniel Boulud at his highly regarded Michelin three-star *Daniel*.

Most recently, Chef Kevin helmed *BLU* at Shangri-La Hotel, Singapore and prior to that *Restaurant Lafite* in Shangri-La Hotel, Kuala Lumpur. For more information on Kevin please see the separately attached bio.

For further information and media enquiries please contact:

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