
"Good Food and Drink" show

The Good Food and Drink show is all about familiarise it's audience with emerging trends in the hospitality industry before and behind the scenes, running the gamut from high to low brow and everything in between. Samples are product Federer by hundreds of national and international reps of restaurants, chefs and producers, offering to enter a dialogue and find out more about their respective crafts and giving hands-on demonstrations on how to replicate their creations at home. Master and wine tasting classes round out what is on offer at the Drinks end of the spectrum. Chefs performing at the Good Food Theatre included the Dublin born chef and restaurateur Colin Fassnidge, who recently returned to the Australian TV program My Kitchen Rules as a guest judge. Known for his nose to tail cooking philosophy, the outspoken Irishman firmly believes the secret to cooking a great dish is planning and "having a bit of love for the food".

Miguel Maestre has worked for many years in various kitchens around the world, before settling down in Sydney, where he has developed a talent for incorporating Spanish ingredients and cooking styles into his Australian menus. George Calombaris is one of Australia's top chefs. Although born and bred in Melbourne, his Greek heritage was central in his upbringing with its rich and varied cuisine, which would later become his trademark. On stage he presented food that comprised a hybrid of classical haute cuisine and experimental, molecular gastronomy with modern twists to traditional Greek cuisine that have put this restaurant on the global map.

Luke Nguyen, local food celebrity in the realms of authoring and Running his own TV shows, was given a platform to share his love for Vietnamese fare in his trademark approachable manner. The free wine tasting classes at the Riedel Drinks Lab, in conjunction with Spiegelau offered up to four sessions a day, where one could learn more about wine while sampling a range of varieties from different regions across Australia. The tasting classes were complemented by a range of masterclasses, e.g. one on champagne, one on serving cocktails and beer.

In essence, the Good Food and Drink Show is a three-day indulgence bender that sees culinary lovers come out in full force for food and wine tastings, brand discoveries and foodie experiences. The newly opened International Convention Centre in Sydney proved to be a suitable venue that worked well for a grand-scale event of this nature, bringing together passionate foodies with passionate producers - and it is a once-a-year opportunity to experiment, indulge and have a foodie adventure.