Suggested Answers

**Part One: Menus and Meat (19 minutes 30 sec)**

1. Clinton is the designer of the restaurant and menu. What does this mean in terms of control?

Clinton was able to control everything about the restaurant; from the ingredients, menus, suppliers, right down to the decor and plates. He is able to present food to the customers exactly as he wants to.

1. Clinton has been influenced by his travel to a number of areas. List them.

China, Spain, all through Asia, and the Australian outback.

1. What are some of the meats that are on offer at Petrel now, and what is he considering using in the future?

He is currently offering rabbit, kangaroo, wallaby, emu, eel, crocodile and organic free range chicken. Barramundi is one of the fish on offer. In the future Clinton might offer goat and camel.

1. Some people don’t like the idea of eating “cute” animals. What is Clinton’s response?

Clinton points out that lamb, that is regularly eaten, is just as cute and he in fact had a pet lamb as a child. The meat that Petrel uses is organic and without hormones and many of these animals are culled and if the meat is not eaten, it is simply wasted. He also thinks that many consumers don’t know enough about how to cook the meat well in order to appreciate these meats.

1. Clinton explained various ways that gravlax can be cured using different agents to break down the fish or meat. Which did he mention and where were they from?

Swedish cure gravlax with salt and herbs. In China they use baking soda. In New Zealand, they use kiwi fruit.

1. How did Clinton prepare the crocodile that Bronia enjoyed?

Clinton used the Fijian style using lemon juice and vodka or gin to cure the crocodile over 3 days. He also uses thyme and sweetens it with brown sugar. The meat is then smoked and seared and thinly sliced like sashimi.

1. Where is Clinton from and how long has he been in Australia?

Clinton is originally from New Zealand and has been in Australia for about 20 years.

1. What were some of the challenges that Clinton experienced with sourcing ingredients and what has he learnt from this process?

He sometimes found it difficult to get produce delivered to Sydney and that there was an expectation of large orders. Some suppliers were also unwilling to supply him even when he had fulfilled all their requirements. He now knows that when he finds a product that he wants to use, that he should buy enough to keep him going for a while, without compromising freshness.

1. How does Clinton see his role in contributing to Australian food culture and why does he think this is important?

Clinton hopes that he is opening people’s eyes to the possibility of using our native meats and thus avoiding meat pumped with hormones. The native animals are free range.

1. What does Clinton say about the importance of good produce?

It is very important with good produce. He uses the example of strawberries and tomatoes, and explains that it is important to get a **good** quality produce that will stand out. He wants to be honest with customers and give them the quality that he expects. He considers that it is important to see where the produce comes from so that you have an understanding of the process of growing produce and the way people live. He thinks that chefs should think about all of the hard work that has gone into getting each ingredient to them in the kitchen.

**Part Two: The Dining Experience (7 min 45 sec)**

1. Describe how Clinton likes diners to experience the food and the meal?

He likes diners to share the food and to have time to enjoy their time together and not have to concentrate on the menu. Even strangers can be part of the earthy experience of sharing the food.

1. What is the role of waiting staff in this kind of dining experience?

Waiting staff should be able to assist in this dining process by recommending and ordering for customers if they would prefer.

1. Clinton says, “There are no rules”. What does this mean for him in terms of his role in the restaurant?

He has the freedom to interact with customers by waiting, or he can be in the kitchen. He can be available for customers to talk to about the food.

1. What is Clinton’s expectation of waiting staff in terms of knowing the food they are serving?

He thinks that waiting staff should know the food well or at least be able to remember what a chef has explained and be able to tell the customers about the food. Waiting staff should want to know about the food.

1. What does Clinton say about the relationship between chefs and waiters?

It is important for mutual respect between the kitchen and waiting staff. In order for there to be mutual respect, the waiting staff must work hard and appreciate the work that has gone into preparing a dish.

1. How would you describe Clinton’s expectations of himself?

He is always trying to better himself and has high expectations of himself.

1. Why does Clinton think that the final presentation of a meal is so important?

There is a huge amount of work that has gone into each dish: from the farmer, transport, supplier, to the kitchen. Each ingredient has so much work put into it and then the work of the chef, so it is critical that the final presentation to the customer shows respect for all of that work.

1. Why does Clinton often employ European waiting staff?

European staff have tended to take waiting more seriously. Many Australians see waiting as very basic work and Clinton thinks it is important that waiting staff view themselves as professionals.