

Contact: Lynne Davis FOR IMMEDIATE RELEASE

## Dale Gartland Group Executive Chef and Head Chef, Matakauri Lodge

Chef Dale Gartland's culinary journey continues with the announcement of his new position as Head Chef at Matakauri Lodge.

What started as a summer season job in New Zealand at Kauri Cliffs over seven years ago for the British born chef, taking a break from his sous chef position at the UK Relais Chateaux Grand Chef property Gidleigh Park, has taken Chef Dale Gartland around the country to some spectacular locations.

From his starting position as Chef de Partie at **Kauri Cliffs** in Northland in 2003, to his head chef position at **The Farm at Cape Kidnappers** in Hawke's Bay from 2007, Dale now heads to Queenstown in the South Island, where he will oversee the kitchen at **Matakauri Lodge** as well as remain Group Chef over the three lodges.

Dale's food for the luxury properties has been applauded by guests and media alike, with **Conde Nast Traveller** (UK) naming The Farm at Cape Kidnappers as *BEST FOR FOOD* in its 2009 Gold List and more recently naming Kauri Cliffs *BEST FOR FOOD* in the Gold List 2010.

Selecting the finest local ingredients will remain the main inspiration for Dale's new menus at Matakauri, where dishes are sure to make full use of the local flavors and reflect the rustic character of the region and New Zealand.

Dale hints at a "simple and modern approach to NZ/European cuisine" and will remain committed to using the finest ingredients from the local area and the country.

At Matakauri Lodge, a daily changing tasting menu of dishes will be offered each evening with quests having a choice of how many courses they would like to enjoy.

Produce will be cooked to showcase the principal ingredients, taking advantage of the locally sourced lamb, berries, saffron, honey, cheeses and fruits. Dale insists on "letting the ingredients speak for themselves", while applying his vast experience to create superb and flavorsome dishes, giving guests an honest taste of New Zealand.

The range of dishes to choose from might include such seasonal offerings as thyme and honey glazed duck breast with celeriac puree and five spice sauce, rack of lamb with confit shoulder, tortellini, braised vegetables and saffron jus, or Aoraki salmon fillet and scampi spring roll with crayfish and coriander bisque.

For dessert such indulgent choices might include a warm Valrhona chocolate cake with Central Otago cherries and Kirsch ice cream, or a choice of local cheeses served with honeycomb, handmade preserves and breads.

Dale's dishes will complement the highly acclaimed Central Otago wines, which will be a feature in Matakauri Lodge's extensive cellar.

Commenting on his move South, Dale says "I am looking forward to doing something a bit different at Matakauri Lodge, reflecting the lodge's more contemporary feel and the adventurous Queenstown surrounds."

Like its two sister properties Kauri Cliffs and The Farm at Cape Kidnappers, Matakauri Lodge will offer luxury accommodation, superb food and wine, exemplary service and stunning panoramic views.

With Chef Dale Gartland at the helm, superb food and wine are assured.

For reservations at Matakauri Lodge phone 64 3 441 1008 or email info@matakaurilodge.com

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