

Weekend of tasty events

FORGET the wet, there is so much going on in the region right now about food and targeting families.

The Healthy Children's Expo, organised by local chef and health food crusader Nina Sutton, kicks off this Friday with an industry night, and the main event and gala dinner on Saturday. The Saturday expo at Fred Moule Pavilion, Cairns Showground, is free thanks to celebrity guest chef Outback Matty, who is covering all entry costs. Doors open at 10am and close at 4pm. There will be cooking classes, talks by nutritionists, demonstrations on sustainable gardening and so much more.

Meanwhile, some great activities are on the cards for Feast of the Senses at Innisfail. The international food fair is this Friday on the Johnstone River foreshore from 6.30-9.30pm, entry \$35. There are also food trails during the weekend. Visit www.feastofthesenses.com.au for more information.

The Sebel just keeps ramping up efforts to entice patrons into the Abbott St hotel. With a wine and cheese night, as well as a chocolate buffet, who could resist?

The wine and Gallo Dairyland cheese night is next Thursday, March 22, from 6-7pm for \$29 per person. Ph: 4050 2116 to book. A chocolate lover's buffet is also on offer during April and is available nightly from 6pm for \$25. Divine!

Send any foodie news to taste@tcp.newsltd.com.au

LOCAL FOOD LOVERS

INTERVIEW: LAUREN DOR

Photo by Mike Watt



JOE AND CORINNE GRIMAUDO, FRATELLI OWNERS

THE latest addition to Joe and Corinne Grimaudo's family has just turned one and they are celebrating.

Years in restaurants followed by a break to raise their three children, Joe and Corinne returned to the scene a year ago to give birth to Fratelli on the Trinity Beach esplanade.

Now with three teenage children and respective day jobs, life has become a whirlwind for Joe and Corinne as they work on their primary passion – building a successful, thriving restaurant business.

"We are trying to build up a good reputation," Joe says. "Mediterranean is simple food using fresh ingredients and whatever is available locally. Nothing is processed, everything is fresh."

"The food is southern Italian-based," Corinne says. "There are not a lot of cream-based dishes and there are no bells and whistles. It is unpretentious and clean food."

Their days are a whirlwind of getting the kids to school, working in their respective jobs – Joe is a tiler and Corinne a health and fitness trainer – ordering stock for the restaurant, paperwork, picking the kids up from school then getting them to their after-school activities among feeding the family and getting the kids to bed. Either one of them will head to the restaurant to work most evenings.

Joe, who migrated to Australia from Sicily in his early 20s, doubles as a cook and barman, and also carries out maintenance and cleaning. Corinne is the maître d' and their children – Georgia, 16, Giuliano, 13, and Gennah, 11, – get involved, making smoothies, helping in the kitchen and taking younger patrons to play at the beach across the road.

"It's a real family atmosphere," Corinne says. "The eldest (Georgia) will run lunch on Sundays. She's a real asset."

Back in 1994, Joe and Corinne stepped into the restaurant business through L'unico, which began on the Fratelli site, together with Gordon Kean.

"I'm a third generation tiler and tiling is what I have always done," Joe says.

"When we came up to Cairns, a friend started a restaurant and asked me if I wanted to go into partnership. It (L'unico) became so popular. We gave it away because we started having children and I went back to tiling."

Now the "tiler and fitness instructor" are back in the fray and along with Fratelli's first birthday, are now open seven nights a week.

"It's not formal," Joe says. "People come to Fratelli, they sit down then mum and dad go to the beach. We call them back when their meal is ready. Sometimes tables end up joining each other. It's a family atmosphere."

SMOKY PORK RIBS WITH COLESLAW

Source: Recipe by Kim Coverdale. Photo by Cath Muscat



Source: Recipe by Kim Coverdale. Photo by Mark O'Meara



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