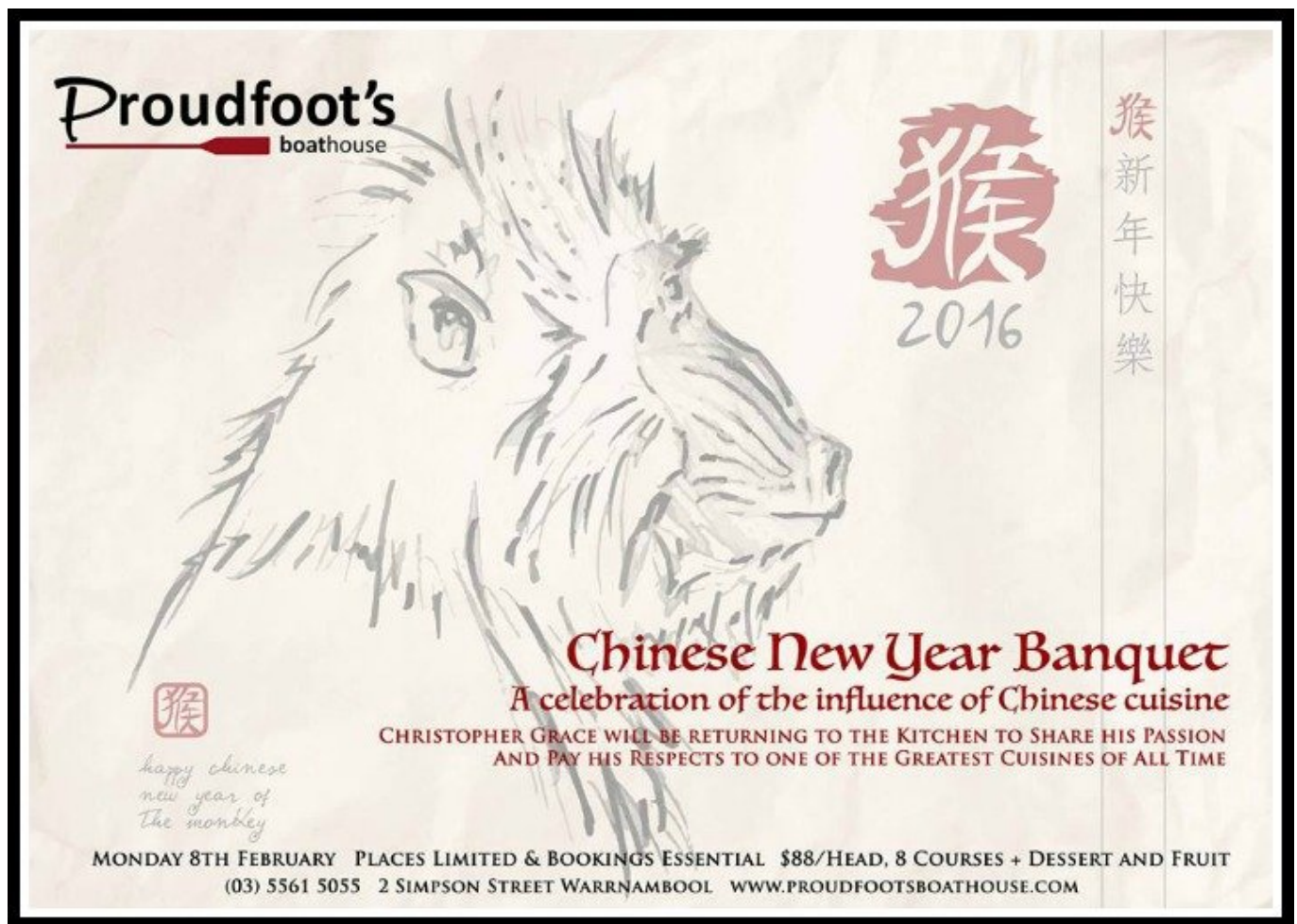


WIN: Chinese New Year banquet at Proudfoots



CLOSED: winner FIONA GOLDING of W'bool.

Competition is open to all existing and new subscribers. It closes 5pm Friday February 5 and the winner will be notified by email later that night. See details at end of story.

[dropcap style="font-size: 60px; color: #A02F2F;"]

S[/dropcap]ublime chef **Christopher Grace** is returning to the kitchen for a Chinese banquet extravaganza at Proudfoot's Boathouse in Warrnambool to celebrate Chinese New Year on Monday February 8 – and we have a pair of tickets to give away to [one lucky subscriber](#).

Christopher – who is a subscriber and supporter of *Bluestone*

Magazine – has generously donated two tickets valued at \$88 each for what will be an eight-course meal plus dessert and fruit to celebrate the start of the Chinese Year of the Monkey.

Subscribe

While Christopher is the manager of Proudfoot's Boathouse restaurant, he is no longer working as a head chef.



Warrnambool chef and artist Christopher Grace.

[dropcap style="font-size: 60px; color: #A02F2F;"]H[/dropcap]is return to the kitchen for this special event has been inspired by his extensive travels through South-East Asia and a desire to pay homage to one of the world's oldest and most influential cuisines.

"I have seen the massive influence of Chinese cuisine in these areas and, of course, the influence the Chinese have had on Australia," Christopher said.

Bluestone recently wrote about the impact of Asia on Christopher's photography and painting in a profile that

highlighted a lesser-known side of the flamboyant chef. [You can read that fascinating story here.](#)

[box]This competition is open to all Bluestone subscribers, including those who subscribe this week. To enter, please EMAIL us at editor@bluestonemagazine.com.au with the words "Chinese banquet" in the subject line. Entries close 5pm Friday Feb 5 and the winner will be notified by email later that night. Please spread the word about this event, which is sure to be a sell out, and bookings are essential on (03) 5561 5055. See the full menu below.[/box]

MENU

GINSENG SOUP

A MEDICINAL SOUP FOR THE PREVENTION OF ILLNESS AND THE PROMOTION OF GOOD HEALTH.

JUK

POSSIBLY THE MOST CONSUMED DISH IN THE WORLD. THIS RICE PORRIDGE IS A STAPLE FROM TAMIL, MONGOLIA, CHINA, VIETNAM, HONG KONG, THAI LAND, INDONESIA AND MY HOUSE.

BANG BANG CHICKEN

COLD SICHUAN STYLE 'SPICY' CHICKEN SALAD. BUILT FROM THE TRADITIONAL CHINESE METHOD OF POACHING WHOLE CHICKENS. ORIGINALLY A STREET FOOD SERVED WIDELY IN CHINA.

PEKING DUCK

PROBABLY THE MOST FAVOURITE DISH OF AUSTRALIANS. I WILL BE SERVING DUCK FROM MELBOURNE'S MOST FAMOUS DUCK RESTAURANT PACIFIC HOUSE

STEAMED PORK HOCK WITH CHINESE RED DATES

THIS DISH IS TRADITIONALLY GIVEN TO WOMEN DURING THEIR PERIOD OF "ZOUYUZEI" OR CONFINEMENT.

VENISON NONYA STYLE

NONYA IS THE INFLUENCE OF SEVERAL CUISINES ON THE FOOD OF THE MALAY PENINSULA. NONYA ORIGINATES FROM A TOWN MELAKA ON THE MAINLAND HOWEVER THE INFLUENCE SPREADS ALL ACROSS MALAYSIA AND EVEN INTO BORNEO WHERE THIS DISH WAS FIRST SERVED TO ME, WITH MEAT SHOT BY NOMADIC KELABIT PEOPLE IN THE REMOTE TOWN OF BARIO.

BEEF IN BLACK BEAN

THIS DISH IS SYNONYMY'S WITH MY CHILD HOOD GROWING UP IN 'WESTERN SYDNEY'! WHERE AFTER THE GOLD RUSH THE CHINESE IMMIGRANTS SET UP RESTAURANTS IN THE BACK OF PUBS ACROSS NSW AND REGIONAL VICTORIA.

SINGAPORE CHILLI 'YABBIES'

MY TAKE ON THE CHINESE NATIONAL DISH OF SINGAPORE.

KANG KONG & LOTUS ROOT BELECHAN

THE 'OTHER' CROP OF ASIA. CHINESE WATER SPINACH, KANG KONG OR RAU MUONG, THIS GREEN LEAFY VEGETABLE IS GROWN IN THE RICE PATTIES BETWEEN CROPS AND IS MY FAVOURITE VEGETABLE OF ALL TIME.

Do you know someone who would enjoy
Bluestone? Why not ask them to subscribe!

