

# Gusto articles



News > Food & Wine

## On top at Amusé

By Russell Quinn | 23/08/2018 - 00:00

FOOD & WINE

In just over three years Perth has embraced Restaurant Amusé, the brainchild of Hadleigh and Carolyne Troy. Russell Quinn reports.



Establishing a new restaurant, let alone a fine dining one, is no easy feat. There are many elements to consider from securing a site, conducting renovations and employing the right staff to building relationships with suppliers, ensuring fresh produce is readily available and, of course, marketing the business in order to attract the appropriate clientele.

Developing that offering into a highly regarded, award-winning eatery comes with a whole new set of challenges.

But the owner-operators of Restaurant Amusé - arguably Perth's finest fine-dining restaurant - Hadleigh and Carolyne Troy appear to do it with ease.

And Mr Troy's glowing reputation has seen an explosion of hopeful kitchen staffers apply for non-existent jobs.

Interestingly he allows a couple of extras in the kitchen on 'stage' conditions. Pronounced 'staj' (from the French term 'stagiere' meaning training). It's like an Internship where employees work for free to gain experience, which is exactly how Mr Troy got his start at Nell Jackson's popular restaurant many years ago.

Despite winning countless awards in the past 36 months, the pair seem to take it all in stride, remaining as down-to-earth and approachable as the day they opened.

And after launching in East Perth just over three years ago, the friendly couple continues to live and breathe their popular degustation-focused creation.



"We always wanted to do degustation only, that was the concept," Mrs Troy says.

"We didn't have a big budget, there's no big (financial) backers on us, so we got the chance to evolve ourselves and take it in the direction we wanted to.

"It's Hads' and I deciding what we do each day and growing and evolving."

Mr Troy suggests that after overcoming initial hurdles including sourcing quality produce and the granting of a restaurant licence, the business has proved a success.

"It was good to start humbly and build," he says.

"It's exceeded all expectations."

Being Independent has meant unconditional freedom in terms of amending Amusé, such as limiting the menu to a single 10-course degustation option in July 2008, but it's also meant that they personally felt the squeeze when belt tightening was required, especially in the early days.

"When times were tough we just didn't get paid," Mr Troy explains. "As long as staff were paid and accounts were paid it didn't really matter."

The couple says they didn't receive a return from the business for 18 months, eventually managing to purchase a desperately needed company car, but there were a few things that saved them financially.

"The fact that we only did degustation meant that we knew how many covers we had, so we could staff it accordingly," Mrs Troy explains.

"And the same with produce," Mr Troy says.

They also reside out the back of Amusé in a rented house that adjoins the restaurant, which has helped lower overheads.

Apart from living on site, the pair has invested plenty of time and energy into personally conducting four separate renovations, which cost them nothing except for some free meals for friends and family.

"A lot of it has been DIY, dodgy or not," Mrs Troy says.

"Especially in our first 12 months, the amount of people we fed with thank-you's, and that was necessary as no-one else was sitting at the tables."

Mr Troy recalls bringing in friends to make up numbers in the dining room.

"We've had many a night of rent-a-crowd, just so other guests that are here don't feel bad," he says.

"We've done that a fair few times."



## Breaking bread the Turkish way

By Russell Quinn © 02/09/2010 - 00:00

FOOD & WINE



A burgeoning bakery has been built on strong family foundations. Russell Quinn reports.

[Breaking bread the Turkish way](#)



## There's something about Mary's

By Russell Quinn © 19/08/2010 - 00:00

FOOD & WINE



The family behind some of Perth's best Indian restaurants are moving on ... from one successful venture to another, and another. Russell Quinn reports.

[There's something about Mary's](#)



## New colour brightens Cottesloe

By Russell Quinn 🕒 08/07/2010 - 00:00

FOOD & WINE



If confidence plays a role in business success, Pink Zulu's Doulene Walker has the first ingredient down pat. Russell Quinn reports.



**“W**HAT’S in a name?” Juliet asked Romeo in the Shakespearean tragedy, implying that the labels we give one another are a meaningless convention that serve more to separate than unite.

For her part, however, Pink Zulu owner Doulene Walker is happy to be on a different page to the Bard – she reckons it’s all about the name ... and what it can evoke.

Mrs Walker says the quirky, exotic name for her recently opened Cottesloe bar came to her four years ago, and she has meticulously planned her business strategy around it.

[New colour brightens Cottesloe](#)



News > Food & Wine

# Friday night's alright at the York

By Russell Quinn | 01/07/2010 - 00:00

FOOD & WINE



A historic York hotel is focusing on high-end quality as its marketing point of difference. Russell Quinn reports.



**M**ANAGEMENT of The York Hotel say the recent recruitment of a world-renowned chef is further boosting the success of the historic venue in the Avon Valley town.

Hotel manager John Langton, who joined the team eight months ago and recently extended his contract until the end of the year, says recent growth of the business has been about "30 per cent on top of what we'd been doing".

"I'm confident of reaching a budget that we're working aggressively towards that would see us at about \$1.3 million (in annual turnover) the following year," he says.

[Friday night's alright at the York](#)



# Revamp of historic proportions

By Russell Quinn 🕒 24/06/2010 - 00:00

**FOOD & WINE** 🔗 🔖

Guildford's Rose & Crown Hotel has undergone a significant upgrade during the past six years, but owners Mark and Tracey Weber haven't finished yet. Russell Quinn reports.



**R**ESTORING a heritage property to its former glory can be an expensive and time-consuming exercise.

But it's a challenge enthusiastically taken on by Mark and Tracey Weber, who have extensively renovated Western Australia's oldest hotel during the past six years, and have even more elaborate plans in the pipeline.

Mrs Weber says her husband's efforts at Guildford's Rose & Crown Hotel are all about passion.

[Revamp of historic proportions](#)



# Lemon a fresh twist for Wilson

By Russell Quinn | 27/05/2010 - 00:00

FOOD & WINE



Chris Wilson's corporate flavour has sweetened Lemon Cafe's business. Russell Quinn reports.



If you wanted the most suitable candidate to run a small cafe business, an executive from the UK telecommunications industry probably wouldn't be the most obvious choice.

But Chris Wilson, who arrived in Western Australia having founded, developed and then floated a telco on London's Alternative Investment Market, has thrown such 'conventional wisdom' on its head, proving to be the perfect fit for Claremont-based Lemon Cafes.

[Lemon a fresh twist for Wilson](#)



## Timing's spot on at La Lola

By Russell Quinn 🕒 20/05/2010 - 00:00

FOOD & WINE



Michael de Marte has been busy in his new Nedlands home. Russell Quinn reports.



**M**OVING house usually requires a lot of organisation, physical and mental; there are relationships to be established at the local school, post office and butcher, and of course new neighbours to meet.

But Michael de Marte's first order of business after relocating to Nedlands was a bit different – he opened a new Italian-styled eatery.

"I moved to Nedlands from South Perth and I saw a niche in the market for something like this," he says.

The man responsible for ventures such as Bocca Restaurant and Rosso Espresso, and currently South Perth's Atomic Café, told *Gusto* his latest offering, La Lola (a modern take on the traditional pizzeria-cum-trattoria) on Hampden Road was a serendipitous occurrence.

[Timing's spot on at La Lola](#)



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## The Publican steps into the limelight

By Russell Quinn 🕒 29/04/2010 - 00:00

FOOD & WINE



A new publican in East Vic Park is staking her claim on the local hospitality landscape. Russell Quinn reports.



**T**here are some show ponies that constantly seek the limelight at the helm of their respective organisations.

Then there are the faceless drones that work tirelessly behind the scenes to ensure operations run smoothly.

Both play an equally important role in maintaining a successful business but for Jackie O'Hara, her first foray into running her very own establishment signals a bold step out of the shadows and into the spotlight.



## At a time of his choosing

By Russell Quinn 11/03/2010 - 00:00

FOOD & WINE



Umberto Tinelli is preparing to wind-up his career in the hospitality sector ... again. Russell Quinn reports.



**K**NOWING when to walk away from a successful business or entertainment career can often be as difficult as making that first million. Often, work is such a major part of a person's identity, it's hard to know when to say 'enough's enough'.

Just think of all the sports stars who have come back from injury one time too many, or played one season past their prime.

And what about Australia's own 'Whispering Jack', John Farnham, who's still belting out a tune despite having (apparently) wound up his career with the 2002 album 'The Last Time'.

At a time of his choosing

# TRAVEL TALK with Jeanette Hackett - Vice-chancellor, Curtin University

By Russell Quinn | 17/06/2010 - 00:00

SPECIAL REPORTS

Favourite holiday destination?



**F**avourite holiday destination?

Internationally, I love to holiday in France where I have had many wonderful holidays enjoying the history, culture, natural beauty, wine and food. My husband and I stay in an apartment in Paris in the Marais, or houses in the country where we can cook, ride our bicycles, and enjoy active holidays.

Favourite place in WA to take a short break?

Margaret River: a wonderful environment with beaches and bush, has a mild climate, as well as interesting local industry - especially wine and food. Margaret River is also well developed for my favourite activity, which is cycling. It has good cycle paths through wonderful bush and native forest, great destinations and always a quality coffee or wine available on arrival.

Best place in Perth to take out-of-towners?

I like to showcase Perth's natural beauty, so Fraser's Restaurant in Kings Park or Zafferano Restaurant by the Swan River are both very appropriate.

How often do you travel? Business or pleasure?

The vast majority of my air travel has been for business. My travel demands have varied over the years from a time when I was away from Perth for 120 days in the year, to now with travel every two to three weeks to the east coast of Australia or Asia.



What's always in your carry-on luggage?

Carry-on luggage is usually my only luggage. So my luggage always has my iPhone, miniature toiletries, my best jacket, my favourite scarves, a little black dress, running shoes and gym gear, and basic medications for food poisoning and flu.

Where have you always wanted to travel/holiday but haven't managed to yet?

I would like to travel the length of South America - with enough time to cycle, drive and sail in the great locations.

I wish Perth could be more like ...

... Paris because the city life is beautifully woven around the river, it has good public transport, makes great use of the outdoors for café life, and has plenty of museums and cultural activity.

I hope Perth always retains ...

... wonderful public gardens and parks with easy public access to the river and beaches.

What was the last book you read?

Biography of Julia Gillard

Favourite WA/Perth restaurant?

Il Ciao in Applecross; close to home, friendly and professional owners, with simple fresh food that's just right for a big Shiraz wine.

TRAVEL TALK with Jeanette Hacket - Vice-chancellor, Curtin University

## Camping into a new comfort zone

By Russell Quinn | 25/03/2010 - 00:00

SPECIAL REPORTS



Caravan holidays are making a comeback. Russell Quinn reports.



**T**HE days of camping and caravanning as the preserve only of those who enjoy roughing it in the great outdoors are long gone.

Following a slight dip in popularity during the 1980s and 1990s – albeit with strong retention among the brigade of ‘grey nomads’ heading north for the winter – caravanning is booming again across a range of age groups and demographics.

And a new phenomenon known as ‘glamping’ has a lot to do with the revival.

For the uninitiated, ‘glamping’ is the term used to describe glamorous camping, where getting back to nature doesn’t mean life’s little pleasures are forgotten.

For ‘glampers’, for want of a better moniker, their time away from home is, actually, quite like being at home, with fridges, microwaves, hot showers and even satellite plasma televisions included inside the decadent surrounds of the latest luxury motor homes, fifth-wheelers and caravans.

The industry’s recent renaissance has been primarily driven by the return of families taking to the great outdoors.

Those working in the industry (including local manufacturers, suppliers and dealers) admit to experiencing a reduction in business last year during the downturn, but say the return to more prosperous times has been remarkably quick.

Publicly listed entity Fleetwood Corporation’s wholly owned subsidiary, Coromal Caravans, is the state’s largest and the nation’s second largest manufacturer of caravans.

[Camping into a new comfort zone](#)

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# Settling in for an Indiana summer

By Russell Quinn 🕒 17/12/2009 - 00:00

FOOD & WINE



Diverse offerings and a user-friendly atmosphere are paramount for Chris Taylor. Russell Quinn reports.



**V**ARIETY really is the spice of life at Chris Taylor's recently refurbished restaurant overlooking Cottesloe Beach.

Since the Fraser's Group bought it in 2007 for more than \$3 million, Indiana, formerly the Indiana Tea House, has undergone an extensive internal refit, aimed at creating a wide selection of offerings in the one beachside location.

[Settling in for an Indiana summer](#)



News > Food & Wine

# Simpson hunts for bigger game

By Russell Quinn 03/12/2009 - 00:00

FOOD & WINE



Despite a certain ambivalence towards the industry, a local restaurateur has staked his claim in Scarborough and Hillarys. Russell Quinn reports.



**F**OR someone who openly admits to often disliking the industry he works in, Gareth Simpson really is killing the pig.

Or should that be slaying the hippopotamus?

Mr Simpson, 28, has been owner and head chef of the Hippo Creek African Grill restaurants for almost six years.

[Simpson hunts for bigger game](#)



## Empire builder

By Russell Quinn © 05/11/2009 - 00:00

FOOD & WINE



Pizza master to open new business on the site of a Leederville favourite. Russell Quinn reports.



IMAGINE paying \$200,000 for a popular burger bar in the heart of Leederville with the sole intention of turning it into a gourmet pizzeria.

Then imagine that the burger joint was expected to deliver increasing profits without a further dollar being spent.

In light of such a positive outlook, some proprietors may reconsider the pizza parlour plans and persist with the successful burger joint.

But Little Caesar's Pizzeria owner, Theo Kalogeracos, is not your run-of-the-mill proprietor.

"I'm not a burger guy," he says.

For the uninitiated, Mr Kalogeracos is among Australia's best pizza makers, with his dessert style pizzas, such as the 'upside down lemon cheesecake' (don't be put off, it's delicious), securing numerous international awards including the pizza industry's ultimate trophy, the America's Plate in a competition in New York in 2004.



## If it ain't Mrs Mac's ...

By Russell Quinn | 22/10/2009 - 00:00

FOOD & WINE



Iconic pie maker Mrs Mac's is focused on further international expansion. Russell Quinn reports.



Rob West says WA accounts for about 35 per cent of Mrs Mac's business.

**M**RS Mac's is Western Australia's largest meat pie maker and the second largest in the nation behind Victoria's Patties Foods, the company responsible for Four 'N Twenty pies.

Fifty years in the trade, the family bakery has become a booming international business, generating hundreds of millions of dollars in turnover annually with big plans for future growth.

[If it ain't Mrs Mac's ...](#)



## Thai two of us ...

By Russell Quinn 24/09/2009 - 00:00

[FOOD & WINE](#)[SMALL BUSINESS](#)

At Nahm Thai, the family that cooks together, works together, studies together and lives together, is the one that stays together. Russell Quinn reports.



**TOGETHERNESS:** Kevin Pham and Mai Nguyen form a dynamic restaurateur couple with plans for success beyond Nahm Thai.  
*Photo: Grant Currall*

**W**HEN Mai Nguyen was 11 and working in her mother's Vietnamese restaurant, she never dreamed that, one day, she would be standing in the very same location as the co-owner of a multi-award winning, highly regarded fine-dining Thai restaurant.

But Mai admits it's funny how life works out sometimes.

[Thai two of us ...](#)

[The neighbourly thing to do](#)



# Coomer keeps cool

By Russell Quinn | 06/08/2009 - 00:00

FOOD & WINE



David Coomer is on top of his game with his new venture. Russell Quinn reports.



**TAPAS TREAT:** David Coomer (front) has opened Pata Negra with long-time friends and Star Anise chefs Matt Stone (right) and Kurt Sampson. Photo: Grant Currall

**N**OTHING really seems to faze popular chef and restaurateur, David Coomer.

He worked hard to establish his fine dining restaurant, Star Anise, in Shenton Park when critics said it couldn't, or shouldn't, be done. Two stars from Australian Gourmet Traveller's Restaurant Guide in 2006 and a chorus of industry recognition during the past 11 years are just reward for effort.

[Coomer keeps cool](#)



## Here's cheers to Steves

By Russell Quinn 🕒 02/07/2009 - 00:00

FOOD & WINE



Sometimes you want to go where everybody knows your name ... Russell Quinn reports.



**Fresh Approach:** Murray McHenry says the Enomatic Machines will be popular among wine drinkers and diners

**S**INCE 1935, Murray McHenry's family has been behind the bar at the Nedlands Park Hotel.

Its more famous moniker is Steve's Hotel, but after a spectacular development of the riverfront site involving a joint venture agreement with construction giant Multiplex, for the past five weeks it's been trading as Steves Fine Wine and Food.

[Here's cheers to Steves](#)

Staking a claim in the heart of the action



## BITES

By Russell Quinn 14/05/2009 - 00:00

FOOD & WINE MINING



Howard Park wins gold FAMILY-OWNED Western Australian winery, Howard Park Wines has taken out top honours at the prestigious Concours Mondial de Bruxelles 2009, held last month in Valencia, Spain.



### Howard Park wins gold

FAMILY-OWNED Western Australian winery, Howard Park Wines has taken out top honours at the prestigious Concours Mondial de Bruxelles 2009, held last month in Valencia, Spain.

The recently renamed 2005 Howard Park 'Abercrombie' Cabernet Sauvignon was awarded the gold medal, recognising the Howard Park's flagship drop for the fourth year in a row among the 6,289 entries at this year's event.

Named after Jeff Burch's great-grandfather, Walter Abercrombie, the 2005 cabernet sauvignon is crafted from the finest parcels of fruit from the Great Southern and Margaret River regions.

Howard Park Wines owner and marketing director, Amy Burch was thrilled with the result.

"This gold medal is testament to the Howard Park philosophy of crafting balanced and elegant wines," she said.

### Stanley to Wembley

CAMBRIDGE Street in Wembley will soon have a new bar, located next door to popular burger joint, Flipside Burger Bar.

Paul Fowler, a former lawyer, is currently finalising the fit-out for his Melbourne-inspired creation to be called The Stanley, which he hopes to open by the end of the financial year.

"The lounge bar will have a faux gentlemen's feel to it, and also the courtyard area will be a little oasis in suburbia," Mr Fowler told Gusto.

"A lot of people have been quizzing me on opening, and quizzing the Flipside people too.

"So there's a level of excitement and enthusiasm for a place like it."

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## See you at that new bar

By Russell Quinn 🕒 01/04/2009 - 22:00

FOOD & WINE



Chris Vivian talks to Russell Quinn about his new venture above The Flying Scotsman.



**SITTING PRETTY:** Chris Vivian in the comfortable surrounds of his yet-to-be-named bar above The Flying Scotsman. *Photo: Grant Currall*

**A**N unnamed, yet-to-be officially launched lounge bar positioned on the Beaufort Street strip has been flying under the radar of Perth's bar-hopping crowd for about six months, but that doesn't mean there's been a shortage of bums on seats.

[See you at that new bar](#)



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## Full bellies and hugs at The Romany

By Russell Quinn 18/03/2009 - 22:00

GOVERNMENT

FOOD & WINE



A restaurant that has been around in one form or another for the best part of six decades must be doing something right. Russell Quinn discovers some secrets of The Romany Restaurant's success.



**CONSISTENT:** Enzo Develter inside the new Romany, which he says is just like the original. Photo: Grant Currall

**T**HE threat of demolition and a forced relocation could be a recipe for failure, but for Western Australia's oldest Italian restaurant it signalled a new beginning.

The Romany Restaurant has been a permanent fixture on Perth's dining circuit for over 60 years, with about 35 of these spent on William Street in Perth, just north of the horseshoe bridge.

[Full bellies and hugs at The Romany](#)



# Punters flip over burgers

By Russell Quinn 🕒 11/02/2009 - 22:00

FOOD & WINE



The people of Perth are taking to burger joints with gusto.



**NEW PLAYER IN LEEDERVILLE:** Justin Bell's Jus' Burgers (main) has joined long-time favourite Retro Betty's, owned by Michael Wiss (top left) and Flipside's Hamish Fleming in the burger market. *Photo: Grant Currall*

**B**ATTLE lines are being drawn along the bustling restaurant strip of Leederville in what's shaping up as a burger war between well-established Retro Betty's and new kid on the block, Jus' Burgers.

And the winners, it seems, will be the burger-loving punters of Perth.

[Punters flip over burgers](#)



## Have a look at the Hyatt

By Russell Quinn | 04/02/2009 - 22:00

FOOD & WINE



THE crashing of pans and clashing of egos may be the norm in any large kitchen, but one notable Perth eatery has brought the action front and centre as part of its latest makeover.



**IN FULL VIEW:** Mark Sainsbury and Brian Loughnane are enjoying their new working environment after renovations at Café and Gershwin's

THE crashing of pans and clashing of egos may be the norm in any large kitchen, but one notable Perth eatery has brought the action front and centre as part of its latest makeover.

The Hyatt Regency Perth has built a reputation for versatility and for setting the benchmark in buffet-style banquets during the past decade with its aptly titled Café.

However, both Café and the Hyatt's flagship restaurant, Gershwin's, have undergone a transformation.

[Have a look at the Hyatt](#)



## Fresh feel at the Charles

By Russell Quinn 🕒 17/12/2008 - 22:00

FOOD & WINE



DARKENED windows, limited space, musty odours, a long, crowded bar, and thick shag carpet infused with cigarette ash and stale beer from decades worth of gigs - all treasured memories of one of Perth's favourite live music venues.



CONNECTION-Chris Angelkov has upgraded the Charles without alienating his locals and without straying from the pub's musical past.

**D**ARKENED windows, limited space, musty odours, a long, crowded bar, and thick shag carpet infused with cigarette ash and stale beer from decades worth of gigs - all treasured memories of one of Perth's favourite live music venues.

But memories are all they'll ever be, because things have definitely changed at the Charles Hotel in North Perth.

[Fresh feel at the Charles](#)