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## Focus on Regional Produce at Cairns Centre

In creating new menus for the Cairns Convention Centre, Perry Stevens, Executive Chef concentrated on the fresh local ingredients so readily available to him in Tropical North Queensland.

The Region is a feast for the senses, with Australia's largest mango farm, and the world's lowest acid, highest flavour pineapples. Rolling hills are covered in tropical fruit and tea plantations, farms, wineries, boutique dairies and 90% of Australia's coffee.

Wild seafood such as prawns, crabs and fish is complemented by aquaculture and the Region's seafood is highly sought after in Australia's southern cities, the USA, Europe, Japan and South East Asia.

Perry said, "With such a wonderful array of produce on offer, I am constantly inspired to create new regional dishes."

The innovative menu contains a mouth watering selection featuring the flavours and taste sensations of the Region's outstanding produce and is accompanied by breathtaking images of fruit and vegetables growing in the Tropical North.

Enjoy a taste for the senses from the pristine region of Tropical North Queensland at the Cairns Convention Centre.

**ENDS**

Click here to view new menu

[http://www.cairnsconvention.com.au/images/media/2009\\_Menu.pdf](http://www.cairnsconvention.com.au/images/media/2009_Menu.pdf)

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