



STEFANO'S



STEFANO'S

RESTAURANT



The Stefano Story

Stefano de Pieri was born in Treviso, near Venice. He migrated to Australia in 1974. Stefano attended Sydney Road Community School in Brunswick and went on to Melbourne University. He graduated in Politics and Italian Studies.

Stefano became actively involved in many community causes from the moment he came to Australia. He edited an Italian fortnightly newspaper called Nuovo Paese through which he came into contact with many political and cultural identities.

He dabbled with food – always his passion – in the early eighties, training for a little while in a professional environment, but finally chose a job in the Victorian Public Service. He became a private secretary to Minister Peter Spyster and then an advisor to a number of Ethnic Affairs Ministers.

He married Donata Carrazza in 1991 and settled in Mildura to assist in the running of the Grand Hotel, owned by Donata's parents, Don and Anna. He set about to assist in the refurbishments of the Grand Hotel and to provide some leadership in the area of beverage and food preparation culminating in the greatly lauded Stefano's Restaurant, DR1 Bisto, The new Spanish Bar and Grill, the Avoca paddleboat and riverfront café, 27 Deakin, Gallery 25 and the Mildura Brewery. In the last 12 months Stefano and Donata have concentrated their interests in Stefano's Restaurant, Café Bakery and Gallery 25.

In the early years of his time in Mildura he was impressed with local produce – and local wine – but was frustrated by the lack of recognition of

the district. He began imagining a book which would include his food memories from his native Veneto and the produce of Mildura. The book took the title of Gondola on the Murray and after a few rejections from publishers it was accepted by ABC Books. It was then turned into the television series "A Gondola on the Murray" in 1997. In 2004 Hardie Grant Books published Modern Italian Food, a beautiful hardback featuring classic Italian recipes from Stefano for Australian residents, with photography of the Mildura area by Earl Carter.

Stefano continues to be involved in the community as an active committee member of the Mildura Writers' Festival, The Murray Darling Palimpsest Committee and as a Board Member of artsmildura inc. He is a board member of the La Trobe University Council and the Regional Advisory Board for the Mildura campus. He was appointed in 2004 as an Adjunct Professor at RMIT in the Architecture Department. He continues to be vocal about environmental issues, in particular, the state of the River Murray.

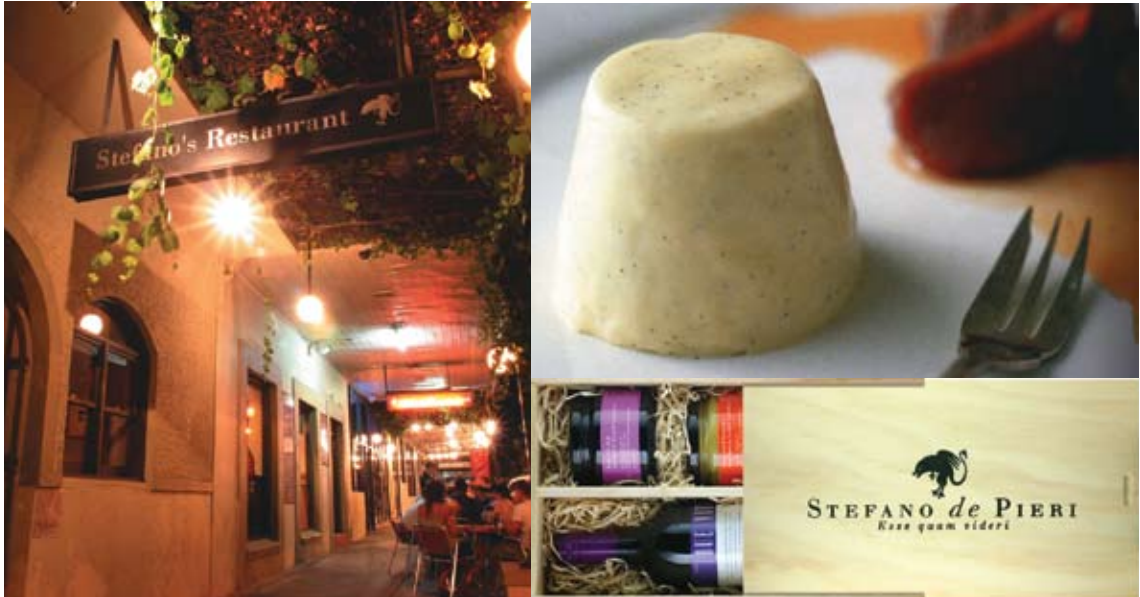
Stefano is available as a guest speaker on a range of topics.

"...Our logo is a mythical creature, part fish, and part bird, reflecting the nature of the Murray River. Our motto is 'Esse Quam Videri', which roughly translates to 'to be rather than to seem.' There is a lot of emphasis on presentation and design when it comes to food in the contemporary, commercial world. A lot of products are stronger in presentation than taste. We wanted to affirm that, for us, content is more important than appearance."

(Modern Italian Food, Stefano de Pieri, Hardie Grant Books 2004)



STEFANO'S
RESTAURANT



PRESS RELEASE

“Best of the Best”

Local iconic restaurant, Stefano's, is featured as one of the world's best gastro experiences in the April 2007 edition of the Gourmet Traveller.

The magazine's annual guide to the 'best of the best' features hotels, travel and food.

Stefano's is noted as a 'restaurant worth the trip' and is listed in the food section amongst others from Spain, China and Italy.

The article is accompanied by an image of Stefano de Pieri with his kitchen team, which includes locals Peter Webley, Tristan Allen, Jodie Sharpe and Whitney Kirby.

The article comments that “This atmospheric series of rooms in the cellar of the Mildura Grand Hotel (Quality Hotel Mildura Grand) is gourmet travelling at its best.creating an experience out of time and space anchored by food and wine of an extremely agreeable nature.”

Restaurateurs Stefano de Pieri and Donata Carrazza were delighted to receive this recognition and agree that its such attention that keeps everyone in the industry on their toes and focused on doing their best.

Stefano's Restaurant

“A trip to the underground chambers of Mildura's Grand Hotel has become one of Australia's great gastronomic pilgrimages. The magic....doesn't spring from tricky cooking or grand flourishes – it comes from remarkable produce handled with confident reverence.” The Age Good Food Guide 2005

Stefano de Pieri's eponymous restaurant was awarded three chef's hats in the Age Good Food Guide 2004/2005 for the sixth consecutive year, one of only two restaurants to receive three hats in Victoria. It was also awarded Country Restaurant of the Year and Best Italian for the state of Victoria. It is considered one of the top 20 restaurants in Australia by Gourmet Traveller and it has also been a recipient of a Gourmet Traveller Jaguar Award for Excellence. In 2002/2003 it was awarded Restaurant of the Year by the Age Good Food Guide.

The restaurant is situated in the old cellars of the Mildura Grand Hotel and seating capacity is limited to approximately 60 diners who enjoy a five or six course Italian style banquet. The menu changes daily and is subject to the whim of the chef. Special dietary requirements can be accommodated. Stefano's also features an extensive prize winning wine list to suit all budgets.

Stefano's is open for dinner nightly excluding Sunday (except for holiday weekends). Demand for places in Stefano's is high and early booking is recommended on (03) 5023 0511.



STEFANO'S
RESTAURANT



Business Overview and History

Stefano's is a highly idiosyncratic dining venue which sprang from the combined vision and passion of Don Carrazza of the Mildura Grand Hotel and his son-in-law, Stefano de Pieri.

Carrazza saw the potential of the original cellar of the historic hotel and imagined using the space as a 'cantina', the sort of underground, rustic environment that would appeal for its evocative atmosphere and the inevitable conviviality that would arise with contented diners.

Once up and running by 1991, in a very simple fashion with bare wooden tables, a basic blackboard menu and paper napkins, de Pieri, working in partnership with his wife, Donata, began to prepare traditional, rustic Italian fare, similar to the cooking he grew up with in the Veneto region of Italy. Diners would peruse the blackboard menu, but were delighted to take up de Pieri's suggestion that he simply feed them with what he had prepared for the day.

This style of dining with a set price per person became synonymous with dining at Stefano's and for several years, locals enjoyed the experience in large groups from 10 - 30 people at a time.

By 1995, the restaurant had captured the imagination of the media and much was made of the restaurant's first major accolade in the Age Good Food Guide (one chef's hat) and the excellent review written by Claude Forrell in the Age. This exposure entranced the public, combined with Stefano's cooking and lifestyle program

on ABC television, and within a short period of time, Stefano's became the hot spot for gourmet travellers and fans of his series who wanted to experience Mildura and the restaurant as they had seen it on television.

In seventeen years the restaurant has won every major and reputable award connected to the industry, reaching its peak in 2002/03 as Restaurant of the Year.



Stefano's continues to be a major culinary destination and brings much tourism to Mildura while providing our town with a superior dining establishment for corporate dining, special occasions and the simple pleasure of eating good food. Its owners are committed to maintaining the high level of service and quality of food for which the restaurant is known and continue to invest in training their staff and improving the physical surroundings of the business.



STEFANO'S
RESTAURANT



Stefano's Restaurant

Tuesday 4th December, 2007

*Cured Kingfish,
Rocket, Ruby Grapefruit,
Crostini*

*Grilled Quail,
Cannellini Beans, Baby Cos*

*House Ricotta Gnocchi,
Fresh Tomato, Shaved Grana*

*Slow Roasted Loxton Scotch,
Turned Vegetables,
Green Beans*

*Caramel Panna Cotta,
Orange Segments, Mangoes*

Sparkling
NV Chandon Brut
White
2006 JL Wolf Pinot Gris
Red
2006 Delta Vineyard 'Hatters Hill' Pinot Noir
Dessert
2006 Buller Botrytis Semillon

The menu is subject to the whim of the chef...



STEFANO'S
RESTAURANT



*Congratulations
to Management & Staff of*

Stefano's

on winning the

**Award for Excellence
Best Tourism Restaurant**

at the

**RESTAURANT & CATERING
AWARDS FOR EXCELLENCE 2006**

Burt Admiral, John Hardy and Staff
H&L Australia

Proud
Sponsors



H&L Australia

Website <http://www.hleustralia.com.au>

Congratulations

VICTORIA

Stefano's ☎ (26) ★ ★ ♀ ♀ ♀ ♀

ITALIAN

**Mildura Grand Hotel,
Seventh St, Mildura
(03) 5023 0511
milduragrandhotel.com.au**

- * Dinner Mon-Sat 7pm-11pm
- * Bookings essential
- * Licensed
- * Set menu \$88-\$93
- * Cards AE DC MC V EFT
- * Private room
- * Chefs Stefano de Pieri
& Peter Webley

Stefano de Pieri is Mildura's favourite son, his presence felt subtly throughout town and keenly in his eponymous restaurant. Tucked away in the cellars of the Grand Hotel, this truly unique dining room is the perfect setting for what de Pieri modestly describes as peasant-style food. In inspiration maybe, but the primavera risotto served with pan-roasted hapuka demonstrates far greater finesse and you won't find a finer short pastry than that enclosing a broccolini tortino (served with translucent slices of prosciutto and Grana). Stefano's showcases great local produce: think Murray River salt, Loxton lamb, local citrus or the rosy poached quince accompanying a wobbly vanilla panna cotta. The set menu changes daily and is well matched by a mind-boggling wine list. It is clear that this is food crafted with love, served with genuine hospitality.



STEFANO'S RESTAURANT

36 - MERCURY

Wednesday, November 28, 2007

Taste

Master cook reveals



WINGING IT: Stefano de Pieri at the slow food class.

WHAT Stefano de Pieri called "the most difficult dish of the lot" — his mother-in-law's eggplant parmigiana — went to the skin girls at a class he conducted for Slow Food Hubart last Friday.

On the eve of a Christmas Feast, his election night concert with the TSO, De Pieri was in the kitchen classroom at The Friends' School, conducting 24 people through the preparation of eight antipasti dishes to be consumed by them two hours from lighting up the event.

Recipes for some of the dishes De Pieri chose were available in his cookbooks, but it will be necessary to make amendments to the recipe sheets given to participants as he dismissed various of his documented processes and ingredients with a "forget that".

In his first book, *A Gondola on the Murray* (ABC Books 1999), de Pieri says of his mother-in-law Anna's eggplant parmigiana recipe: "This deceptively simple-looking dish is full of traps."

It is not the traditional layered dish but individually dressed and baked slices, which make a good



CHECKOUT
Elaine Reeves

goes a basil leaf, a slice of mozzarella, some tomato sauce and then grated grana cheese, before it is popped into a 180C oven for six minutes.

In his book, De Pieri says: "The perfection of this dish is achieved by the fine-tuning of all the parts." The eggplant must be browned but also cooked right through, so it cannot be rushed. Do not put on so much mozzarella that it spills over into a pool of cheese and too much tomato

Wednesday, November 28, 2007

MERCURY - 37

Taste

some kitchen secrets



MODEST: Stefano de Pieri says he is a cook, not a chef.

worcestershire sauce and a big squeeze of lemon juice and they are done. For the first time, Taste discovered butter mushrooms.

The recipe in *A Feast by the River* (ABC Books, 2006) for roasted capsinums stuffed with anchovies and capers requires the red and yellow capsinums to be roasted until the skins blister and for a stuffing to be whitened in a processor.

But on this night, de Pieri says not to bother with blistering and whitening. Simply cut in half the fleshy, heaviest capsinums you can find.

Hill Street has selected the best of all the vegetables, fresh ground rice and Jean-Paul Patinoire's ciabatta bread it has donated for the class. However, for this recipe the jumbo capsinums are a little too large.

"Keep the green fill, because I like it," de Pieri instructs, and put them, boat-like, on a baking tray. Then scatter in those capers that have been rinsed of their salt, olive (like Lastran ones still), anchovies and some chopped garlic, and drizzle the lot with olive oil.

Then they go into a 180C oven until the capsinum skins blister. It's hard to believe something so dead-simple could be so delicious to eat.

The people making the steamed mussels also have an easy job — once all the mussels are scrubbed. All they need for each 5kg of mussels is a bunch of flat

pers, olives, prosciutto, olive oil and scrubbie for the class, and fortunately Matt Rao and John Serra are on hand when de Pieri suggests some soft blue cheese would be good with the polenta. "Would parmesano be all right?" Serra asks. "Indeed it would," de Pieri says. "Carpaccio or diable?" Serra asks. "Delce, dolce," de Pieri says.

whisks with one hand while pouring coarse polenta straight out of the pack with the other. This, he says, is Italianism. If the water is boiling, "it sucks in the polenta into lumps", so you pour until you have just enough added to the water that is just on the edge of boiling.

"How do you know when you have enough?" he is asked. You

parmesano or a lesser soft blue cheese.

Matt Rao from the Italian Pantry says it was watching de Pieri on TV that inspired him to go into the food business. In *The Gondola on the Murray*, de Pieri claims his food is slow. Maurizio and says, often, that he is a cook, not a chef.

Rao says the show provided the Covid-19 moment for him and his wife Lisa to set up a pizza restaurant, Rao's on Trevely, since sold and now flat.

By 8.30pm, we are ready to eat at a long table in Hodgkin Hall, where there is room for a post-prandial game of bocce should we be so inclined. Javed Dickson from Josef Chremy wines has brought a pinot noir, a pinot grigio and a kryzia reading to go with the dessert cakes.

De Pieri continues to wage it at the next night's concert. He and "guy" and "guy" from Avvers Confectionery, who does dessert on stage, have been to the Italian Pantry that morning, where de Pieri has brought buffalo grana from Italy that he trusts the night before, and he sprinkles it over the anchovies with spaghetti — a departure from the printed concert recipe, which calls for sardines with pine nuts and shallots.

And because he has found at the Italian Pantry some squid ink risotto, the abbreviated recipe



STEFANO'S

CHRISTMAS GIFT IDEAS AND PARTY SOLUTIONS



With Christmas just around the corner, Stefano's have all your Christmas needs covered.

Stefano's Restaurant **Gift Voucher**

Stefano's Cafe Bakery **Produce and Merchandise Voucher**

Select from a huge range of **Gift Hampers**

Christmas Parties Book Stefano's Restaurant for dinner or dine at Stefano's Cafe Bakery for breakfast, brunch or lunch.

Catering Stefano's Cafe Bakery caters for lunches and offers a range of fresh gourmet baquettes, antipasto, fruit platters and desserts.

For all enquiries telephone 03 5023 0511 or email Amanda at wine@milduragrandhotel.com.au

stefano.com.au



STEFANO'S



RESTAURANT

Stefano de Pieri serves award winning food Monday to Saturday from 6.30pm in the cellars of the Grand Hotel on Langtree Avenue.

CAFE BAKERY

Enjoy breakfast, lunch, snacks and great coffee daily until 3pm in Stefano's Cafe Bakery at 27 Deakin Avenue.

Ph. (03) 5023 0511 for more information www.stefano.com.au



STEFANO'S
CAFE BAKERY



STEFANO'S
GALLERY 25





Corporate Branding

The original icon and typography have been carried through with minor changes retaining the original elegance of the identity but increasing the emphasis of Stefano's name.

The extended brand has been developed to reinforce Stefano's name across a variety of existing businesses. The individual businesses have been positioned below Stefano's name for easy recognition with the flexibility of future growth of the Stefano brand.



STEFANO'S
RESTAURANT



STEFANO'S
GALLERY 25



STEFANO'S
CAFE BAKERY



STEFANO'S
CATERING & APPEARANCES