MEDIA RELEASE
2 June, 2015

New Kiosk for Centennial Parklands Dining Plus a Picnic Pop Up

In the first phase of an exciting new direction for Sydney’s much loved Centennial Parklands Dining precinct, led by newly appointed general manager, Michael Gebran the Kiosk has relaunched with a brand new look and menu.

With a casual outdoor decking area and views over the park, operating on the principle of ‘grab and go’, much like a pantry, the Kiosk offers light snacks and baked goods all day long.

With Chef Mark’s food philosophy of using only locally sourced, seasonal ingredients, the Kiosk offers freshly prepared, ready-made food to take away, eat on the deck or in the park. The new menu includes gourmet paninis, pies, salads, fresh fruit, cakes and Double Roasters coffee.

Picnic enthusiasts will also rejoice at the new Kiosk picnic hamper offering. The Centennial Parklands Picnic Box can be pre-ordered or is available for purchase on the day. Centennial Parklands Picnic Boxes can be purchased for two ($28), four ($48) or six ($63) people with the option to buy a blanket for $20. Each picnic hamper includes Lavosh, grissini, salami, prosciutto, bresaola, truffle dip, grapes, fig, strawberries, pickled vegetables, marinated olives, brie and blue, vintage cheddar.

As part of the new Kiosk offering, the Centennial Parklands Dining team has also launched its own retail products including jams, relishes and granola created by Chef Mark.

“We are excited to launch the first of many new concepts for the Centennial Parklands food precinct. Our new Kiosk offers something for everyone. Locals can expect a great cup of coffee every time with the new Double Roasters blend. Mums with bubs will have a new area and wholesome menu to choose from and for the fitness fanatics, healthy smoothies and food choices, perfect for their after workout recovery,” Michael said.

The new general manager and head chef have taken the helm at Centennial Parklands Dining and sister venue Queens Park Shed, part of the Trippas White Group, and have big plans for the two venues over the coming months.

ENDS

Media contact:
Candaice Moss / Marketing & Communications Manager
P: 02 8023 7677 / E: candaice.moss@trippaswhitegroup.com.au

About Trippas White Group

Trippas White Group manages a diverse portfolio of restaurant and event spaces in iconic locations across Australia such as: Royal Botanic Gardens and Domain; Sydney Tower; Centennial and Queens Parks in Sydney; Australian Institute of Sport and the National Portrait Gallery in Canberra; and the Brisbane Powerhouse in Brisbane. www.trippaswhitegroup.com.au
More on Michael and Mark

**Michael Gebran** leads the Centennial Parklands Dining team as general manager of the precinct’s retail division. A highly qualified hospitality professional, priding himself on his attention to detail and knowing what his customers want, Michael’s prior general manager roles include The Grounds of Alexandria and the Dedes Group’s gastro pub, 4143. He has managed events and catering operations for Gastronomy Australia and Macquarie University and owned and managed a 100 seat restaurant.

Michael’s start in event management has instilled in him a hands-on approach and refined operational delivery. Backed by a business degree and depth of knowledge and past successes in managing large-scale venues, Michael is well-equip to push the boundaries to grow Centennial Parkland Dining’s multi-faceted operations.

**Mark Proudfoot** joined the team as head chef, overseeing menu development and delivery. He brings a wealth of experience, having worked as group executive chef most recently for The Grounds of Alexandria and previously for specialty grocer, Thomas Duxs, and Waterbrook Lifestyle Resorts in Greenwich, owned by the Oatley Family. Mark’s career began working in premium hotels in Europe and as a pastry chef in Paris. His first role in Australia was with the Truffle Group at the Opera House.

Mark is renowned for tapping into culinary trends and has an instinct for what people want. His food reflects Sydney’s dining diversity and his menus and techniques are strongly influenced by his international and local culinary experiences. Dedicated to delivering high-quality produce, Mark’s vision for the precinct is to incorporate ingredients grown within the parklands. His produce-driven menus will be varied, yet balanced and uncomplicated.