



Media Release

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There's a Pork Star in our Kitchen!

Leigh McDivitt has been awarded the status of Pub PorkStar for his creative use of pork on the menu at the Restaurant at 3 Weeds. The winning dish was an entrée of *Pork neck agnolotti with seared scallop, granny smith apple and pork and cider jus* and has given him the title of the hottest Pub Pork Star in town!

Hosted by Australian Pork, the producer owned organisation supporting and promoting the Australian pork industry, the PorkStar awards recognise the use of pork in pubs and restaurants across Australia. Leigh joins an impressive list of former Pork Stars including Manu Feildel, Luke Nguyen and Louise Fergusson.

Australian Pork state on their website that to earn the PorkStar tag means being gastronomically savvy, cool, dazzling and special. PorkStars create dining experiences that seduce and delight fine food fans across the country from masterpieces to simply brilliant ideas, all headlining Australian Pork.¹

Delighting fine food fans is the main aim at The Restaurant at 3 Weeds where Leigh is at the helm. The PorkStar status is another accolade to go with the 'Best Restaurant in a Pub' award received at the 2009 NSW Savour Restaurant & Catering Association Awards. All signs point towards continually achieving new heights for the Rozelle restaurant, as the menu is continually fine tuned and Leigh perfects his art. If you haven't been to the Restaurant at 3 Weeds in a while, it is time you returned.



1 Leigh McDivitt, Pork Star, in the Lounge at the 3 Weeds Rozelle

1. <http://www.pork.com.au/home-page-chef/advertising-and-news/advertising.aspx>



About the 3 Weeds Rozelle

The 3 Weeds Rozelle is a popular bar, restaurant and function venue in Sydney's Inner West. The hotel was first established in 1881, and has transformed from a noisy bar popular amongst the docks workers, to a 90's live music venue, to its present chic and comfortable style. It provides a multifaceted venue offering something for everyone, from fine dining to a stylish bar, bistro and function areas and a traditional front bar.

Recent Awards

- 2010 Chef Leigh McDivitt awarded Pub Pork Star, Australian Pork
- 2009 Best Restaurant in a Pub, Sydney Metropolitan, Restaurant & Catering Association Awards
- 2009 'One Wine Glass' – Gourmet Traveller Wine List of the Year Awards
- 2009 Top 10 Pub in Sydney - SMH Good Food Guide
- 2009 Scored of 14.5/20 – Restaurant Review, SMH Good Food Guide
- 2008 Gastronomic Hotel of the Year – AHA (NSW) Awards
- 2008 'One Wine Glass' – Gourmet Traveller Wine List of the Year Awards
- 2008 Redback Gourmet Pub of the Year
- 2007 Best Restaurant in a Pub in Australia – Restaurant & Catering Association Awards

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