





THIS PAGE Russel Koskela, Sasha Titchkosky and Dietmar Sawyere celebrate a job well done. A Koskela-designed wicker light, Patonga, echoes the casual contemporary vibe of the restaurant. OPPOSITE PAGE, FROM TOP LEFT The trademark glass louvres have been retained and the building seems to float on its sandstone foundations; all supplies for the restaurant – as well as the guests – arrive by boat; the revamped space is streamlined, and a palette of natural materials ensures it sits harmoniously in its surroundings.

Stepping onto the jetty at Berowra Waters for the short boat trip across to the freshly refurbished Berowra Waters Inn, it's a surprise to find Dietmar Sawyere, master of fine dining at Sydney's legendary Forty One and the inn's new proprietor, waiting as our skipper.

His crisp, neat chef's attire seems at odds with the placid surrounds of the Hawkesbury River. But despite his high-profile city ventures, Dietmar, who grew up in the Swiss Alps, is a country boy at heart and relishes his time here. In fact, he says the serenity starts kicking in "halfway up the F3".

"My four-year-old son loves the casual atmosphere in the kitchen here. He stands on a milk crate and yells, 'Pick up, pick up,'" laughs Dietmar.

Relaxation is not what comes to mind when you think of the mission Dietmar has just pulled off while simultaneously running Forty One. Spurred on by the dearth of dining options in the area and attracted by the beauty of the uniquely Australian landscape, he and his wife, Nicole, had long thought about a project on the Hawkesbury. When Berowra Waters Inn first came up for lease in 1995, Dietmar was too busy to take it on and had to let the chance go.

After a couple of failed attempts by others to make the restaurant a success, the opportunity came up again. This time Dietmar was ready.

Taking on the rejuvenation of the 1977 Glenn Murcutt classic without an architect – let alone *the* architect – would intimidate many. Then there was the menu. In its halcyon days, in the late '80s, with Gay Bilson at the helm, Berowra Waters Inn was the only three-star Michelin restaurant in the Southern Hemisphere. And logistics – everything has to be shipped across the river and getting staff and contractors can be a trial.

From the water, it is clear the hard work was worthwhile: the restored inn looks stunning. It is a wonderful example of Glenn Murcutt's 'tread lightly' mantra. Its trademark glass louvres stretch the length of the building and it appears to float on its sandstone foundations with the bush forming a dramatic backdrop.

Dietmar, with builders Brantons Commercial and design team Russel Koskela and Sasha Titchkosky of Koskela, has embraced the Murcutt approach.

"This was an amazing opportunity because we loved the building and were



committed to achieving the best result we could. We decided on a 'light and easy' approach so the environment could speak for itself," says Russel.

"Helpfully, Dietmar had worked out the flow of the restaurant, table numbers and other essentials by the time we came on board," says Sasha.

The original materials of stone, metal, glass and wood have been used throughout. New stonework and an expansive timber deck have been added, while the interior has been opened up with the removal of a protruding kitchen alcove, leaving the space streamlined, and providing the kitchen staff with a view over the restaurant and water.

A plastic floor has been replaced with wide recycled blackbutt boards sourced from Nash Timbers. The internal balustrade has been replicated using the initial Murcutt plans provided by the architect. The original Arne Jacobsen 'Series 7' chairs came with the restaurant but were in poor shape, so Russel and Sasha had them reupholstered in leather. To complement the chairs, Russel designed freestanding blackbutt banquets. The lights are a Koskela design called Patonga and feature a wicker shade; their size, texture and simplicity continue the classic contemporary feel.

Berowra Waters Inn is unadorned by artwork and uninterrupted by music, relying on the natural beauty of the river and bush to provide the art, and the sounds of the birds and wildlife to provide the soundtrack.

Dietmar's finely tuned degustation menu is a perfect complement to the unique location. To properly appreciate the building, food and wine, guests can book a room nearby. "The local places to stay are very supportive as they are a lot busier since we re-opened the restaurant. And there is more accommodation opening, such as the new Calabash Bay Lodge. It's great that this part of the Hawkesbury is being discovered all over again, because it is such a beautiful, unique area," says Dietmar. □

Berowra Waters Inn, (02) 9456 1027; www.berowrawatersinn.com.



GRILLED SCALLOPS WITH PEA RISOTTO

SERVES 6

1 tbsp butter, plus 1 tbsp extra

1 small onion, sliced

195g (1½ cups) frozen sweet green peas, blanched

2 tbsp olive oil

2 French shallots, finely chopped

220g (1 cup) Vialone Nano or Arborio rice

750ml (3 cups) hot chicken stock

1 vine-ripened tomato, peeled, deseeded, diced

1 piece preserved lemon, washed, white pith removed, diced

1 tbsp freshly snipped chives

2 tbsp extra virgin olive oil

¼ cup grated fontina cheese

12 large sea scallops

1 Heat butter in a small saucepan over a medium heat. Add onion and cook, stirring occasionally until soft. Add 130g (1 cup) of peas and cook, stirring occasionally for a further 2-3 minutes or until peas are bright green and tender. Season with sea salt, transfer to a food processor

and blend until smooth. Set aside.

2 Heat remaining butter and the oil in a large, heavy-based pan with a lid. Add shallots and cook, stirring occasionally for 3-4 minutes or until soft. Add rice and cook, coating the grains in the oil and toasting lightly.

3 Add 500ml (2 cups) of stock, stir to combine and bring to the boil. Reduce heat to low, cover and simmer for 10 minutes. Add the remaining 250ml (1 cup) stock, stir well, cover and simmer for a further 7-10 minutes or until rice is al dente.

4 Meanwhile, combine tomato, lemon, chives and extra virgin olive oil in a small bowl, then set aside.

5 Once the rice is al dente, stir through reserved pea puree, remaining peas and fontina cheese. Season to taste.

6 Heat a large chargrill pan over a high heat, season scallops, then grill for 30 seconds each side or until cooked to your liking. Squeeze over a little lemon juice. To serve, divide risotto between 6 serving bowls, then top each with 2 scallops and a little tomato and preserved lemon mix.



SALAD OF HERB-MARINATED KINGFISH, MUD CRAB, APPLE AND HAZELNUTS

SERVES 6

50ml lemon-infused extra virgin olive oil, plus extra to drizzle

¼ cup freshly picked dill sprigs

¼ cup freshly picked basil leaves

200g kingfish fillet, skinned and pin-boned

200ml clear apple juice

1 tbsp fresh lemon juice

2 tbsp extra virgin olive oil

2 tsp hazelnut oil

1 tsp white balsamic vinegar (or substitute lemon juice)

1 head Belgian endive (witlof), trimmed

1 Granny smith apple, cored, cut into thin batons

with sea salt. Set aside. Remove 6 good witlof leaves and set aside, finely slice the remaining leaves and place in a medium-size bowl. Add the apple and curly endive to the sliced witlof. Add the reserved dressing and toss to combine.

4 Remove the kingfish from the zip-lock bag and discard the herbs. Slice the kingfish into 5mm-thick slices. Divide the kingfish between 6 serving plates, drizzle with a little extra lemon-infused oil and season with sea salt.

5 Spoon a little of the apple reduction onto each plate next to the kingfish. Place a whole witlof leaf on top of the reduction, then fill the leaf with the reserved salad. Top salad with some picked crabmeat and sprinkle with hazelnuts. Garnish with chervil sprigs, and serve immediately.

WARM GOAT'S CHEESECAKE WITH FRESH FIGS

SERVES 8

- 120g caster sugar, plus 2 tbsp extra**
- 6 eggs, separated**
- 700g fresh soft goat's cheese**
- 30g Poire William eau de vie (optional)**
- 2 tsp lemon juice**
- Finely grated zest of 2 lemons**
- 45g plain flour, sifted**
- 2 tsp vanilla extract**
- Raspberry coulis to serve (recipe follows)**
- 8 fresh figs, halved**
- 8 scoops hazelnut gelato (store-bought), to serve**

1 Preheat oven to 170°C, lightly grease the base and sides of a 20cm-diameter-round springform pan

or an 8-hole non-stick muffin pan. Place half the caster sugar and the egg yolks in a medium-size bowl and beat until thick and pale. Add the goat's cheese and slowly beat until just combined.

2 Add the Poire William, lemon juice and zest, flour, vanilla and remaining sugar and beat until just combined.

3 Place the eggwhites and extra 2 tablespoons of caster sugar in a clean bowl and beat until stiff peaks form. Gently fold the eggwhite into the cheese mixture until combined.

4 Spoon mixture into prepared pan and place in a deep baking tray. Pour boiling water into the tray to come halfway up the sides of the pan.

5 Place in the oven and bake for 20-25 minutes (muffin size) or 35-40 minutes (springform pan) or until the cake is firm to touch. Remove from the

oven and water bath and set aside to cool slightly before turning out.

6 To serve, cut cheesecake into slices or turn out of muffin pans and place on serving plates, drizzle each plate with 2 tablespoons of raspberry coulis. Serve cheesecake warm with a fresh fig halved and filled with a scoop of hazelnut gelato. If figs are out of season, substitute caramelised pears.

Raspberry coulis

- 2 cups frozen raspberries, thawed**
- 30g (½ cup) icing sugar**

1 Place raspberries and icing sugar in a food processor and process until smooth. Strain mixture through a fine sieve, discarding seeds. Cover and keep refrigerated until needed.



WAGYU 'MINUTE STEAK' NATIVE PEPPERBERRY AND CARAMELISED ONIONS

SERVES 6

- 125g unsalted butter**
- 1 French shallot, finely chopped**
- 1 tsp native pepperberries, crushed**
- 1 tsp black peppercorns, crushed**
- 1 large garlic clove, crushed**
- 80ml (⅓ cup) chicken stock**
- 2 small white onions, thinly sliced**
- 2 sprigs lemon thyme**
- 600g wagyu sirloin, trimmed**
- 12 king brown mushrooms**
- Squeeze of lemon juice**

1 Heat 1 tablespoon of butter in a medium pan over a medium heat. Add shallot and cook, stirring occasionally, for 3-4 minutes or until softened. Add the native pepperberries, peppercorns and garlic and cook, stirring, for 1-2 minutes or until fragrant. Add the stock and simmer until reduced to a paste consistency. Set aside.

BLUE EYE WITH CHORIZO, FENNEL AND RUBY RED GRAPEFRUIT

SERVES 6

- 6 x 100g blue eye fillets, skin off**
- 1 chorizo sausage, thinly sliced**
- 2 tbsp unsalted butter**
- 1 small white onion, thinly sliced**
- 3 baby fennel bulbs, trimmed, halved, thinly sliced**
- 80ml (⅓ cup) thin cream**
- 1 whole lemon, halved**
- 1 ruby red grapefruit, peeled, white pith removed, cut into segments**
- 1 tbsp freshly chopped dill**
- Hollandaise sauce (optional)**

1 Top each piece of fish with slices of chorizo; cover with plastic wrap and chill.

2 Heat butter in a medium-size pan over a medium heat. Add onion and cook, stirring occasionally, for 5 minutes or until softened. Add

3 Heat 2 tablespoons of butter in a medium-size, heavy-based pan, add the onions and lemon thyme and cook, stirring occasionally, for 15-20 minutes or until onions are golden and caramelised. Set aside.

4 Cut the wagyu into 6 minute steaks (about 100g each), cover each with plastic wrap and use a mallet to flatten to around 5mm thick. Brush steaks on both sides with pepper paste; season with salt.

5 Heat 1 tablespoon of butter in a large, heavy-based frypan over a high heat. Add mushrooms and cook, stirring occasionally, for 2-3 minutes or until mushrooms are golden. Remove from pan and set aside. Return pan to a high heat, add steaks and sear for 30-45 seconds on each side.

6 Heat remaining butter in a small frypan until lightly browned. Remove from heat and add a squeeze of lemon juice.

7 To serve, top steaks with some caramelised onions, mushrooms, and drizzle with a little burnt butter. Serve with spaetzli noodles, hand-cut chips or creamed potatoes.

fennel and cook, stirring for a further 10 minutes or until fennel is tender.

8 Add the cream; simmer gently for a further 5 minutes. Remove from heat, set aside to cool slightly, then blend until smooth. Season to taste with sea salt and keep warm.

9 Heat a large, non-stick frypan over a high heat. Add the fish, chorizo side down, and cook for 1-2 minutes or until golden. Carefully turn fish and chorizo over and cook for a further 1-2 minutes or until just cooked through. Remove from pan and squeeze a little lemon over top.

10 Heat a small, non-stick pan over a medium-high heat. Add grapefruit segments and cook, stirring, for 1-2 minutes or until heated through.

11 To serve, spoon a little fennel puree on each plate. Top with a piece of fish, chorizo side up, and sprinkle with chopped dill. Spoon over a little hollandaise (if using), or serve with a fresh lemon wedge.

