



## On the stair-whey to success

### ALEXANDRA ECONOMOU

WOODSIDE Cheese Wrights chief executive Kris Lloyd has joined an illustrious group of finalists vying for the 2012 Veuve Clicquot Business Woman Award.

The award recognises female entrepreneurs and business leaders and is held in 16 countries.

In addition to financial success judges consider the business's commitment to community, employees and the environment.

Ms Lloyd is a finalist along with Lorna Jane founder and creative director Lorna-Jane Clarkson, Australian Innovation Systems director Elena Gosse, OzHarvest founder Ronni Kahn and T2 chief executive Maryanne Shearer.

Ms Lloyd said it was an honour to be nominated for the prestigious award.

In 1999 she took over Woodside Cheese Wrights, which specialises in making goat and cow cheeses.

"I think it's great to have a South Australian nominated for this award," she said.

"South Australia has so much to offer in food and wine and tourism.

"We are just a tiny, artisan producer and to get an acknowledgement like this just doesn't happen every day.

"We are very focused on our company culture, even though we are so small and I like to lead by example."

Veuve Clicquot Award chairperson Janet Holmes a Court said all the finalists were leaders and true innovators.

"They are an inspiration to other female entrepreneurs and to us all," she said.

The award winner will be announced on International Women's Day, March 8.

The winner will receive return business class travel to France to join past and present laureates at the annual Veuve Clicquot International Businesswomen's Forum.



**SAY CHEESE:** Kris Lloyd has been nominated for the 2012 Veuve Clicquot Business Woman Award



# Make it a date

## Fall in love with this mountain hideaway

**D**EAR lovers, may I offer you some relationship counselling? If you're hoping for some last-minute Valentine's Day dinner suggestions for tonight, my advice is stay at home. Don't eat out. As a top Sydney chef all too accurately declared about V Day: "Worst night of the year."

I'd add it's overpriced, there's zero atmosphere (everyone's too nervous and hopeful) and the food is twee.

You're better off on the couch with a packet of chips and wine.

Nineteen23, on the other hand, will put you in the mood.

If you're looking for lust in mountain air, Art Deco surrounds, a remarkable seven-course meal for just \$55 and, for a nightcap, a comfy bed in a 1920s heritage-listed villa, come up and see me sometime.

Nineteen23 arouses passions. It's the restaurant version of a date with Jennifer Hawkins. The food is just as gorgeous. I'm pinching myself; it's so unbelievably good.

Chef David Nemeth fell into cooking. He strikes me as one of those freaks, without a CV of big-name restaurants, who just has an innate sense of flavour and balance. The food is simple yet poised. It's refreshingly

honest, irresistibly delicious.

David's bride, Pauline Hird, runs front of house with warmth and aplomb. Her parents own Silvermere Guest House, where Nineteen23 is set, amid a large cool garden.

Dinner is a seven-course set menu. It starts with arancini, deep-fried Italian rice balls flecked with corn, before a slice of Hominy Bakery sourdough baguette thickly smeared with rich chicken liver parfait with a dollop of sweet onion jam.

Next is "sardines on toast", pan-fried fillets piled on more toasted baguette with aioli, dill, parsley and pickled red onions. Just brilliant.

The room has a gorgeous Art Deco feel, complemented by polished timber floors, marble-topped tables and a big fireplace. The small boutique wine list is mainly sourced from nearby regions west of the Great Divide. However I'm tempted by the citrusy and fresh Sorby Adams Jellicoe Riesling, \$42, from the Eden Valley, especially with seafood regularly starring.

I had doubts about combining Woodside goat's curd with white anchovies in an heirloom tomato salad, but I stand corrected. This colourful, busy plate also features torn purple and green basil leaves, nasturtium leaves and crunchy

pangrattato. It works a treat.

Next is a sublime ocean trout crudo: thinly sliced raw fish with dill, diced fennel and seeds, chives and thin radish slices, covered in a snowy dusting of shaved horseradish curls. And still it keeps coming: Middle Eastern-spiced quail with a coleslaw of pickled cabbage, grated carrot and fennel (David likes his aniseed flavours) with aioli, then the main event: either snapper and prawns cooked in a paper bag, or two-hour slow-roasted, grass-fed beef tenderloin on white bean puree, beside a jumble of greens: asparagus, broccolini and sugar snaps, with grated horseradish.

But there's more: a wedge of Berry's Creek Tarwin Blue cheese with house-made lavosh and a refreshing salad of celery, walnuts, black grapes and Earl Grey tea-soaked raisins.

Full yet? I am, though I can't say no to the loveliest, creamiest pannacotta with saffron-poached pear and a coffee and nut crumble.

This is a virtuosic meal.

While some of the flavours repeat, they're like melodies returning in a great symphony. Nineteen23 is a seductive restaurant.

**- thomsens@daily  
 telegraph.com.au**



**Virtuosic: Heritage tomato salad at Nineteen23.**

**HOW IT RATED**

**NINETEEN23**

-  Food.... 15/20
-  Staff.....8/10
-  Drink ..... 3/5
-  X-factor... 4/5
-  Value .. 10/10

The score out of 50

**40**

**Address**

Silvermere Guest House, 1 Lake St, Wentworth Falls; ph 4757 3311

**Food**

Contemporary Drink Licensed. Small, NSW-focused list

**Hours**

Lunch Sat noon-2:30pm; dinner Fri-Sat 6-8:30pm (Sun lunch & dinner from Feb 26)

**Chef**

David Nemeth

**Parking**

Free on & off street parking

**Price guide**

Lunch a la carte Entrees \$8-\$22; mains \$32-\$33; dessert \$14-15, lunch five-course set menu \$45, dinner, seven-course set menu \$55

**Snapshot**

Head to the Blue Mountains now!