



# NEXT EVENT

## 7.00PM, THURSDAY 13 JANUARY 2011

SUBSCRIPTION \$120.00 PER HEAD

### WHERE



Shop 1, 21 Elizabeth Bay Road,

Elizabeth Bay NSW 2011 AUSTRALIA

*Innovative Japanese-Franco cuisine*



*SMH Good Food Guide Chefs Hat Award 2010*



*2010 Awarded 2 Glasses (Small Wine List)*

### *Japanese-French Bistro in Elizabeth Bay*

In August 2009, Chef Harunobu Inukai opened the doors of Blancharu, and at the same time, gave Sydneysiders their first peek at his true culinary soul.

Offering a surprisingly casual twist to his signature fine-dining, Japanese-Franco cuisine, Blancharu serves unpretentious, approachable food in a modern, sleek space. In addition, the knowledgeable, attentive service team and a smart BYO policy complete this relaxed yet sophisticated bistro.

Inukai's superbly crafted dishes deliver the same eloquent impact they did in the more formal settings of Galileo, Ampersand and VII Restaurant at which he previously worked and was awarded two coveted Chef's Hats.

In 2010 Inukai quickly was awarded 1 hat in the SMH Good Food Awards and 2 glasses by Gourmet Traveller in their wine list awards.

Inukai lost his hat in 2011. I have no idea why other than to say he must have had a bad day on the day the judges visited. I have always enjoyed fine and innovative food, good service and great wine at this establishment. I am interested to hear the views of our members, so this is why the venue has been selected along with the opportunity to enjoy Nippon/Franco innovation in the culinary skills.

*Elizabeth Bay's chef*

Harunobu Inukai was trained in the art of cooking at Tsuji Cooking School in Osaka, Japan. At the age of 20 he commenced his employment career as an apprentice chef at the Tokyo Hilton International before moving to the Sheraton Grande Tokyo Bay Hotel, where he worked for three years to complete his apprenticeship.

In 1991 Harunobu joined Hotel Nikko in Sydney as Commis Chef, representing a significant turning point in his cooking style. Under the guidance of Maurice Guillouet, Harunobu developed a passion for classic French cuisine.

He then joined the Hotel Intercontinental in Sydney as Chef De Partie before returning to Tokyo in 1994, to work under Joel Robuchon on the opening of Taillevent Robuchon Chateau Restaurant. Three years later Harunobu returned to Australia with his fiancé to make Sydney his home.

Harunobu worked at Bilson's Restaurant for a year, followed by Ampersand Restaurant for two years, where he was awarded two Chefs Hats. In 2000, Harunobu joined VII Restaurant as Executive Chef, where he was again, awarded two Chefs Hats as well as 'Best New Restaurant'.

After four years at the helm of Galileo at The Observatory Hotel, Harunobu took the chance to fulfill his dream of opening his own restaurant where he could cook sophisticated Japanese-Franco cuisine in an unpretentious, approachable space. Blancharu was opened in August 2008 and is located in Elizabeth Bay.

» **Blancharu, location in Elizabeth Bay**

Shop 1, 21 Elizabeth Bay Road,  
Elizabeth Bay NSW 2011 AUSTRALIA

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# BLANCHARU, ELIZABETH BAY

## BOOKING FORM

**PLEASE PRINT**

Names(s).....

Number of attendees: Members.....x \$ 120,

RSVP: As soon as possible

**Bookings:-**

- Fax: (02) 9453 9362 **or**
- Mail: 12 Niven Place Belrose, NSW 2085 **or**
- Email: [barrygardner54@optusnet.com.au](mailto:barrygardner54@optusnet.com.au)

**Payment:-** (1) Credit card – Bankcard / MasterCard / Visa **or**

(2) Cheque payable to IWFS

Amount: \$.....

Card number:.....

Expiry Date:.....

Cardholder's name:.....

Cardholder's signature:.....