



Media release

For immediate release

BAROSSA VALLEY'S LUXURY PETIT HÔTEL WELCOMES RYAN EDWARDS AS EXECUTIVE CHEF

Le Mas Barossa is pleased to announce that Ryan Edwards has joined the team as the luxury hotel's new Executive Chef, treating in-house guests with a new four-course 'Chef's Dinner' every Friday and Saturday evening.

A proud Barossa native, Edwards grew up with his family on a small mixed farm, where his genuine connection to the land and a love of real food and food traditions began.

Throughout his extensive career, Edwards worked in deluxe resorts in Far North Queensland and the Gold Coast before returning to the Barossa in 2004 to continue learning his craft with more of a focus on wine. He joined the team at Appellation at The Louise in 2008 where he received many accolades for his dedication to showcasing the region's finest producers and homegrown ingredients.

With his stellar reputation for seamlessly blending classic French techniques with locally sourced ingredients to craft a repertoire of contemporary and innovative dishes, Edwards was approached to take on the highly coveted role of Director of Cuisine for Artisans of the Barossa, one of South Australia's standout gourmet destinations for food and wine experiences. It was here, during his 5-year stint, that he oversaw the launch of Vino Local and a new Artisans site.

Le Mas' owner Geraldine Frater Wyeth is thrilled to welcome Edwards to Le Mas Barossa. "Ryan shares our passion for exceptional food where both food and wine seamlessly integrate into culinary creations, and I'm excited by how he's already elevated our menus and food and wine pairings," she says.

Edwards shares Frater Wyeth's passion. "I have a deep appreciation for French cooking, recognising its foundational role in cuisine, especially when accompanied by wine appreciation, which is both evident at Le Mas Barossa.

"My ethos revolves around utilising local, seasonal ingredients, understanding regional culture through food and wine, and mastering the art and science of fermentation and preservation to maximise flavour and nutritional value of every dish that I create," he says.

Guests can enjoy Edward's four-course 'Chef's Dinner' menu as a part of an overnight stay at Le Mas every Friday and Saturday.



His winter menu features dishes such as Chips, Crème de Chèvre aux Fines Herbes; Citrus-Cured Hiramasa Kingfish with Avocado and Lime; Roast Fillet of Beef, Sauce Soubise, Jus Bordelais, Pommes Boulangère; and Crème Brûlée with Roasted Strawberries and Mulberries.

To complement the menu and dining experience, Le Mas' extensive wine selection celebrates the essence of the Barossa and southern France regions, and offers a carefully curated list to pair with the menu.

More information about Le Mas and different dining options can be found at lemasbarossa.com.au, or follow @lemasbarossa.

Ends.

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About Le Mas

Set between the Para River and vineyards on the valley floor and surrounded by the Barossa Valley's finest wineries and cellar doors, Le Mas is perfect for a weekend away or special occasion. It combines contemporary design with effortless French hospitality. A luxurious place of understated charm, Le Mas is a reimaging of the boutique hotel offering, created for individuals who appreciate nature, creativity and intimacy.

In-house guests can savour the Chef's Dinner, a four-course nouvelle menu available every Friday and Saturday, meticulously crafted by Executive Chef Ryan Edwards or enjoy our daily Provençal-style treats offered through its Petit Repas Menu.

Le Mas prides itself on providing dining as it should be - fresh, authentic and heart-warming dishes to be enjoyed as an essential part of life.

Le Mas also has a private cellar collection with vintage varieties from the region. Guests can enjoy the personalised service of a French host dedicated to creating a bespoke experience, where service is always friendly and respects the French art of hospitality and privacy.