

# Food Destination: Mingara Recreation Club

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They say “Life’s Great” at Mingara, and this sentiment rings true for the thousands of locals and visitors who frequent this community hub.

And with the Club’s commitment to deliver world-class food and beverages by using local suppliers, it’s about to become even better.

We speak to Catering and Beverage Manager, Shane Horner and Barista, Armand Joubert (AJ) about their mission to support our local food industry and transform Mingara Recreation Club into a premier food destination.

## **Q. Describe your role at Mingara.**

Shane: I'm the Catering and Beverage Manager. My role is to manage all the food and beverage outlets based onsite, which includes menu design, wine list, running events, and managing the staff within the department.

AJ: I am the Head Barista in the Roasted Berry at Mingara. My role is not only to provide excellent customer service and produce great coffee, but also to support my team in doing the same.

## **Q. How are you working with local producers and suppliers to support the Coast's food industry?**

Shane: We work with a number of local suppliers, including East Coast Juice and The Local Yolk, and have Six Strings on tap in the Lounge and Indigo Bar. We're a community-based Club, so this is another way we are able to give back.

## **Q: AJ, Mingara supported you to undertake a coffee training course in Honduras. Can you tell us how you’re using these skills in your role?**

AJ: The trip to Honduras gave me first-hand experience in what it takes to produce great coffee, learn how the coffee plants are cared for, and the love and effort that's taken to individually hand-pick each and every coffee cherry. The trip inspired me to serve the best coffee I possibly can with the help of our roasters, who carefully roast the beans from all over the world.

**Q. What is your vision for Mingara as a premier food and beverage destination, and how are you making this a reality?**

Shane: My vision is for Mingara to be the best - not only on the Coast, but in NSW. Using local suppliers enables me to do this, as we have some amazing produce in our region. We need to constantly evolve our offering to meet our member's needs and wants.

AJ: I work closely with our roasters to train and develop our skills in new ways of serving coffee, so that customers can sit down and enjoy a great coffee - whether it is with a delicious meal from the Roasted Berry, or any of our other food outlets.

**Q. What's your favourite dish on the menu?**

Shane: My favourite dish on the menu at the moment is the Pappardelle pasta, which we source from the Hunter Valley Pasta Company. The grilled vegetables and the roasted garlic gives the dish a fresh flavour, and the verjuice cuts through the lemon butter sauce.

**Q. What signature coffee do you recommend next time we're in the neighbourhood?**

AJ: My 'go to' coffee is always a latte, and I usually enjoy an extra shot in my coffee. I always suggest a latte to someone when they're not sure on what to order because it's the best of both worlds - creamy textured milk, but not too much froth. Or, if someone is trying to drink less milk, I'd recommend a long black made with our fresh single origin coffees. Their unique flavours are always so vibrant and juicy.



**Catering and Beverage Manager, Shane Horner**



**Barista, Armand Joubert (AJ)**



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