

# Buderim pub takes top gong

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Mountain High: Buderim Tavern events coordinator Jill Rae and chef Nathan Rumble showcase some of the tavern's award-winning fare. Photo: Cade Mooney/183808

What a view. The sweeping green valleys of the Sunshine Coast hinterland on one side, the arching sand blows of Moreton Island on the other. Where is the perfect place to enjoy a meal and a drink, as judged by Australia's finest? The Buderim Tavern of course.

On Friday night at a gala function at the Gold Coast's Jupiters Casino, the Buderim Tavern was awarded the highest honour bestowed on regional Aussie hotels – first place in the country category for the best bistro, in the Australian Hotel Association awards.

The tavern became eligible for the top spot after winning the same category in this year's Queensland Hospitality awards. Judging was done in secret by mystery diners, who attended the tavern twice.

Buderim Tavern general manager Jason Hurford, who was on hand to accept the gong, said that without his wonderful staff, winning the coveted prize would never have been possible. "I'm the luckiest manager. All my staff take so much pride in their work and are always looking to improve," he said. "It's a prestigious award and it's an honour to have won it. When they called out Buderim Tavern, I went into shock."

The tavern was extensively renovated three years ago and boasts an amazing view of the Coast's southern and inland reaches. With the building improvements came a kitchen upgrade, and head chef Nathan Rumble has ensured the menu is mouth watering. "The focus is on fresh, local produce, seafood and steak," he said.

Queensland pubs took three of the national awards, with the Coolangatta Hotel named Hotel of the Year and the Emporium Hotel in Brisbane's Fortitude Valley named Best Marketed Hotel in the accommodation division.