

Changes at the top in Santos management reshuffle

CAMERON ENGLAND

SENIOR Santos executives James Baulderstone and Trevor Brown will leave the company as part of a senior management reshuffle announced by new managing director Kevin Gallagher. Both had been seen as possible

contenders for taking over from former managing director David Knox. "Mr Kevin Gallagher has advised staff that two senior executives are leaving the company and that two new senior executives, Mr Vince Santostefano and Mr Angus Jaffray are joining effective im-

mediately," a spokesperson said. "This is normal business activity and is the first step in Kevin's plans to restructure the business."

Mr Baulderstone, who was vice president corporate development, joined Santos in 2007 as general counsel and com-

pany secretary after previously holding similar roles at Mayne Group and BlueScope Steel. He previously held the role of vice president Eastern Australia at Santos. He and Mr Brown were among the company's top five executives with pay packets of more than \$11 million each in 2014.



OUT: James Baulderstone.

ASX boss in line for \$3m farewell

JOHN DAGGE

FORMER Australian Securities Exchange chief Elmer Funke Kupper – who quit amid foreign bribery allegations – is in line to collect close to \$3 million in remuneration in the next 15 months.

The payments follow the ASX board deciding to pay out Mr Funke Kupper's base salary for the six-month notice period he is required to give in the event of him resigning. They also flow from deferred short-term incentive payments earned in previous years. Mr Funke Kupper quit as head of the Australian stock market operator with immediate effect late Monday afternoon.

His resignation came less than a week after the Australian Federal Police confirmed it was investigating allegations gambling giant Tabcorp paid \$200,000 to the family of Cambodian Prime Minister Hun Sen as it moved to create a footprint in Asia in 2009.

Mr Funke Kupper was the chief of Tabcorp at the time. He has robustly protested his innocence but said it was in the best interests of the ASX for him to stand aside. The ASX's largest shareholder, industry super fund Unisuper, yesterday said Mr Funke Kupper's resignation was an unfortunate turn of events.

"However, ASX has one of the most competent, fit-for-purpose boards in the country so we have full confidence in its ability to effect a smooth transition," Unisuper chief investment officer John Pearce told *Business Daily*.

Mr Funke Kupper's annual base salary was \$1.75 million – meaning he will collect \$875,000 for his termination period despite not serving it. He is also set to pocket about \$560,000 in short-term incentive payments earned for the 8½ months he served as ASX chief during the 2016 financial year, if past payouts are any guide.

Mr Funke Kupper is also due to collect up to \$1.5 million in short-term incentive payments earned in the 2014 and 2015 financial years but not yet paid. All up the payments weigh in at \$2.94 million. The sum could fall, with the ASX board able to evoke "clawback" provisions for short-term incentive payments which are yet to be paid.

An ASX spokesman yesterday said it would not be making further comment on Mr Funke Kupper's remuneration. Institutional Shareholder Services Australia and New Zealand research head Vas Kolenkoff said the resignation was an "honourable move on his part".



JUST DESSERTS: Keva Freeman of Sucre Patisserie is among those in SAYES program.

Picture: KERVIN STEVENS

Whipping up help for ventures on rise

ALEXANDRA ECONOMOU

THE South Australian Young Entrepreneurs Scheme (SAYES) has attracted its biggest pool of start-up companies to take part in this year's program.

There will be 27 businesses taking part in SAYES 2016 and participants will attend monthly educational workshops and receive comprehensive mentoring with industry experts.

Business SA director of strategic collaboration Sarah Lindblom said SAYES had been supporting aspiring businesses for the past 18 years and advising in areas such as marketing and legal issues.

"The 2016 cohort is the largest we have taken on and are the most advanced in terms of their business operations that we have seen in SAYES to date," she said.

ResidentGuide hospital directory app creator Dr Daniel Kirkpatrick is one of this year's participants.

"I am looking forward to the exciting challenge of growing my business and feel SAYES is the perfect program to ensure (ResidentGuide) is another South Australian success story," he said.

Owner of Sucre Patisserie, Keva Freeman, is also a 2016 SAYES entrant.

"After years of working as a pastry chef in kitchens behind

"I'm looking forward to obtaining the knowledge and tools I need to operate a successful small business

KEVA FREEMAN

the scenes, I'm looking forward to obtaining the knowledge and tools I need to operate a successful small business and take Sucre Patisserie to the next level," she said.

Ms Freeman is a SAYES scholarship recipient, thanks to SAYES program partner, the Food and Beverage Devel-

opment Fund SA. In the past 18 years, more than 500 young entrepreneurs have graduated from SAYES.

A 2015 survey of 40 graduates of the SAYES program revealed they had created 531 new jobs and recorded 2014-15 turnover of almost \$65 million.

The SAYES program was officially launched last night with the 27 new participants given the chance to meet each other and their mentors. They came from myriad industries including food, law, marketing and communications.

"(They can) start the conversations and knowledge exchange that will continue for the next 12 months," Ms Lindblom said.

It's bon voyage to Ardent marinas

AUSTRALIA'S biggest marina operator has been put up for sale as part of a major shake-up at Ardent Leisure.

Ardent is selling its d'Albora Marinas business and planning to convert its AMF and King-pin bowling alleys into family entertainment centres. Development works are

also slated for the group's Dreamworld theme park on the Gold Coast, along with a review of Ardent's Goodlife health clubs chain.

The news was welcomed by investors, with Ardent's shares leaping by 11 per cent. D'Albora has three marinas in Sydney Harbour, two in

Melbourne and two on the NSW north coast.

Earnings from d'Albora during the first half of 2015-16 fell 5.7 per cent due to the refurbishment of The Spit Marina in Sydney and construction works near one of its marinas in Melbourne. Ardent's shares closed 23c higher at \$2.18.

Cara backs Celtic for staff support

SOUTH Australia's Community Accommodation & Respite Agency (Cara) has struck a deal with iCollege to provide

about 150 qualified disability support staff each year for its metropolitan Adelaide and regional community and residential facilities. The contract will be delivered by iCollege subsidiary Celtic Training and Consultancy.

"We have worked with Cara before, this partnership will not only consolidate the relationship but will also allow us to play a significant role in collaborating within the industry sector as National Disability Insurance Scheme (NDIS) is

established," Celtic Training chief executive David Leigh-Ewers said. "It will also enable us to provide training opportunities to re-skill and upskill Cara's 700 existing staff."

Cara chief executive Liz Cohen said the agency worked with more than 600 children and adults living with disability.

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4 of the best

Easter treats



1

CHOCOLATE @ NO. 5

The Adelaide Hills chocolatier takes Easter eggs to the next level with its “deluxe” range, from salted caramel popcorn and rocky road to this very impressive fruit-and-nut number. With an antioxidant-rich berry mix, dried apricots, pistachios and almonds, handmade and weighing in at more than a kilo, it’s a generous gift. **\$100**
5 Main St, Hahndorf, 8388 1835.
chocolaterenos.com.au

2



CURIOUS SQUIRE

If you’re not emotionally attached to the Easter Bunny, sink your teeth into a Hot Cross Bunny burger over the Easter long weekend. It features a rabbit mince patty, bacon, American cheddar, jalapenos and a Spanish onion and blackberry compote in a sweet hot cross bun. **\$19**
10 O’Connell St, North Adelaide 8267 6835.
thecuriosquires.com.au

3



BUTTERFINGERS

This North Adelaide bakery/cake is best known for its pies, but for Easter owner Donny Tiani is recreating a treat from his Calabrian upbringing. “Cuzzupa” is a plated bread/cake that encases a hard-boiled egg, a symbol of good fortune, and is sprinkled with hundreds and thousands. **\$5**
168 Melbourne St, North Adelaide, 7225 8835.
butterfingersadelaide.com.au

4



STEVEN TER HORST

These little turbo bunnies are as adorable as they are delicious. They’re handpainted by Chantelle Giardina of Manus – a sister company of Steven ter Horst. She sources the beans and makes the cocoa from scratch. **\$20**
256 Rundle St, city, 7226 6216.
steventerhorst.com.au



Little Hills town with the lot for food lovers

URAILDA is best known for its bountiful orchards and veggie patches, but by the middle of this year, the little Hills town will have other big attractions for food lovers.

Renovation work continues at the Uraidla Hotel, the new project for **Julie** and **Ed Peter**, who have already done amazing things to the pub at Craters. When finished, it all goes according to plan, the hotel and its surrounding

properties will include vegetable patches, a brewery, a distillery and a cellar door for regional wineries, particularly the mob from Basket Range.

Now comes news that one of those winemakers, **Taras Ochota**, is behind a plan to open a wood oven pizza restaurant in an old church right across the road.

MARY’S POPPIN INTO EAST END

A NEW cocktail and cabaret bar is set to shake things up in Adelaide’s East End.

Mary’s Poppin launches on April 8 at the former Apple Bar site on Synagogue Place. Designed by **Michael Delany**, who is behind dozens of quirky bars in Sydney and Melbourne, it will include a “mini disco” in each toilet cubicle, a designated “selfie spot” and a stage for burlesque performers, cabaret singers and brave members of the public. A cocktail menu will revamp classics
Open Thurs-Sat 9pm-late, 5-9 Synagogue Place, Adelaide, maryspoppin.com

Lost in a Forest is a collaboration between **Taras**, his mate and label designer **Charles Lawrence** and chef **Nick Fissell** (Red Ochre, Jamie’s

‘We’re building a wood oven and we’re going to be making delicious pizzas’

Italian). “We’re building a wood oven and we’re going to be making delicious pizzas topped with the stuff we get from our own veggie garden, mushrooms from the forest — things like that,” says **Taras**, pictured above with wife, **Amber**. “We want to grow everything — eventually even the wheat to make the (flour for the) dough.”
Fresh, sulphur-free Ochota

Barrel wines will feature, along with labels from other friendly locals and light reds from around the world, plus beers. “It will be cosy inside,” he says. “There’s a mezzanine floor for 15 people that is a bit separate. And another 35 people down the

bottom. And during the nice weather there will be more seats outside.” Meanwhile, the first stage of the Uraidla Hotel renovation, which includes the front bar and a dining room, is well under way.

Layers of render and plaster are being stripped off to reveal the building’s original stonework and timbers. **Julie Peter** says the look of the hotel will be “rustic, vintage, shabby chic” with second-hand

furniture, old pictures and bits and pieces collected from local sheds. “We want to embrace the surrounding community, including the market gardeners,” she says.
Lost in a Forest and the first stage of the new Uraidla Hotel are expected to open in June

WHAT’S OPEN THIS EASTER LONG WEEKEND
thesourcesa.com

New home for Grange

SOPHIE and **Nathen Wakefield**, pictured, have outgrown their charming butchery farmgate at Wattle Flat.

On Saturday, the pair opened Wakefield Grange Butchery and Grocer in nearby Yankallilla’s old two-storey bakery building. It has been transformed “rustic, earthy style” to suit their burgeoning business, and to meet a few more local demands such as basic cooking classes, and a provider-like space for



Fleurieu Peninsula meats, fish, fruit and veg, as well as kitchenware and cookbooks.
Grass-fed, free-range meat is

the centrepiece, with an open work area where butchers in view will break down carcasses to order.

There’s also an Italian dry-ageing fridge on display “so you can order your meat, such as a rack of T-bone, have it tagged as yours and watch it dry age for 120 days, then collect it the day before your party”, **Sophie** says. “A commercial kitchen will open in about a month, where we’ll be making stocks and broths and smoked smallgoods,” she says.
102 Main South Rd, Yankallilla, yankallilla@wakefieldgrange.com.au

COOKING UP MORE RECIPES



FORMER MasterChef All Stars winner **Callum Hann**, above right, and his Sprout Cooking partner **Themis Chryssidis** are releasing a cookbook.

The launch of their **Quick Easy Healthy** recipe book will be held at the Adelaide Central Market’s Community Kitchen from 3pm, on April 11. It will include a Q&A session with the duo.

Also at the Community Kitchen is a timely Easter cooking demonstration tomorrow, from noon. Both events are free.
adelaidecentralmarket.com.au



GOODBYE KALYE

KALYE, the Filipino street food and barbecue specialist on The Parade at Norwood, has closed.

The eatery, run by four friends from the Philippines — **Ria McAvaney**, **Edralin Garcia**, **Darlene Fernandez** and **Joey Fernandez**, above — opened in April last year with a mix of charcoal grilled skewers, sizzling pork “sisig”, other snacks and sweets.

MANAGER FOR JOCK

CHEF and entrepreneur **Jock Zonfrillo** has hired a new manager to help run his expanding range of businesses. **Remo Russo** has been appointed group operations manager and will oversee finances, strategy and other business matters.

As well as the flagship Orana, new downstairs bistro Blackwood and soon-to-be-relocated Street-ADL, Zonfrillo’s interests have expanded to catering and special events work, a food van and an interstate diner/bar.