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**From:** Richard Etherington  
**Sent:** 24/07/2023 10:49:41 AM  
**To:** Council Northernbeaches Mailbox  
**Cc:** Phillip Lane; Marilyn Anecchini  
**Subject:** DA2022/2281

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To Council,

I am writing to council to express my strong support for Giovanni and Marylin of Pilu Restaurant at Freshwater. I am the Head Teacher of Commercial Cookery TAFENSW Northern Beaches campus, and I have witnessed firsthand the positive impact that Pilu Restaurant has on the hospitality industry and the local community.

Pilu Restaurant is an iconic, premium fine dining venue that offers authentic Sardinian cuisine and impeccable service. It is one of the few restaurants on the Northern Beaches that has earned 2-3 chefs hats, a recognition of its excellence and quality. Pilu Restaurant is not only a destination for discerning diners, but also a training ground for aspiring chefs and hospitality professionals.

For the last 16 years, I have been working closely and collaboratively with Pilu Restaurant to provide apprenticeship and internship opportunities for approximately 150 different apprentice and hundreds of international chefs. Many of these chefs have gone on to become leaders in the industry, thanks to the high calibre, high quality professional training and experience they received at Pilu. The hospitality industry is facing a shortage of 65,000 new chefs by the end of this year across Australia, and we need premium venues like Pilu to help fill this gap and develop highly professional chefs for the future.

Pilu Restaurant has also trained, developed and supported hundreds of front of house hospitality staff/students, ranging from local and international students employees. The polish and impeccable standards that Pilu provides are an exemplar to the industry. This organisation is training our next generation of high-quality restaurant owners and industry experts. Pilu Restaurant is a venue that the Northern Beaches should cherish, support, and feel proud of, as it offers a truly unique and exceptional dining experience.

Pilu Restaurant also supports the community by providing countless hours of unpaid time demonstrating their passion and commitment to the industry and local area. Giovanni and Marilyn are always involved in TAFENSW VIP specialised dinners, cocktail parties, forums, and guest chef appearances. They inspire and motivate my students with their excitement, passion, and enthusiasm for the hospitality industry.

Some examples of how Pilu Restaurant has contributed to the community and the industry are:

- In 2018, Fund raising Dinner in the Pittwater Restaurant raised \$7000 for Bear Cottage
- In 2019, Pilu Restaurant hosted a charity dinner for the Australian Red Cross, raising over \$10,000 for bushfire relief.
- In 2019, TAFE AMBASSADOR dinner and Fund raising Dinner in the Pittwater Restaurant raised \$8000 for Beyond blue
- In 2021, Pilu Restaurant partnered with TAFENSW to launch a scholarship program for students who want to pursue a career in hospitality.
- In 2022, Pilu Restaurant celebrated its 20th anniversary by hosting a special event for loyal customers and staff members.

These are just some of the many ways that Pilu Restaurant has shown its dedication and generosity to the Northern Beaches community and beyond.

I urge the council to support Pilu Restaurant and ensure that it continues to operate at Freshwater in its current capacity. It would be an absolute travesty to lose this valuable asset to the Northern Beaches. Pilu Restaurant is

not only a business, but also a cultural institution that enriches our community and our industry.

Sincerely,

Richard Etherington

Mob: [REDACTED]

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