



MEET THE CHEF

David Prowse
Targa

Owner and chef, David Prowse, moved to Byron Bay 16 years ago with his partner, Renee. The couple packed up their old Kingswood and headed north for an adventure and change of pace. They have been cooking, managing or accounting for local restaurants from Lennox to Bangalow ever since.

On the edge of town sits a popular locals haunt, café by day and restaurant bar come dusk. **Using fresh seasonal produce, Targa dishes up rustic European fare with a focus on authentic flavour. Seafood linguine, slow-braised lamb and grass-fed sirloin are but some of the mouthwatering evening dishes to delight even the most seasoned foodie.**

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Dave was a chef for three years at Lennox's 7 Mile Restaurant, where owners, Tracy and Marcel, shared a wealth of knowledge with him. He was then head chef at Olivo before embarking on travel throughout Australia. He came back to Byron in 2010 to join the Targa team when it initially opened, and later purchased the restaurant with Renee in 2014.

With modern European influences, Targa features dishes reminiscent of Spanish, Italian and French cuisine. The restaurant is open for breakfast, lunch and dinner as well as light snacks throughout the afternoon. To cure a caffeine craving, Genovese coffee is served all day, every day.

With sublime food and attentive service, Targa is becoming the location of choice for intimate functions. Champagne breakfasts, pre-wedding dinners and cocktail parties, Targa's effortless indoor outdoor flow sets the scene for great food, wine and music to complete a milestone event.

What inspired you to become a chef?

"I worked in bakeries and restaurants while at school and was drawn to the creativity and characters you meet in kitchens. After travelling extensively through Europe and South America, then working in England, I was further inspired by peasant-style, rustic regional cookery, appreciating the history, culture and beauty of simple food cooked to compliment the seasonable availability."

What would you recommend from the menu?

"Definitely the gnocchi, it's a dish we are well-known for. If we can take someone back to a special place they remember on a European trip from a single dish, we know we are doing something right."

Potato Gnocchi – House made, pan-fried, hazelnut brown butter, asparagus, sage.

What is a cooking secret you can share with our readers?

Don't be afraid of a little butter now and then.



THE TARGA FLORIO WAS AN OPEN ROAD ENDURANCE AUTOMOBILE RACE HELD IN THE MOUNTAINS OF SICILY NEAR PALERMO, ITALY.

Homage to Targa Florio can be found embedded amongst the walls of the restaurant.