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Hot pies!



Mocka's Pies Nigel Quinn thanked all of his staff for their recent success.

Port Douglas food icon Mocka's Pies is the latest Port Douglas eatery to stamped its authority as one of the country's best culinary venues after performing strongly at last week's Official Great Aussie Pie Competition in Melbourne.

Mocka's Pies owner, Nigel Quinn, entered six of their creations in the gourmet pie competition to come away with six medals, competing with entrants from all corners of Australia.

On the winners list were Mocka's crocodile laksa pie, green chicken curry pie, Sri Lankan curry beef pie, a wild-caught barramundi, scallop and prawn pie, a vegetarian roast pumpkin, spinach and fetta pie, and Mocka's apple pie.

Four silver and two bronze medals were the result for the Mocka's team of Nigel, partner Dominique Gruener, chef Mike Miller and their staff in their inaugural attempt at the competition.

"We are a scratch bakery, which means we make what you see and bake everything on-site," Nigel said.

"I grew up eating Mocka's pies as a treat when we came up to Port on my parents' business errands from Cairns."

What they won

Gourmet Red meat category: Sri Lankan Curry Beef, Silver

Gourmet Poultry category: Green curry chicken pie, Silver

Gourmet Game category: Crocodile Laksa - Silver

Gourmet Apple pie category: Mocka's apple pie - Silver

Gourmet Seafood category: Wild caught barramundi, scallops and prawns, Bronze

Gourmet Vegetarian category: Roast pumpkin, spinach and fetta, Bronze