

Testimonials

Trapper's Chop House CO USA

Although steaks can be ordered fully cooked in the kitchen, most of our customers prefer cooking themselves at the table. We've been able to reduce costs in the kitchen while offering fully-prepared, delicious and entertaining meals with "sizzle". Hot Rock is a hot concept that is here to stay."

Jeremy Wadley – Executive Chef

Rock Star Destin FL USA

"We had this great concept for an exciting new night club but no space at our location for a commercial kitchen. Hot Rock provided us with a stand-alone system and everything we needed to be successful. Our Tuna, Filet, Mignon and Shrimp on the rock have been wildly popular and a huge hit with our customers. Thank you Hot Rock for helping to make Rock Star the "hottest" place in Destin"

Bruce Craul – CEO

Twin Dragon Sports Bar & Lounge WA USA

"We felt that it was the perfect match for a sports bar and our sports fan clientele... and we were right. Our customers have universally commented:

'We are definitely coming back!'

'We absolutely loved it!'

'That was the best damn steak I've ever had!'

'I can't wait to bring my family back.'"

"I have to say that working with Hot Rock has been a breeze... Thank you Hot Rock for providing such a successful and profitable product for our restaurant!"

Mike Brittain – General Manager

Monsoon Wok and Lounge WI USA

Monsoon's Asian fusion menu bounces between traditional entrees and innovative options such as Hot Rock.

"We were looking to mix things up and bring something new and innovative to Milwaukee. Cooking on stone wasn't an entirely new concept for me. I knew that Indians baked tortillas on a hot stone and that some of the best ovens for bread and pizza were lined with stone. But cooking my own dinner of shrimp, fish, chicken and beef chunks on a hot rock while seated at my restaurant table was something I had never done or even seen before.

Thanks to the people at Hot Rock, we were able to create this definitely unique dining experience for our customers. Hot Rock has

been a huge success for Monsoon. Many of our customers come back the same week and bring their friends and family to share in this amazing and memorable experience."

Eric – Executive Chef

Wallacia Hotel NSW Australia

Our customers love our new "HOT ROCK" menu giving them a larger variety of unique meals to choose from. We have customers continually coming back for the unique flavour the hot rocks adds to their meal.

Our Chef loves the addition of "Hot Rock" as he is able to quickly provide our customers with a taste sensation that he could not otherwise achieve with conventional cooking methods. Hot Rock with a larger menu can be served very quickly with less staff.

As the Proprietor of a hotel with a very "busy bistro" with a high demand for excellent food it gives us a fantastic "edge" over our competitors enabling us to offer an even larger menu than we would otherwise be able to.

Natalie Herd, Proprietor

Wests Ashfield NSW Australia

HOTROCKS was introduced into Wests Ashfield in early 2004. Since the inception the trade in the Club restaurant "ASH BLU" has increased considerably. The interest generated has been dramatic with considerable repeat trade. The HOTROCKS style has provided a healthy alternative in a very competitive environment and allowed the catering department to explore a new range of exclusive culinary delights. The support has been first class.

I have no hesitation in recommending HOTROCKS, I am sure it will enhance any operation and generate new trade.

Andy Timbs - Executive Manager – Operations

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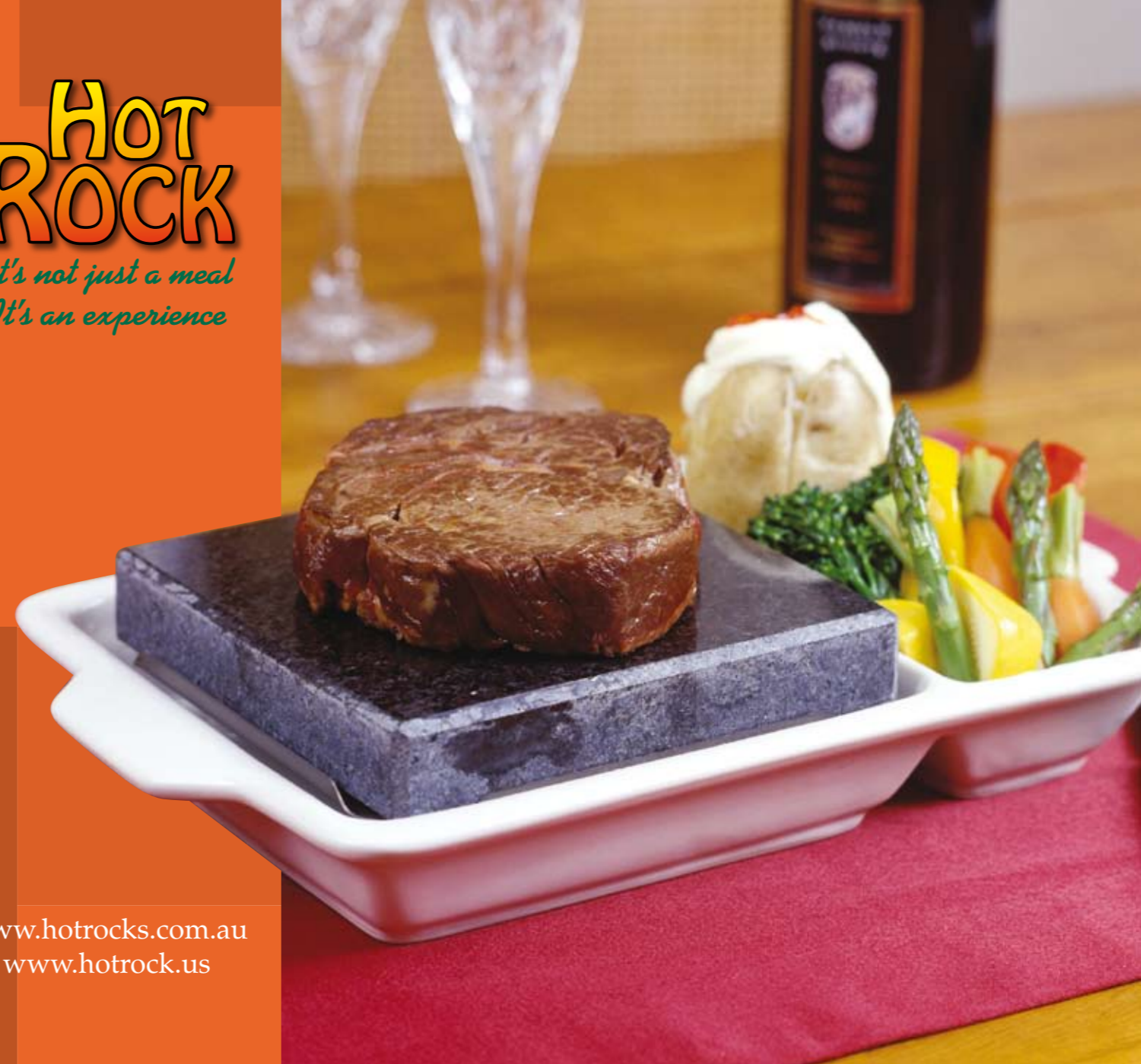
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HOT ROCK

It's not just a meal

It's an experience



www.hotrocks.com.au

www.hotrock.us

HOT ROCK

It's not just a meal, It's an experience

Experience the Revolution of Dining

Hot Rock is an add-on business which is based on an innovative product, enabling the proprietor/s of a restaurant to create a whole new exciting range of meals served in 6 minutes from order, with dishes only limited by your imagination. This product will make dining at your establishment more memorable than ever.

The use of stones or rocks in the gastronomic process of cooking is not altogether new. It goes back to 18,000 B.C. where the natural ability of stones to retain heat and radiate heat made it the ideal cooking source.

This is not entirely a new product as it has been employed as a method of cookery that has been used down through the ages by different cultures.

The evolution of this cooking process has extended itself to meet the needs of both food business operators and diners alike in today's world of imaginative food preparation.

Hot Rock is cooking on "volcanic stones". No oil or fat used. Ideal for meat, chicken, seafood and vegetarian dishes.

The Volcanic stones are heated in an oven for a period of 6-8 hours and are then placed into specially designed stoneware plates, which are able to withstand the intense heat. Your choice of meat, fish, chicken, etc. is then placed on the hot rock where it is sealed, locking in the nutrients and juices. It is then placed before you at the table. The food continues to cook while you eat, thus, making your last bite as hot as the first. Hot Rock will make your dining more memorable than ever. We guarantee you'll be back for more



Beef Fillet



Swordfish



Shrimps/Prawns



Salmon



Scallops/Salmon Platter



Seafood Platter



Skewers



Chicken



Ice-Cream



Berry Dessert

Specialised Consultants

Specialised consultants are available to advise you with establishing menus and innovative ideas to enhance and maximise effectiveness in your business.

Product Detail

Each package is tailor made to suit the establishment.

We have:

- Café Style 25 Rock Package
- Deluxe with 50 Rock Package (with room to accommodate another 50 rocks)
- Deluxe with 75 Rock Package
- Deluxe with 100 Rock Package

This product is so versatile that it can be used in any establishment with minimum fuss and maximum results.

There is an "Exclusive zone" guarantee to each of our customers to maximise the uniqueness to your business. The purchase of the package is covered by the sale of 1-2 main dishes per day



Deluxe Oven



Café Style Oven

Hot Rock Benefits

The edge you were looking for your business

- Provides an exciting range of quality meals served in just 4-6 minutes from order
- No oil or fat used
- Commercial kitchen not required
- Save labour costs
- The most profitable and clever solution to the chef's workload
- Speed and ease of service
- Increase overall business sales
- Increase profit
- Adds value to existing menu
- Less time spent on presenting Hot Rock meal gives the chef more time and opportunity to prepare a creative a la carte menu or training kitchen staff
- Meat is portion controlled
- Energy efficient
- It's an experience customers won't forget, it makes dining more memorable than ever and they will be back for more
- Meal cooked to customer satisfaction every time
- Maintains food temperature (the last bite is just as hot as the first)
- Customer leaves satisfied after having had an experience of a fast, efficient, healthy and wholesome meal

*All training and support is provided.
Training and support continues post sale
- Customer service is consistent*