



Pie-lover . . . Patrick Clancy has more in store

● Pictures: David Clark

# Pat's ingredients for a bigger slice of the pie

by Shannon Willoughby  
business reporter

IF you've ever fancied more than just a Clancy pie, you could be in luck.

Patrick Clancy, head of Currumbin-based Clancy's Pies, is extending his menu to cater for more than just the pie-lover.

Mr Clancy said the company, following a State Government grant of \$50,000, would introduce pasties and frittatas to its popular pie menu.

The company, which distributes nationally, will roll out the new additions over the next few months.

"I believe we know what the market wants. The market is now more sophisticated than ever before and these new products suit that," said Mr Clancy, who hails from Ireland.

"The pasties in Australia, generally speaking, aren't that good. We want to create something that is really going to appeal to that market."

Mr Clancy said the grant would help the company, which produces 50,000 pies a day,



On the job . . . Patrick's team produces 50,000 pies a day

invest in better technology to make the new delicacies, which would suit the growing market.

"We thought about expanding globally, but I think our best interests are here," he said.

Mr Clancy, who started the family business eight years ago, said he invented the traveller pie, a rectangular pie designed for convenient eating in the car.

"We launched this six years ago. Unfortunately others have since copied, but that's life," he said.

"I would like to think we are

very innovative." Mr Clancy, who has lived in Australia for 20 years, worked for Cadbury Schweppes in Sydney for 16 years.

Following that, he worked in sales and marketing for independent supermarkets in the nation's north.

While he worked with the supermarkets, he was involved in establishing a fresh food trade - cooked barbecue chickens and bakeries offering fresh bread and pastries.

This inspired the Clancy's

Pies concept. He set up a shop at Burleigh Waters, where the company made 1200 pies an hour.

"Pies are Australian, but I had never really tasted a great pie," he said.

"I began doing it by hand, but we grew so big that we had to move to a bigger factory and get a pie line in."

The company moved from Burleigh Waters to a Currumbin factory, and it now employs 60 people to make, bake and deliver pies across the country.

It has an extensive menu, featuring pizza pies - Mr Clancy's favourite - curry pies and cottage pies, as well as the traditional meat pie.

Mr Clancy said the Gold Coast was a perfect place to operate a business.

"We have a very supportive government and council," he said. "We are also a member of the Gold Coast Food Forum which develops an awareness of good products on the Gold Coast."

The \$50,000 grant was the company's third State Government handout.