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The best of 2017: Australian chefs

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Author:

Photography:

Video:

No matter where they are in the world, Australian chefs are masters at making produce shine.

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Brett Graham started his culinary career serving seafood in Newcastle on New South Wales' north coast. Now he's a Michelin-star chef, heading up the kitchen at The Ledbury in London. It's the best of British exquisitely rendered by an Australian.



Surfer-turned-chef **Beau Clugson** originally started cooking so he could spend his days on the waves. Nowadays, though, it's his passion for food that consumes his days and nights and has taken him behind the stoves of some of the world's top restaurants, such as Noma and Gordon Ramsay.



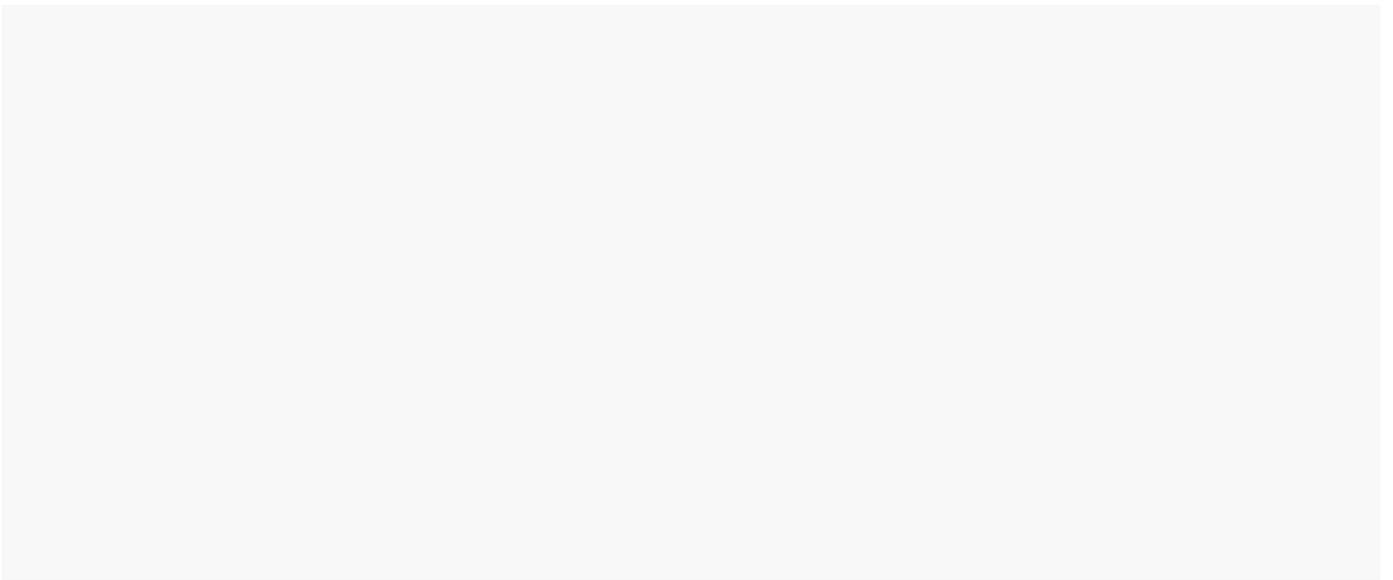
Singapore has fallen in love with modern Australian barbecue cooking thanks to **David Pynt** and his restaurant **Burnt Ends**. Australia is front and centre at this barbecue joint, from the jarrah wood used to fire up

the ovens to the top-notch Australian ingredients – South Australian wagyu – gracing the menu.



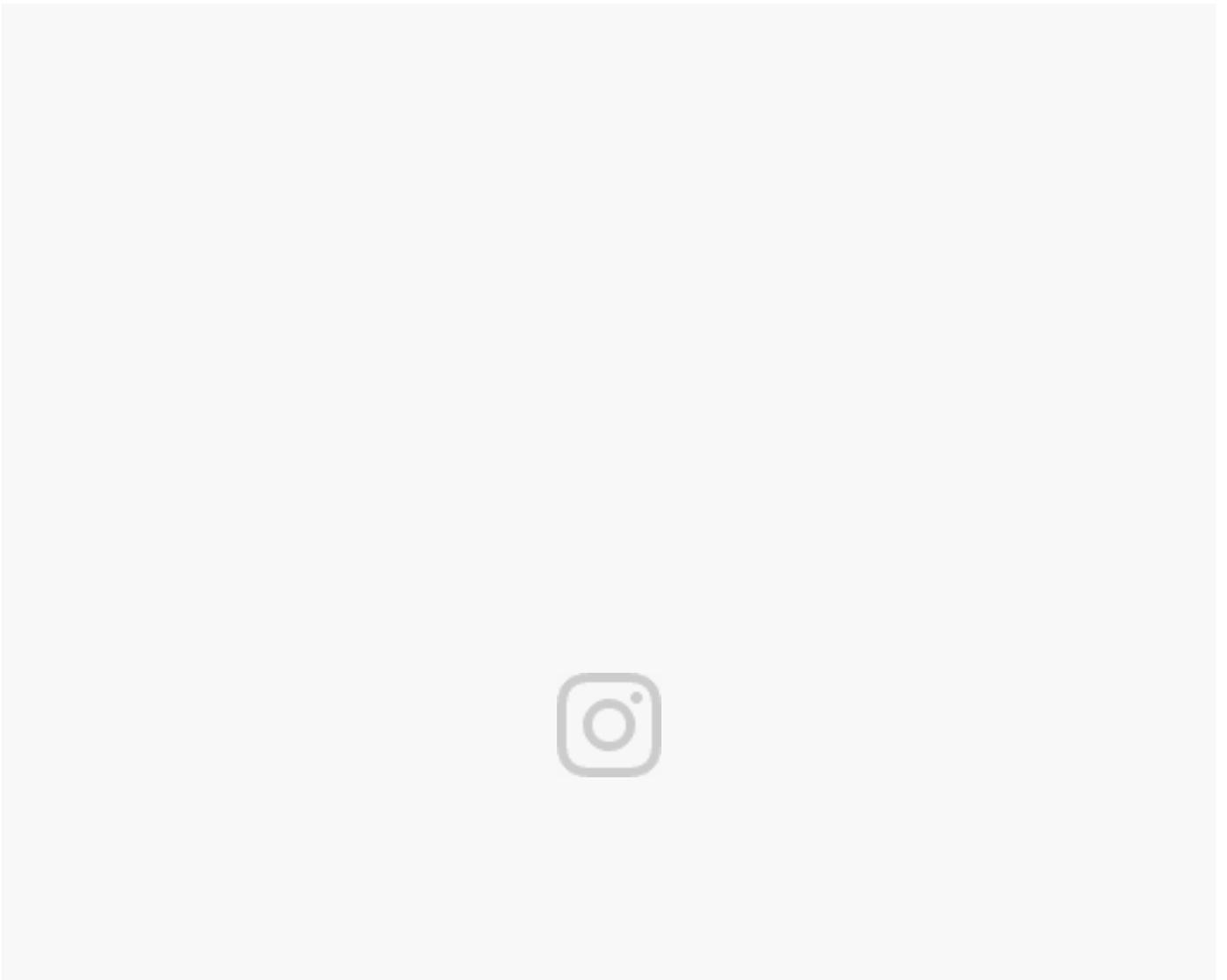
Adelaide-based **Jock Zonfrillo** showcases native foods at his restaurant Orana, visiting Indigenous communities all over Australia to learn about ingredients. That's the provenance of dishes such as Port Lincoln tuna belly with smoked gubinge and ruby saltbush berries, and kangaroo with avocado, lilly pilly, kutjera and sandalwood nut.

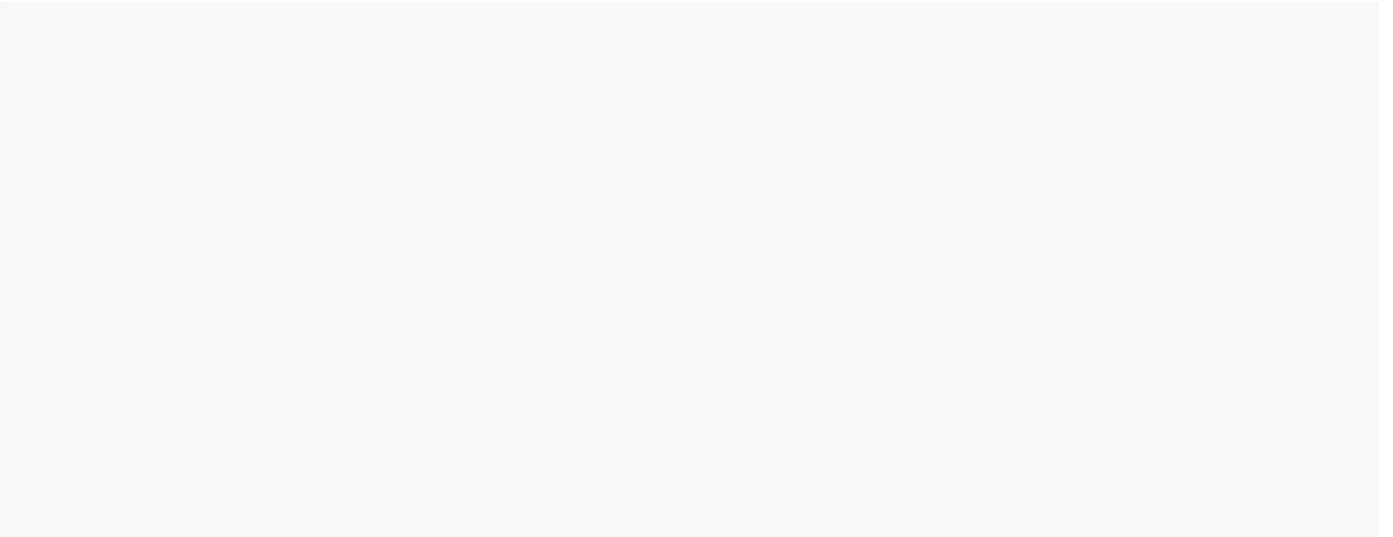




A post shared by Jock Zonfrillo (@zonfrillo) on Nov 23, 2017 at 8:46pm PST

Dan Hunter's love of food has taken him around the globe and into the kitchens of some of the world's most acclaimed restaurants, including time as Head Chef at venerated Mugaritz in Spain. Now he runs his own award-winning restaurant, Brae, in regional Victoria, where he champions locally sourced, seasonal produce – much of it from his own kitchen garden.





A post shared by Dan Hunter (@chefdanhunter) on Oct 17, 2017 at 4:44pm PDT

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