

GUEST CHEFS



JOHN SAVAGE

Executive Chef - Sofitel Melbourne On Collins

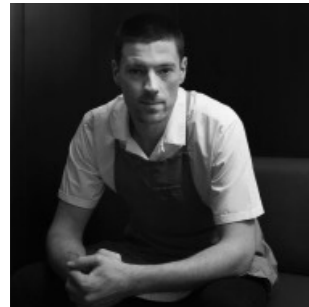
John began his career as an apprentice at the Ritz Club, London in 1985, and worked in a number of 5-star hotels and Michelin star restaurant, including the Intercontinental, Hyde Park, London, Marriot Hotels, and the Hotel Grand Amsterdam. He worked with the renowned Albert Roux, and oversaw the opening of Sofitel London St James. He moved to Melbourne and has been executive chef of Sofitel Melbourne On Collins since 2003.



SHANE DELIA

Chef, restaurateur, author and television personality

After completing the final years of his apprenticeship at Sofitel Melbourne On Collins, Shane then continued to be a member of the driving force of talent in the Le Restaurant kitchen. At the age of just 25 Shane was promoted to Executive Chef at the Chateau Yering. He has become one of Australia's most recognised chefs and owns the Delia Group including Maha, Maha East, Maha North, Jayda and Biggie Smalls all offering Shane's love of middle eastern cuisine.



BRENDAN KATICH

Executive Chef - Reine & La Rue

Melbourne born and bred chef with an 18-year career in the kitchens of the Sofitel Melbourne On Collins, Ezard, Gingerboy and most recently for the NOMAD group being involved in their last two openings in Melbourne, NOMAD and Reine & La Rue. He started his career as an apprentice chef at Sofitel Melbourne On Collins where he learnt cooking as fine art with precision, structure and technique.



MATHEW MACARTNEY

Executive Chef - Flinders Hotel

Chef and restaurateur spent his formative years at the Sofitel Melbourne On Collins under the guidance of Raymond Capaldi. Like all other Sofitel Melbourne On Collins alumni his career went from strength to strength in the multi awarded regional Victorian venues including Lake House Daylesford and Chateau Yering. Mathew had his own restaurant Char Dining Balwyn and now Mathew is Executive Chef Flinders Hotel.



RAYMOND CAPALDI

Chef and restaurateur

Scottish born chef and restaurateur is known and highly regarded by everyone in the hospitality industry and is noted for his time at Melbourne's Sofitel Melbourne On Collins in the late 1990s, where he was instrumental in helping to establish the Sofitel Cooking Academy. He has had an outstanding career at some of the premier fine-dining restaurants around the world and is responsible for training & inspiring many of Australia's top culinary professionals. He had his own restaurant, Hare and Grace and in 2018 he swapped his chefs' hat to business hat and opened Wonder Pies along with partner Jodi Crocker. That has grown into many brands, housed at Newlands Quarter Coburg.



STEPHEN MERCER

Chef and restaurateur - Mercers

Chef and restaurateur and owner of the long-running Eltham restaurant Mercers, which he operates with his wife Ute. Stephen's culinary journey commenced as an apprentice chef in 1985 at The Regent Hotel (now Sofitel Melbourne On Collins). He then travelled and worked in Michelin-starred restaurants in Europe and returned to Melbourne as a sous chef to Jacques Reymond. Stephen is a valued Board Member of Shared Tables and has been a dedicated supporter of it since its inception. He has also dedicated his time to training numerous award-winning apprentices and aspiring young chefs.



GEORGE CALOMBARIS

Chef, restaurateur, author and television personality

Chef, restaurateur, author and culinary creator. George began his culinary career as an apprentice chef at Sofitel Melbourne On Collins under Raymond Capaldi & Gary Mehigan. He went on to become one of Australia's most successful chefs, locally and internationally, and was recognised as one of the world's top 40 most influential chefs in 2022. His hospitality hits include Reserve, The Press Club, Hellenic Republic, Gazi and Jimmy Grants. Today, George focuses his time on assisting the team at The Hellenic House Project in Highett in Melbourne, and creating new hospitality opportunities in Sydney as Culinary Director across a number of restaurants, pubs and hotels.



STUART MCVEIGH

Executive Chef - Scott Pickett Group

British born chef, restaurateur who after completing his apprenticeship in Essex, moved to London to pursue his culinary career. Stuart worked in many multi awarded venues including the two Michelin star - The Square and two Michelin star - Pied a Terre along with Terence Conran at his flagship Le Pont de la Tour. After a stint at Chez Nico Park Lane - at the time one of just three English restaurants with three Michelin stars - McVeigh moved to Melbourne with his Australian-born wife and his first role was working at Le Restaurant at Sofitel Melbourne On Collins. He worked at The Botanical and Fenix, and then took over the head chef role at No35 on the 35th floor of Sofitel Melbourne On Collins. He opened his own place, Union Food and Wine, in Ascot Vale, but later joined Scott Pickett at St Crispin (now Smith Street Bistrot). He is now the Executive Chef of the Scott Pickett Group.

SHARED TABLES
CELEBRATING
30 YEARS

SOFITEL'S
CELEBRATING
60 YEARS

MONDAY 25TH NOVEMBER 2024

Celebration Lunch

CHEFS

BRENDAN KATICH

SHANE DELIA

MATHEW MACARTNEY

GEORGE CALOMBARIS

RAYMOND CAPALDI

STEPHEN MERCER

STUART MCVEIGH

JOHN SAVAGE



SPONSORS



Carlton & United Breweries



MENU

FIRST COURSE

Pacific oyster, cucumber, apple and horseradish
Shallot tart, sherry, fenugreek, goat's curd
Smoked sardine, whipped pine nut, lardo, za'atar

Brendan Katich – Reine & La Rue

Pommery Apanage Blanc de Blancs NV

SECOND COURSE

Eggplant poached zucchini flower, cumin seed & pine nut
burnt butter, spring vegetable Moghrabieh

Shane Delia – Delia Group

2024 Tokar Estate Rose

THIRD COURSE

Lightly hay smoked Petuna Ocean Trout, coastal herbs,
horseradish, nasturtium coulis, grilled white asparagus.

Mathew Macartney – Flinders Hotel

2017 Tokar Estate Chardonnay - Museum Collection

FOURTH COURSE

Tarama butter roasted Humpty Doo Barramundi, Greek salad

George Calombaris

2017 Tokar Estate Chardonnay - Museum Collection

FIFTH COURSE

Pithivier of duck, carrot hoisin, honeyed apple, jasmine gravy

Raymond Capaldi – Newlands Quarter

2023 Tokar Estate 'Single Vineyard - Yarra Junction' Pinot Noir

SIXTH COURSE

Parwan lamb shoulder with pistachio crust & chorizo puree

Stephen Mercer – Mercers Restaurant

*2018 Tokar Estate 'Single Vineyard - Coldstream' Tempranillo
Museum Collection*

SEVENTH COURSE

Glazed beef cheek, peas, pickled kombu, wild garlic

Stuart McVeigh – Pickett Group

2021 Tokar Estate 'Single Vineyard - Coldstream' Shiraz

EIGHTH COURSE

Sofitel Paris Brest, raspberry sorbet

John Savage – Sofitel Melbourne On Collins

Pommery Blue Sky NV

COCKTAIL

Mountain Goat Gin, lemon, sugar, raspberry,
Crème de cassis

BEERS

Mountain Goat Tasty Pale Ale

WATER / SOFT DRINKS

StrangeLove Still Mineral Water

StrangeLove Sparking Mineral Water

StrangeLove Holy Grapefruit

StrangeLove Yuzu

Pepsi & Pepsi Max

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE

John Savage Executive Chef, Stephan Leroy – Sofitel Melbourne On Collins General Manager & the kitchen brigade for bringing you today's menu

Thank you to Pommery and Tokar Estate for:

Pommery Brut Apanage 1874

2021 Tokar Estate Amphora Tempranillo - Special Release

A SPECIAL THANK YOU

Le Cordon Bleu students for assisting in the kitchen

