

SATURDAY 3RD FEBRUARY 2018

NELLY ROBINSON & KIRK HAWORTH

NELLY ROBINSON – nel.

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KIRK HAWORTH – PLATES

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7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £140 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



NELLY ROBINSON

Nelly Robinson began his career as a kitchen hand at the tender age of 14 at Michelin-starred restaurant Northcote Manor (UK), stepping into the kitchen at 15 full time to start his apprenticeship, trained by chef patron Nigel Haworth.

At 29, Robinson opened nel. offering guests the finest international cuisines with an innovative flair. Well known for his role as nel. restaurant's executive chef and owner, Robinson has found his feet as one of Sydney's



top chef personalities.

Robinson has been invited to cook as a special guest at many Australian and international events. In addition to Obsession 18 in the UK, his recent visits include Bangkok and Abu Dhabi – the latter as a competitor in the Taste of Abu Dhabi World's Best Dish

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competition with 11 leading chefs from around the globe. In 2016, he took over Vinum restaurant in PER AQUUM's Huvaafen Fushi luxury resort in the Maldives, for an exclusive dinner and masterclass, and also had the honour of cooking for Queen Elizabeth II's 90th birthday.

Nelly Robinson is a current finalist in the Chef of the Year Gault & Millau 2017 Award. This follows his nomination as a finalist in the 2016 awards, receiving an impressive 16/20 from the judges.



KIRK HAWORTH

Kirk Haworth is a consultant / development chef and co-founder (with his sister Keeley) of Plates, a 'nomadic restaurant residency' offering plant-based contemporary dining. Haworth began his career aged 16 with a scholarship under his father Nigel at Northcote.

He went on to work in a number of Michelin-starred restaurants around the world including Vila Joya in Portugal, The French Laundry in California with three Michelin star chef Thomas Keller and Quay Restaurant in



Sydney with Peter Gilmore. He returned to Northcote for a year in 2014 as senior sous chef and has also worked at Restaurant Sat Bains in Nottingham.

Haworth's style of cooking has been profoundly influenced by his battle with Lyme

The menus at Plates are created without using meat, sugar or dairy and instead focusing on plant based, organic and wild ingredients



disease, which has forced him to re-think his own diet. The menus at Plates, which has had one-day-a-week residencies at Upstairs at Trinity in Clapham and Autumn Yard in Hackney Downs, are created without using meat, sugar or dairy and instead focusing on plant based, organic and wild ingredients in dishes such as organic tomato salad, strawberry, wild herbs and elderflower; heritage potato cooked on coals, smoked eel, pickled onions and a wakame emulsion, as well as organic coconut yogurt, cocoa, wild red currants and meadowsweet.