

# GUEST CHEFS



## SCOTT PICKETT

### CHEF AND RESTAURATEUR

Scott Pickett embodies the essence of Australian hospitality. His talent was recognised early in his career when he received the gold medal and 'The One to Watch' title at Salon Culinare. Pickett refined his skills in London's prestigious Michelin-starred kitchens, with his most formative experience being three years under internationally renowned chef Philip Howard at the two-Michelin-starred restaurant The Square, where he thrived despite rigorous standards.

Returning to Australia in 2004, Pickett was drawn to Melbourne's emerging restaurant scene, where he quickly established himself as one of the city's leading chefs, garnering numerous awards and accolades. In 2005, he represented Australia at the prestigious Bocuse d'Or, achieving the country's highest ranking at that time. He continues to serve as a mentor for this biennial worldwide chef championship.

Since opening his first restaurant, Estelle Bar & Kitchen, in 2011, Pickett has built a remarkable hospitality empire. Today, he owns and operates 11 Victorian venues under the Scott Pickett Group brand, solidifying his position as a dominant force in Melbourne's hospitality scene.



## STUART MCVEIGH

### EXECUTIVE CHEF

Stuart McVeigh and Scott Pickett were introduced in 1999 whilst working at the 2 Michelin starred restaurant 'The Square' in Mayfair, London. Rapidly developing both a professional relationship and personal comradery, they have been close friends since.

Stuart shares Scott Pickett's vision and entrepreneurial approach to cuisine while setting an Australian benchmark for a venue experience. As his 'right hand man' in the kitchen operations and back of house functional requirements, Stuart has been working alongside Scott

Pickett for seven years within the Scott Pickett Group and is the direct link between Scott and the head chefs in each venue. His primary focus is menu design, maintaining quality across all restaurants, to inspire and mentor the younger chefs, and research and development for new dishes. He is an immensely talented cook and possesses an unusually calm nature for a chef. He is regarded in the industry as an 'old school grafter'. Stuart's background includes working for some of the world's best chefs in their restaurants such as 3 Michelin Star 'Chez Nico', 2 star 'Pied au Terre' and prior to joining the Scott Pickett Group, he was Chef de Cuisine at the acclaimed and 2 hatted 'Le Restaurant' at The Sofitel in Melbourne.



## BIGGY NGAMTRAIRAI

### HEAD CHEF - MATILDA 159

Ittichai Ngamtrairai (Biggy) began his career as an engineer. Later he followed his true passion for food by taking a bold leap into the restaurant industry, starting in Thailand. His journey led him through formative experiences including Molly Rose, where weekly beer releases demanded rapid menu innovation and direct guest interaction - skills he now brings to Matilda's wood-fired kitchen. His cooking philosophy centres on creating accessible yet refined dishes that make guests feel welcome for any occasion, while showcasing his

technical expertise through specialties like house dry-aged meats. His signature dish, a 10-12 day dry-aged pork chop glazed with fish sauce and honey reduction, exemplifies his ability to balance sophisticated technique with approachable flavours. Working primarily with fire and smoke, he describes his creative process as coming "from the heart," letting inspiration guide him to transform raw ingredients into "tangible and delicious" dishes that showcase seasonal produce like the wild mushrooms he eagerly anticipates each year.



## MATTHEW PODBURY

### HEAD CHEF - SMITH ST BISTROT

Originally from Geelong, Matthew left school and embarked on an apprenticeship at Gordon Tafe, where he developed his love for cooking after periods with Movida and the Station Hotel. With a passion and love for travel, he made the bold move to Puglia, Italy to work at the then 2 Michelin Starred Restaurant 'Angelo Sabatelli'. After his stint in the south of Italy, he then moved to London to work at famed restaurants such as Locanda Locatelli, Restaurant Story, finishing with two years at the 1 Starred 'Lyle's' in Shoreditch.

Upon his return to Australia, Matthew ventured to Hobart to work with Dave Moyle at Franklin, before returning to Europe to work his way up to head chef of the Michelin starred Cafe Sillon in Lyon, France. Matt was Head Chef of Captain Moonlite in Anglesea for Matt Germanichis for a period before opening his own venue, La Cachette in Geelong.

La Cachette was awarded a GFG Hat in its first few months of opening and maintained that for the entire duration of its tenure. La Cachette was nominated twice for best regional restaurant and focused on a seasonal, constantly evolving menu with the support of Victoria's best small, local producers.



## KIN PAK TAM

### HEAD CHEF - CHANCERY LANE

Originally from Hong Kong, Pak's career started with an apprenticeship at 5-star hotel 'The Peninsula Hotel Hong Kong', rotating through all eight F&B outlets. Four years later, Pak was positioned under one of the most respected chefs in the world, Chef Joel Robuchon, at the 3 Michelin starred 'Robuchon a Galera' in Macau. After two years he returned to Hong Kong and spent five years working with Donovan Cooke at 'The Hong Kong Jockey Club'. In 2010, Donovan brought Pak to Melbourne as a Senior Sous Chef to set up the seafood restaurant 'The Atlantic' at Crown

Casino. After five years, Pak joined a young hotel group, 'Altitude Hotel Group' as an Executive Chef, to build on his management skills.

In 2020, he decided to return to his true passion, working again in fine dining, joining the preopening team of the Scott Pickett Group's Chancery Lane. Starting as Executive Sous Chef, Pak was elevated to Head Chef within twelve months. Pak is involved in the group menu design and research and development collaboration with Group Executive Chef Stuart McVeigh.



## GEORGINA DENT

### HEAD CHEF - ESTELLE

Georgina Dent, currently Head Chef at Northcote's Estelle, brings a decade of hospitality expertise shaped by her culinary journey across prestigious establishments. Born to chef parents in South London, she began her career at age 15 at the Carlyon Bay Hotel, before honing her skills at two-Michelin-starred Outlaw's under Nathan Outlaw and various fine dining establishments in London, where she won the 2013 OFM young chef award at age 19. Her experience expanded through roles at The Breslin in New York under April Bloomfield, Restaurant Sat Bains in the UK, and a butcher traineeship at Philip Warren Butchers,

before relocating to Australia in 2018 to work at Matilda 159 Domain. Now at Estelle, Dent applies her diverse background to create progressive modern Australian dishes with European influences, focusing on seasonal produce.

# SCOTT PICKETT

EST. - GROUP - 2010

## SCOTT PICKETT GROUP

# SHOWCASE LUNCH

MONDAY 24<sup>TH</sup> MARCH 2025

## CHEFS

SCOTT PICKETT - Chef & Restaurateur Scott Pickett Group

STUART MCVEIGH - Executive Chef Stuart McVeigh

KIN PAK TAM - Head Chef Chancery Lane

GEORGINA DENT - Head Chef Estelle

BIGGY NGAMTRAIRAI - Head Chef Matilda 159

MATTHEW PODBURY - Head Chef Smith St Bistrot





SPONSORS



Carlton & United Breweries



MENU

SNACKS

Culatello, smoked cheddar, europantry truffle honey  
Merguez stuffed chicken wing

**Biggy Ngamtrairai - Head Chef Matilda**  
**Matthew Podbury - Head Chef Smith St Bistrot**

FIRST COURSE

Cured Petuna Ocean Trout, burnt mandarin, tamari, wild rice  
**Georgina Dent - Head Chef Estelle**

SECOND COURSE

Humpty Doo Barramundi, smoked butter, potato  
**Matthew Podbury - Head Chef Smith St Bistrot**

THIRD COURSE

Slow cooked Sher Wagyu beef cheek,  
preserved pine mushroom, celeriac  
**Kin Pak Tam - Head Chef Chancery Lane**

DESSERT

White chocolate, peach, popcorn, sudachi  
**Biggy Ngamtrairai - Head Chef Matilda**

PETIT FOURS

Dark cocoa and coconut truffles  
Jammy Dodger  
**Kin Pak Tam - Head Chef Chancery Lane**  
**Georgina Dent - Head Chef Estelle**

COCKTAIL

Mountain Goat Gin, apple, vanilla, mint

CHAMPAGNE

Vranken Diamant Blanc de Blancs 2007

WINE

2024 Tokar Estate Chardonnay  
2023 Tokar Estate ‘Yarra Junction’ Pinot Noir  
2018 Tokar Estate ‘Coldstream Vineyard’ Cabernet Sauvignon

BEERS

Mountain Goat Very Enjoyable Beer

WATER / SOFT DRINKS

StrangeLove Still Mineral Water  
StrangeLove Sparking Mineral Water  
StrangeLove Holy Grapefruit  
StrangeLove Yuzu  
Pepsi Max

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE

Scott Pickett – Chef, Restaurateur Scott Pickett Group  
& Stuart McVeigh – Executive Chef & the kitchen brigade for  
bringing you today’s menu

A SPECIAL THANK YOU

Le Cordon Bleu students for assisting in the kitchen

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EST. - GROUP - 2010

CHANCERY · IANE

Estelle

MATILDA  
159 DOMAIN

|SMITH|S|BISTROT|

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