

CELEBRITY CHEF DINNER



for Challenge during the
2018 Oates Vic Open



Indulge in a first class dinner prepared by world-renowned chefs Scott Pickett, Ian Curley and Todd Moses plus a spirit tasting from global spirit ambassador Brendon Rogers, all while overlooking GMHBA Stadium under lights. Throughout the evening, hear from a number of special guests and players while raising much needed funds for Challenge during the 2018 Oates Vic Open.

Friday 2 February 2018

Presidents Room
GMHBA Stadium

(Parking available outside the Brownlow Stand)

7pm arrival for canapés followed by dinner including beer, wine, soft drink & spirit tasting.

Smart casual (no denim)

Collared shirts for gents

Tickets **\$1,400** for a table of 10
or **\$160** per person

MAKE A BOOKING ▶

MEET THE CHEFS...

Scott Pickett



From humble beginnings, Scott Pickett's career has gone from strength to strength and he is now Executive Chef/Owner at Melbourne dining gems: the two hatted degustation style Estelle by Scott Pickett and the more casual Estelle Bistro. Scott's most significant kitchen experiences were with Philippe Mouchel at Paul Bocuse, and Langton's, three-hatted restaurant Ondine, working under Donovan Cooke and Junior Sous Chef to Philip Howard at London's two Michelin Star restaurant, The Square. Growing up on a farm in Kangarilla, South Australia influenced Scott's passion for good produce and his years working in top restaurants around the world honed his skills to become the chef and restaurateur he is today.

Ian Curley



Ian Curley is a highly regarded Australian chef and media presenter whose humble food philosophy, classic culinary skill and affable, no-nonsense approach have seen him win the respect of diners, critics and colleagues alike.

While most chefs might cite exotic travel experiences or a childhood spent tied to matriarchal apron strings for their obsession with food, UK-born Curley simply saw cooking as "a way out of the bleakness" of industrial Coventry, where he grew up during the 1970s.

After a well-documented and character-building stint in juvenile detention as a teen, 'Curles' (as he's widely known) saw the kitchen as his golden ticket to "girls and travel". "I was never going to be a world-class criminal," he says, "so I thought I'd try being a world-class chef instead".

Todd Moses



Melbourne based young chef Todd Moses has cooked in some of Melbourne's finest and reputable kitchens. His resume boasts stints at Fenix, in its hay day, under command of Raymond Capaldi, two hatted, Circa The Prince, and previously time spent within the Andrew McConnell empire. Todd's now found his home at the recently opened French Saloon. Working alongside owner and Melbourne's favourite brit-pack chef, Ian Curley (the European, Kirk's Wine Bar), they make a dynamic team producing some of Melbourne's finest bistro fare. Recently awarded 1 chef's hat in this year's AGFG, Todd's approach is relaxed yet confident with a gunning emphasis on the finest product available.

~ Fourth celebrity chef to be announced in early 2018 ~

plus Premium Spirit Ambassador

Brendon Rogers



Brendon Rogers is a world-renowned spirit ambassador with over a dozen years experience in the industry. Brendon has worked as a bartender and sommelier in a number of iconic European venues and currently travels Australia running leading training sessions and demonstrations with premium spirits.

