

CELEBRITY CHEF DINNER



for Challenge during the
2019 ISPS Handa Vic Open

Indulge in a first class dinner prepared by renowned chefs Ian Curley, Todd Moses, Michelle Thorne and Craig Gorton 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 2019 ISPS Handa Vic Open.

Friday 8 February 2019

Presidents Room
GMHBA Stadium

(Parking available outside the Brownlow Stand)

7pm arrival for canapés followed by dining experience including beer, wine and soft drink.

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...

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 the Australian Good Food Guide, Todd’s approach is relaxed yet confident with a gunning emphasis on the finest product available.

Michelle Thorne



With more than 14 years of professional patisserie experience Michelle has most recently been the executive creative drive behind the innovative desserts for the European Group, which encompasses iconic Melbourne venues such as The European, The Supper Club, City Wine Shop, Siglo and Spring Street Grocer, Spring Cheese Cave,

From Luxury resorts to 5 star hotels and large catering companies encompassing Australia and the United Kingdom Michelle has a deep passion for creating new recipes and introducing new concepts in plated desserts, celebration cakes and pastries. Michelle has created bespoke desserts for sit down dinners exceeding 850 guests and looks forward to bringing her unique passion and style for all things sweet to the National Gallery of Victoria.

Craig Gorton



Craig Gorton began his career at Chez Pok Restaurant in the Hunter Valley under French chef Jean-Marc Pollet where he learned classical French country dishes.

Thanks to his extensive travels across Thailand, India, Europe and Nepal, diners at restaurants Delgany, Tucks Ridge and The National have been feasting on superb fresh Mornington Peninsula produce with a variety of regional French, Mediterranean and Asian influences.

Now Craig calls the Mornington Peninsula home at The National Golf Club where he can fulfil his passions of fine food and golf.

