

# BRENDAN PRATT

VASSE FELIX HEAD CHEF

Brendan Pratt joined Vasse Felix in late July 2017. Perth born and trained, his international experience includes positions with Michelin Star Restaurants The Fat Duck and The Ledbury.

Since starting at Vasse Felix, Brendan's food has evolved to feature wine pairing at its core. The kitchen takes inspiration from the flavour profiles and textures of Margaret River wine and the Vasse Felix winemaking style. This, combined with the superb local produce of Margaret River, has allowed an unmanipulated style to emerge, creating depth and body of flavour through intricate culinary techniques.

“Every week we uncover more of the phenomenal local produce being grown in Australia's South-West. Margaret River is one of Australia's leading culinary destinations so to be able to be a part of such a well regarded community, amongst such beautiful produce and scenery is a dream come true.”

#### Vasse Felix Restaurant Accolades:

- Top 100 Australian Restaurant  
*(Australian Financial Review)*
- Top 100 Australian Restaurant  
*(Gourmet Traveller Magazine)*
- Restaurant of the Year  
*(The West Australian Good Food Guide 2013)*
- Hot 50 Australian Restaurant 2013  
*(The Australian)*

“Vasse Felix has never been better. New(ish) chef Brendan Pratt has been cooking some of the most refined and interesting dishes in the region.”

Rob Broadfield on the best WA restaurants of 2018

