

BRENDAN PRATT

VASSE FELIX HEAD CHEF

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

Brendan's experience, interest in working with wine and passion for the superb local produce of the South-West lead to a move south for the opportunity to work with the South-West's outstanding wines and produce in a fine-dining capacity at Vasse Felix.

"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:

- Two Hatted Restaurant (Australian Good Food Guide)
- 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

