



## Executive Chef - Antoine Deunff



Antoine grew up in Bordeaux, France where he completed a management degree. Upon completion he embarked on a working holiday where his first job was as a kitchenhand at Sentinel Bar and Grill in Perth. This where Antoine met his mentor Julian Mann and discovered his love of food and cooking.

On completion of a certificate in commercial cookery as well as a diploma in hospitality through Cambridge International College Perth, Antoine moved to Margaret River and worked with Russell Blaikie (Must wine bar, Perth) at Muster. In 2016 he joined the Cullen team, and knew straight away that it was the place he wanted to work, stay and build something.

*“As Head Chef of Cullen wines, I fully embrace the philosophy of the place, working sustainably and with the idea of idealizing the biodynamic garden to compliment the wine produced here. I love the fact that it is possible to grow the food, prepare and serve it within the property. Customers come here to enjoy wines made here and consumed here and the food needs to be a reflection of this beautiful philosophy for a unique experience of what Cullen is all about. From the moment I started working here, I’ve always tried to spend as much time as possible in the garden, getting inspiration from the produce that we grow here. Indeed a lot of them cannot be found anywhere else and it is such a privilege to work with a multitude of organic plants and herbs. My objective is to keep making the originality of the kitchen garden shine in Cullen’s menu.”*