



JOSEF CHROMY
TASMANIA

Stuart Mullan – Career Story

Tasmania - the cleanest air, the purest water, rich nourishing soil and a mild climate; the perfect ingredients for award-winning fine food and wine. Having grown up in this environment and amongst some of the Australia's greatest produce, Stuart Mullan made the natural progression to work in the industry that he loves. A chef apprenticeship working under acclaimed Chef Daniel Alps at one of Tasmania's most awarded restaurants-Strathlynn, Stuart developed a broad knowledge of food and gained skills in all areas of cookery including, butchery, pastry, cold larder, saucier in truly a fine dining establishment.



Completing his apprenticeship the decision was made to change environment and move north and gain a wide range of culinary experiences. As commi chef at the exotic Dunk Island Resort, Stuart managed sections including a 300 seat seafood buffet, 200 seat table d'hôte menu, bakery and corporate function centre. After 2years years of 80 percent humidity and crystal clear waters, he moved to a place of almost zero humidity and no water- the World Heritage-listed-Uluru (Ayers Rock).

Starting as Chef de Partie at the five star property 'Sails in the Dessert', he once again moved through all the sections and soon after, was fortunate enough to be offered the Sous Chef position at the 6 star premium property 'Longitude 131'. A member of the Small Luxury Hotels of the World, at \$1900 per night for a minimum 2 night stay, Stuart experienced the joy of cooking with almost no food budget. Working under Michelin Star and European Young Chef of the Year, Nadine Wratcher, Stuart was able to learn and truly experiment and develop his own style as a Chef over the next 2 years:



"My philosophy is to simply take the freshest ingredients and create dishes that stay true to the flavours mother nature intended, without over complicating things. Take a star ingredient and compliment it, don't overpower it or try to deconstruct it. Just aim to cook it perfectly and marry it with things that "WORK". Compliment that with a great bottle of wine and what can be better?"

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After arriving back in Tasmania during October 2007 Stuart was fortunate to be offered the position of Executive Chef at Josef Chromy Wines. Today Josef Chromy OAM is recognized for his commitment and contribution to quality food and wine in Tasmania. Stuart's purpose is to build on that tradition sourcing local ingredients that are grown or farmed within only a few kms of the restaurant to showcase only the freshest and tastiest produce.

In just 3 short years, Stuart has been instrumental in the list of awards received by the Cellar Door restaurant that includes:

“Top 10 Cellar Doors of Australia “ Australian Wine Business Magazine 2009

One of 6 National Finalists in “The Australia” Newspaper’s “Best Winery Experience of 2009.

The final word comes from Leo Schofield AM, one of Australia’s influential food critics:

“Thence to another northern attraction in which all Tasmanians can take pride and all visitors pleasure, the world-class - and I use that overworked description advisedly – Josef Chromy vineyard at Relbia.

Few vineyards can match this one for class. The wines are great, the staff terrific, the food simple and delicious and the view over lakes and vines as captivating as one would find in Europe.

Mr Chromy's tale is inspirational. The enterprising, hard-working Czech migrant created an empire and in a sense, recreated some of the beauty of his distant homeland in the antipodes.”

Leo Schofield AM – Hobart Mercury 7th Feb 2009