



MARTIN BOUCHIER BIOG

Having spent 35 years in the kitchen, working his way up from junior dishwasher at 14 to current, Martin has been lucky enough to work his way around the world, the UK, Austria, France, the US, Spain & now here in Australia.

Being 5th generation in hospitality, chef patron of the 1st gastropub in his home county in the UK, receiving accolades from major British institutions for quality of both produce & product his 1st thought is to the provenance of ingredient.

Getting to the markets at 4am & finishing at 11 at night for a decade it was time for a change, so a traditional Andalusian beach restaurant it was.

After 10 years in Spain, owning a Merendero & cooking the freshest fish directly from his beach, predominantly on olive wood it was time for a change. Hence Australia.(can't beat a good Ashes match)

Now a citizen and having worked in award winning restaurants in S.A & the Northern Territory, Martin believes that the future "pan burners" need to be nurtured. Joining ACF is a natural choice, judging the students as he was once judged & mentoring as he has been over his career.

The industry has allowed him to eat the best, produce the best, meet the best: long may it continue.