

Darren Robertson

Chef, Sustainability Advocate, Media Personality & Keynote Speaker

Darren Robertson is a restaurant-owner and gourmet chef who is committed to cooking with sustainably and ethically farmed produce. He is also an author and a media personality who has appeared on *MasterChef*, *Iron Chef USA*, *The Great Australian Cookbook* and *MKR*.

Articulate and passionate, Darren is a keynote speaker who can speak about the challenges and rewards of working as a chef in some of the world's best restaurants, about building businesses and driving success, and about ethical business.



More about Darren Robertson:

Darren Robertson trained in the UK under acclaimed chef Mark Raffan at the Michelin-starred Gravetye Manor. Moving to Australia in 2001, his skills were further honed working at Tetsuya's, where Darren rose to the position of head chef. At the time, the restaurant held three chefs' hats and was voted the 5th best restaurant in the world. In 2011, Darren founded The Table Sessions – a guerilla-style dining experience, which was awarded Best Event by Australian Gourmet Pages.

In 2012, Darren joined forces with like-minded mates at Three Blue Ducks. He's now one of six owners, with restaurants in Bronte, Byron Bay, Rosebery NSW; Brisbane, and a fifth venue in Melbourne.

Darren is also the co-author of three cookbooks and writes for *Delicious*. He has appeared on *MasterChef*, *Iron Chef USA*, *The Great Australian Cookbook* and *MKR*.

He is an ambassador for the Australian Cancer Council, Oz Harvest and sits on the judging panel for the Delicious Produce Awards.

When he's not foraging or surfing, Darren Robertson is in the kitchen cooking, fermenting, pickling, and testing recipes with his fiancée – meteorologist, journalist, TV presenter and food author, Magdalena Roze, and sons, Archie and Charlie.



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