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## A BRIGHT NEW KITCHEN BRIGADE AT WARRENMANG

You can feel the winds of change at Warrenmang in the Victorian Pyrenees...and it's a pleasant summer breeze they blow.

A young, ambitious brigade of chefs have settled contentedly into the tiny hamlet of Moonambel, determined to make their mark while breathing some exciting fresh ideas into the Warrenmang kitchen.

Leading the team with foodie flair, derived from his Eurasian background is youthful Sam Pinzone. His passion and joy when working with food is positively expressed in his dedication to creating delicious, delicate and visually beautiful dishes to please his guests.

*"Since I was a child I craved those flavours of sweet, sour, hot and salty not just in Asian food but in all foods' and I do believe the food I cook is truly Australian because of it. I can remember my first taste of a really beautiful rich spicy Duck curry with pineapple and hints of ginger"*

*"To cook food, you not only have to live and breathe it, as a chef--you must love it" Sam Pinzone*

Having worked at Rockpool Bar & Grill and Jacques Reymond, Executive Chef Sam Pinzone has had his training in the best of both worlds; the simplicity of Neil Perry's dishes and the finesse of Jacques Reymond has given Sam experience beyond his tender years. Using the best produce available in the Pyrenees, Sam is bringing his love of cooking and the flavours of the region to the tables at Warrenmang Vineyard and Resort.

Enter the Brazilian, head chef Brunno Rocha. Brunno completed his apprenticeship at the school of Le Cordon Bleu in Sydney after leaving a secure job in Brazil to follow his passion for cooking. Brunno then had a stint at both the Sydney Opera House and The Botanical before spending a year working at Steer Bar and Grill with both Stacey Thompson and Shaun Neilson, surviving the change of chefs and working his way to the top.

After leaving Steer, Brunno began as sous chef at Olla Messa Southbank where he met up with cooking soulmate, Sam Pinzone; after four months they decided to move to the restaurant at Warrenmang to create a menu that was a little more technical and challenging than the current offering. Brunno's influence on the menu comes from his traditional French training, bringing complexity and a personal style of cooking to the table.

Sous Chef/Pastry chef, and fiancée of Brunno, Sarah Rawsthorne emerged from a slightly less exotic background, learning as an apprentice then running a well known country bakery in Castlemaine, Victoria. Sarah was also a Patisserie teacher at a college in Melbourne for one year.

Sarah also worked at Steer Bar and Grill as Head Pastry Chef and Functions Manager. In just a few months Sarah learned how to use her solid background and training in the world of baking in a way that enabled her to convert her skills into the art of fine dining. Together with her future husband Brunno, she moved on to Olla Messa at Southbank where the three friends became a formidable trio.

Making her own breads and pastries Sarah has developed a dessert menu at Warrenmang using interesting and quality produce; two of her signature dishes include a featherlight Valrhona chocolate mousse with hazelnuts and blueberries and a new style banana tart tatin with Ferrero Rocher ice cream.

Brunno and Sarah are planning a short holiday to Brazil where Brunno will renew his interest and love of spicy Latino foods, while Sarah meets his family, and no doubt learns some cooking traditions of Brazil.

Meanwhile Sam and his senior apprentice, Stewart Neighbour will hold the fort at Warrenmang with the assistance of two young Melbourne chefs, keen to be a part of Warrenmang's team while Brunno and Sarah are on leave.

After 33 years of ownership at Warrenmang, host and restaurateur, Luigi Bazzani says he is constantly astonished and excited by the talent, creativity and enthusiasm of today's up and coming young chefs. His pleasure at seeing the succession of beautiful dishes coming from his kitchen and hearing the comments from satisfied guests never wanes; he knows with Sam and Co. at the helm, the flow of compliments are sure to continue.

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