

## Julian Hills Background

Head Chef Julian Hills made the move to Paringa in 2011. His experience stems from reputable Melbourne restaurants, including The European, Middle Brighton Baths and The Courthouse, as well as restaurants abroad. Julian's deep understanding of food combined with his training in Fine Arts allows him to bring to the plate delicate, balanced and beautifully presented dishes.

Julian sources his produce locally and regularly forages the beaches and hills of the region for his dishes. This naturally compliments the cool climate wines of Paringa Estate when developing the menu.

Head Chef Julian Hills has now well and truly settled into his position at Paringa Estate. In Julian's desire to incorporate peninsula produce into his food were ever possible, he has undertaken a number of recognisance missions across the Peninsula. "It's truly amazing how many small high quality producers that are out there once you go out and have a look" said the enthusiastic young Chef. Produce that will be included within his summer menu included producers such as Ripe n Ready Berries and Cherries, Mock Orchards for their ciders and vinegars, Flinders Tomato's, Pure Peninsula Honey and Main Ridge Dairy for their fantastic goats Cheese.

