

Hugh Hazelwood Biography

History

In 2001 at the age 17, I moved from Renmark to Adelaide and started my apprenticeship at Red Ochre Restaurant. I also worked at Windy Point Restaurant and the Grove Tavern. Once qualified I transitioned to the Stirling Hotel, then off to the mines to save money for my next big adventure.

Aged 24 I moved to south west England. And it was here that I really learnt how to 'cook'. I took a Chef de Partie role at the Castle Hotel in Taunton under the guidance of Michelin starred Richard Guest. He took me under his wing and I was quickly fast tracked into a senior Sous Chef position.

After 2 years I moved to the Cotswolds, taking a senior Sous position at Buckland Manor, a luxury 15 bedroom Relais and Chateaux. We received 3 rosettes during my time there. This was part of the Michael Caines Collection, one of Britain's most popular and well known Michelin chefs.

I was there for about 3 years until I got a phone call from Liam Finnegan (now The Executive Head chef of Ashford Castle, Ireland) who enticed me back to run the Castle Hotel which he had recently taken over. We worked tirelessly to organise an annual food festival called "Feast" and coordinated guest chef dinners where I was in the privileged position to work with many incredible Michelin starred chefs. We won 3 rosettes and scored a 7 in the Good Food Guide which put us in the top 100 restaurants in the UK.

In 2020 my wife and I moved back to Australia. I took up an Executive Chef position at the Hotel Renmark. Then COVID hit and I spent the next 5 years helping reshape the business. For me the pinnacle of this restructure being the opening of fine dining restaurant "Temperance" in 2023. By 2024 we were recognised as a top 10 restaurant in South Australia by Gourmet Traveller and went on to win "Best Rural Restaurant" and "Chef of the Year" at the South Australian AHA Awards.

Self-appraisal

I don't proclaim to be the best chef, but I'm a hard worker with huge aspirations. I love to surround myself with people that can teach and challenge me to be do and be better.

I believe in simplicity where less is more. Let the star of the show shine.

I am very proud of South Australia and what it has to offer and I intend to champion our great state. Watch this space!