

Shane Osborn & Marcus Eaves

Michelin Stars hit the Marque IV with Shane Osborn & Marcus Eaves

Where: Marque IV Restaurant

When: Friday, 29 May 2009

With: Shane Osborn and Marcus Eaves with Paul Foreman,
head chef, Marque IV Restaurant



About Shane Osborn:

Shane Osborn is the head chef and co-owner of Charlotte Street's two Michelin starred Pied à Terre in London. The first Australian chef ever to gain Michelin status, Osborn received his second star in 2004 for his modern European cuisine at the leading London restaurant and remains the only Australian chef with two Michelin stars.

Born in Perth, the 38-year-old got his first exposure the rudiments of French cooking during the 1980s in the heavily French-influenced Perth restaurant scene. Determined to expand both his knowledge and experience, he left Australia in the early 1990's and headed to Europe. In 1996, his odyssey brought him to London, where he accepted a position to work under Marcus Wareing, at the newly opened L'Oranger in St. James's.

Osborn was hooked on London's vibrant restaurant scene and made it his home. Leaving L'Oranger, he worked for a period as junior sous chef at the 2 Michelin star The Square in Mayfair before finally joining Pied à Terre in 1998. His reputation for excellence brought him international recognition when he was awarded the 2007 Readers Choice at The San Pellegrino Worlds 50 Best Restaurant Awards, organised by Restaurant magazine, UK. In 2008 Osborn joined fellow Michelin-starred chefs representing UK gastronomy at the international chef's congress Identita Golose.

About Marcus Eaves (pictured above):

Born in Leamington Spa in 1981, chef Marcus Eaves spent his formative years growing up among the Midlands farming community. Greatly inspired by his father, who was a chef at a local country house hotel, Eaves developed a strong sense for the quality of local produce and a passion for the seasonality of dishes and their ingredients.

These influences led him from school to catering college and after only eight months his talent secured him a position in the kitchens of Simpsons in Kenilworth under Andreas Antona. During his time there the restaurant earned its first Michelin star. The next four years saw Marcus working with some of the top Michelin starred chefs in the country including Martin Blunos at Lettonie in Bath, John Burton-Race at the Landmark Hotel, Shane Osborn at Pied à Terre in London and Claude Bosi at Hibiscus in Ludlow. In 2004, during his time with Bosi, his early achievements were recognised when he was awarded Midlands Young Chef of the Year and won the Gordon Ramsay Scholar award.



In 2005, Eaves returned to Pied à Terre to work with Shane Osborn as sous chef. Under Osborn's tutelage, Eaves has honed and perfected his culinary skills and enhanced his understanding of modern cuisine.

Shane Osborn on Tasmanian produce:

Shane Osborn said: "I am looking forward to using the wonderful fresh, natural produce Tasmania has to offer – and particularly excited about cooking with the Tasmanian ocean trout and leatherwood honey which I have heard so much about.

"Like all chefs I believe high quality ingredients are the key to any dish and, with Tasmania's fertile soils, pure rainfall and some of the cleanest air and waters on earth, I can't wait to discover the local produce."

**For more information, interviews with the guest chefs and images please contact:
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