

BIOGRAPHY OF JUSTIN NORTH

Justin grew up in Blenheim, Marlborough and studied commercial cookery at Marlborough Polytechnic. His first job in a commercial kitchen was at the Parkroyal Hotel in Wellington where contacts were made and Justin secured a job at Gekkos Restaurant in the then, Park Lane Hotel in Sydney with famed French chef Olivier Massart. Following the hotel work, Justin went on to work at Brasserie Cassis in Sydney, with Dietmar Sawyere and Liam Tomlin and thrived in the busy and stressful restaurant environment.

After a couple of years in Sydney, Justin made the necessary connections to secure a job at two Michelin starred Le Manoir aux quat' Saisons in England in 1996. Raymond Blanc was an inspirational teacher and here Justin learnt much of the technique and passion for cooking that has stayed with him throughout his career and contributed to his own success. After Le manoir Justin travelled through France obtaining work experience in two of Paris greatest three Michelin starred restaurants: Pierre Gagnaire and Guy Savoy.

In 1999 Justin returned to Sydney to work with Liam Tomlin at Banc restaurant as sous chef, which earned Three Hats in The Good Food Guide and enjoyed considerable success for a few years. Throughout this time, Justin spent most of his days off studying business and formulating a plan that would see him and his now wife Georgia North open their own restaurant.

Bécasse opened in 2001 in Surry Hills and quickly built a fantastic reputation for great food and service at reasonable prices. Justin and Georgia earned two hats in the Sydney Morning Herald Good Food guide and many great reviews. The time came to expand and improve upon what was a winning combination and Bécasse moved to more luxurious surrounds in the centre of the CBD. The move was well received by reviewers and most importantly, regular customers.

Bécasse retained its Two Hat status and also won Restaurant of the Year 2007 in the Good Food Guide. What capped off a big year for Justin was the release of his first cookbook *Bécasse - Inspirations and Flavours*. The book showcases Australia's finest produce and the people and stories behind their success as well mouth-watering recipes, many based on dishes from the restaurant. Justin is already working on his next cookbook and along with Georgia, looking forward to building upon their quick success. Bécasse restaurant was recently voted in the top 100 restaurants in the world.