



TUESDAY 25 JANUARY 2022



Female young chefs + female producers/ farmers
+ female winemakers + female front of house



Young Chef Collab Pop-Up: 25 January 2022

GIRL GANG DINNER

Bread & Canapes

Bagel, fresh cheese and blueberry (Lily)

Mr Ng's Masterstock devilled egg (Jude)

Kangaroo tartare dolmades (Emma)

Fish tostada (Saffron)

Savoury

Savoury Pavlova, fish mousse, tamarillo, apple cucumber jelly

(Jude Ng, Pipit)

Australian Bay Lobster, bunya nut, roe butter

(Emma Arkinstall, Ciao Mate)

QLD Grouper, white bean, tomato, nasturtium

(Saffron Brun-Smits, La Casita)

Sweets

(Lily Pegus, Pipit)

Lychee

Mango and sourdough

Popcorn

Thanks

Female chef mentors: Carlyne Helmy, Tabs Thompson, Alanna Sapwell, Hanna Lleinonen

Front of House: Alice Dwyer, Pipit

Guest Sommelier: Gabby Fury

Floral Display: Selena of Immortal Soil

YOUNG CHEFS

Inspired after our first Young Chefs Collab event in October 2021, we are excited to bring it back in an all-female version.

This Girl Gang Dinner shares the talent of up-and-coming Northern Rivers female chefs, female producers/suppliers and a drinks menu of female winemakers

This partnership event includes the following young chefs:

- Jude Ng (Pipit)
- Emma Arkinstall (Ciao Mate)
- Saffron Brun-Smits (La Casita)
- Lily Pegus (Pipit)

Women leadership and representation in hospitality is an important topic for us and we share this event as is part of NSW Good Food Month 2022.

This menu booklet shares our list of female hospo role models to highlight and extend this conversation.

(course 1)

Jude Ng

Pipit Restaurant, Pottsville



Who are female chefs that you admire?

BEATRIZ FERNANDEZ AKA. "MAMA BEA"

Previous owner of Lola Cafe, Seddon VIC. Bea was the first person to let me into her Galician & Portuguese kitchen though I had zero experience, and showed me the ropes when I asked to volunteer between two non-hospo jobs. She cooked with motherly-grandmotherly love and had faith in me.

NAOMI LOWRY

Follow @chef_naomi_lowry

Naomi drove up all the way from Sydney to voluntarily mentor and support Kyah at his charity dinner. She was one of the most nurturing, passionate and energetic chefs I have had the pleasure to work with.

After a stellar career running some of Australia's best restaurants Naomi (Banskia Hotel) discovered she had breast cancer. As she got back on her feet she scored a job as food producer on TV show Plate of Origin, and now works as head chef working alongside Colin Fassnidge.¹

GABRIELA CÁMARA

Follow @gabrielacamara

Listed in TIME as one of 100 Most Influential People of 2020. With no formal chef training, she is the chef and owner of Contramar (Mexico City) which she opened at age 22, and Cala (San Francisco) which hires formerly incarcerated people with added surcharge to diners' bills to cover her employees' health insurance.

Bio Sources:

1. Deep in the Weeds

(course 2)

Emma Arkinstall

Ciao Mate, Bangalow & private chef



Who are female chefs that you admire?

Analiese Gregory

Follow @analiesegregory

After working in some of the world's best restaurants including Quay and Mugaritz, Analiese Gregory found solace in regional France foraging food, connecting with nature and cooking produce of the season. Inspired by a real connection with nature she moved to Tasmania, and began a life of foraging, diving, hunting, cooking on beaches¹

ANGIE MAR

Follow @angiekmar

Angie Mar is the owner and executive chef at the Beatrice Inn in New York's City's West Village. She is best known for her innovative preparation of meats, Mar was named a 2017 Food & Wine Best New Chef and was a 2019 James Beard semifinalist for Best Chef: New York City²

TRISHA GREENTREE

Follow @tgreentree

Executive chef at 10 William Street + Fratelli Paradiso, Greentree has worked at Brae VIC, Mr Wong in Sydney. She also refined her skills in California and Denmark. In Denmark, she worked at Henne Kirkeby Kro, an inn on the west coast with a two Michelin-starred restaurant. She says the British head chef Paul Cunningham taught her the value of simplicity³

Bio Sources:

1. Deep in the Weeds (Jan 2021)
2. Google Books (2019)
3. Broadsheet 13 March 2019

(course 3)



Saffron Brun-Smith

LaCasita, Brunswick Heads

Who are female chefs that you admire?

JO BARRETT

Follow @jobarrett

Many talk about living more sustainably. For Melbourne chef Jo Barrett – and cheesemaker, woodcarver and sugar-sculptor – it's her entire being. Barrett is one of Australia's best credentialled chefs and arguably one of our most undersung food talents. She has trained as both chef and patissier, in something of a culinary double degree¹

DANIELLE ALVAREZ

Follow @daniellemariealvarez

While carving out a career in California's restaurant industry a trip to Australia led to an offer by the Merivale Group to build her dream in Sydney (Fred's)- a farm to table style restaurant. She has fostered and formed part of what is now considered one of Australia's premier dining experiences.²

ROSIO SANCHEZ

Follow @sanchezrosio

Born in Chicago to Mexican and American parents, Rosio Sanchez trained at the Cordon Bleu, she worked as a pastry chef in legendary wd~50 in New York and became head pastry at Noma in Copenhagen at a very young age. To bring tacos to the heart of Copenhagen she opened Hija de Sanchez, a contemporary taqueria.³

Bio Sources:

1. Sydney Morning Herald (27/9/21)

2 Deep in the Weeds (March 2021)

3 Food & Wine (2019)

(course 4)



Lily Pegus

Pipit Restaurant, Pottsville

Who are female chefs that you admire?

NATALIE PAULL

Follow @beatrixbakes

Natalie Paull spent her formative years working with Australian food luminaries Maggie Beer and Stephanie Alexander. Nat opened Beatrix Bakes in Melbourne in 2011 and has established a reputation for melding the traditional pillars of cake baking with her distinct brand of irreverent innovation.

SARAH BALDWIN

Follow @joyrestaurant

Sarah Baldwin is behind Brisbane's most-lauded tiny restaurant. At just 10 seats, Joy is pocket-sized, but the chef wouldn't have it any other way. She got her start in hospitality in high school, working as a dishie at a local Chinese restaurant and later went on to work at Urbane Restaurant, Six Penny and in the Northern Rivers before opening Joy²

ALANNA SAPWELL

Follow @alannasapwell

Alanna Sapwell leaves diners wanting more wherever she goes. With past experience at Esmay pop-up, Arc Dining, Saint Peter and Urbane. Her menus pay homage to comfort-cooking and nostalgia but always with a special twist and an elevated execution.³

Bio Sources:

1. Google Books (2020)
2. Hospitality Magazine (08/06/2021)
3. Tasting Australia (2021)

CHEF MENTORS

During menu development the young chefs were supported by senior chefs were supported by senior female guest chefs as extra mentors:

Carolyn Helmy

The Star, Gold Coast
Follow @chefcarolyne

Tab Thomson

Food Wine pop up, Beach Byron Bay
Follow @tabsthomson

Alanna Sapwell

Esmay pop up, Beach Byron Bay
Follow @alannasapwell

Hanna Lleinonen

A Cut Above, Melbourne
Follow @leinonenhanna



Who are female chefs that you admire?

From Carolyn Helmy

DOMINIQUE CREEN

Follow @dominiquecreen
@atelier.crenn

Dominique is a French chef who currently is the only female chef to obtain 3 Michelin stars for Atelier Creen in San Francisco, She received international attention and recognition from her concept and presentation of food being so inventive.

NANCY SILVERTON

Follow @nancysilverton

Anyone who's a fan of sourdough would be familiar with Nancy, she was the one who really developed and exposed the American consumer to experience artisan bread and sourdough. Being based in California she really embraced all the amazing produce that surrounds her with La Brea Bakery, Campanile and making her mark with the James Beard accolades through the years.

CLARE SMYTH

Follow @chefclaresmyth

Having just opened in 2021 her first Sydney restaurant, Oncore. Named the best female chefs in 2018, Clare has worked along the biggest name in the industry and has made her mark highlighting amazing ingredients and her mentoring of the next generation of talents.

From Alanna Sapwell

LAUREN ELDRIDGE

Follow @lauren.eldridge

Currently pastry chef at Berowra Waters. Eldridge has worked at Woodcut, Marque, Stokehouse and Pontoon. Three-Michelin-starred Paris restaurants Le Cinq and Guy Savoy, and Massimo Bottura's Osteria Francescana are also on her impressive CV.¹

EMMA MCCASKILL

Follow @emmajademccaskill

Emma McCaskill's food philosophy celebrates cooking in Australia while drawing on her Indian family heritage. Her career includes Tetsuya, Sat Bains (Nottingham, England) and Narisawa (Tokyo), Penfolds Magill Estate Restaurant, The Pot, Sparkke at the Whitmore. In her work with the Adelaide Institute of Hospitality, she shares her passion of cookery with the next generation of chefs.²

SHANNON MARTINEZ

Follow @shannon_martinez

Shannon is on a mission to change both the way people perceive plant-based food and the way they eat it. With 20+ years in Melbourne kitchens, Shannon has developed a following for her out-of-the-box thinking and try-anything approach. She is the owner of Australia's two most prolific plant-based businesses, Smith & Daughters and Smith & Deli³

Bio Sources:

1. Broadsheet 24 May 2021

2. EM Website, Life on the Pass 1 Mar 2021

3. Google Books

DINING

Alice Dwyer

Restaurant Manager, Pipit Restaurant

Who are female hospitality leaders that you admire?

DANI VALENT

Follow @danivalent

If you haven't listened to "Dirty Linen", please do. It's Dani Valent's excellent podcast showcasing stories and issues in the hospitality industry. Dani's work through the pandemic helping visa holders and hospitality workers navigate covid rules, disaster payments and providing free meals through Attica's soup project were a lifeline for so many laid off Victorian restaurant staff and I admire her so deeply for using her platform to help the most vulnerable in our industry.

SASCHA RICHARDSON, NEUEHOUSE.

The first person that showed me what front of house hospitality means, Sascha is an incredible mentor and example of what it is to be a leader in a restaurant. So welcoming, so calm and so willing to teach anyone the lessons that had helped her grow. She taught us about generosity on the floor, going always above expectations and how to walk into the "fire" of a disgruntled guest. An absolute legend who influenced a generation of future front of house superstars.

SARAH BALDWIN

Follow @joyrestaurant

I visited Joy for the first time in 2019 and whilst the food and space were truly wonderful, it was the exuberance and energy that Sarah as owner/chef gives the dining room that makes it truly magical. Her dedication to the mental health of hospitality and honest conversations she has on social media about the well being of herself and others in the industry is a vulnerable and wonderful thing.

PRODUCE



Briana Atkin

Follow @jumpingredant

At Pipit, we are driven to support local suppliers and the best seasonal ingredients.

We see strong female leads in existing Pipit producers, farmers, and suppliers including:

- Briana @jumpingredant
- Palisa @boonluckfarmorganics
- Deb @debra_allard_cheesie
- Serena @rockypointaquaculture
- Beth @burrawonggaian
- Tomoko @riceculture_australia
- Anne @bucks.farm
- Shirley @handsourced

Jumping Red Ant farms have built a reputation for fresh, seasonal fruits, chemical-free vegetables, and beautiful, locally grown flowers. Farming over 70 acres across three farms, what sets Jumping Red Ant apart is a genuine desire to collaborate and support other local farmers in the Northern Rivers community.

In 1995, John and Kathleen Atkin started the farm and 25 years later, John and Kath are still running the farm with their daughter Briana who brings a youthful energy and passion to the farm. It's Briana who is pushing the family to take the farm online and make farm-fresh produce more accessible to a wider community. **(GIRL GANG FUN FACT: 10 of their 18 employees are female)**

Who are female producers that you admire?

From Alanna Sapwell

ELLA GUY

Follow @future.wild

Extremely forward thinking. She does the gardens at Howard Smith Wharves, Callie in Brisbane as well as many many other things. She makes culinary gardens for chefs / kitchen gardens / specialists in small spaces & rooftops with the aim to reimagine food production and urban agriculture in cities



As part of this pop-up event, young chefs visited Jumping Red Ant to start brainstorming and be inspired by produce.

DRINKS

At Pipit we support small producers and Australian winemakers

Some of the past and existing wines on our wine list which highlight female winemakers (solo females or in strong partnerships) include examples like:

- Jess @bandeapartwine
- Jess & James @arcwines
- Anna & Neil @thewinefarm
- Claire & James @punchwines
- Alex & Galit @theotherright
- Josephine @dormilonawines
- Amelia @alkinawine
- Elizabeth & Stephen @pennyweightwinery
- Keira @rivuletwineries

Gabby Fury

Guest Sommelier. Follow @gabbyfury

Who are female sommeliers you admire?

MEM HEMMINGS

Follow @memhem

Mem is probably the most humble woman in the world of wine. A wine maker, a drinks director for “The Three Blue Ducks” group, workshop facilitator and student of Viticulture. A woman so knowledgeable that she shines light on the less exuberant libations and displays their beauty, history and importance. If you want to learn about the age old tradition of skin-contact/amber wines, she’s your gal! The future of wine in Australia has a bright future with Mem leading the way!

CAITLIN MCDONALD

Follow @caitlinmcd

Head sommelier for One&Only Wolgan Valley.

Caitlin began her career managing bustling venues throughout Sydney. From Bills, to Porteno’s BodegaX Wyno her passion and profound knowledge of wine is inspiring and infectious! Wines are personified, and their makers are the stars of the show for Caitlin. The magic of winemaking isn’t lost on her.

ANAIS GSCHWIND

Follow @eatdrinkanais

Sommelier and wine writer

Anais is a wordsmith and describes wine with the most intricate accuracy. Wine doesn’t have to be serious, it can be fun! She is a strong voice for the natural wine resurgence. Smaller producers are at the forefront and she sings their praises with poise and wit. A huge inspiration to the modern Australian sommelier.

PIPIT CHEFS **Who are female chefs that you admire?**

From Ben Devlin

THI LE

Follow @anchovy338 @thiteatee

Since opening her modern Vietnamese diner in Melbourne, she's been heralded as a game-changer. One who meticulously bridges the gap between heritage and environment, taking foundation from a culinary culture and placing it intelligently into a contemporary context.¹

ANA ROSE

Follow @anaros40

Ros took over her husband's family restaurant kitchen, without any formal culinary training. Without preconceived ideas of what "fine dining" food should be, Ros simply cooked with what was around her. It's a personal, heartfelt cuisine embedded in the season and the terroir.²

ALICE WATERS

Follow @alicelouisewaters

Alice is the owner of Chez Panisse, a Berkeley, California, restaurant famous for taking credit for creating the farm-to-table movement and for pioneering California cuisine, which she opened in 1971. Central to the operations and philosophy of Chez Panisse is Waters's and the restaurant's dedication to using organic ingredients. Waters has become a crusader for organic foods.³

From Jay Elbrihi

CLAIRE ELLIS

Follow @claireellisceramics

Chef turned ceramic artist. While working at Attica Melbourne, Claire began making tableware for the tasting menu as part of the creative development team. Her time spent in some of Australia's best restaurants is reflected in her beautiful and unique tableware.

LUCY WITHLOW

Follow @lucywithlow_

Pastry chef, baker, cheese makers and so much more. Lucy is an artist, whether it's dessert, cheese, pottery or illustration, it's all very thoughtful and inspired.

MAGGIE BEER AM

Follow @maggie_beer

I grew up watching The Cook and the Chef in TV. Maggie might insist on calling herself a cook, but with a tremendous career spanning almost five decades, she is undeniably the culinary queen of the Barossa Valley. Maggie championed regional cuisine way before it was trendy and in the process cemented her place in the culinary history of Australia.

Bio sources:

1. Broadsheet (28/11/2016)
2. Good Food AU(26/1/2017)
3. Wikipedia

From Xander Bogg

JUNG EUN CHAE

Follow @chae_melbourne

An inspiration for the way she showed resilience in bouncing back to what she thought was potentially a dream ending injury, having worked hard and chased her goal. Chae now welcomes 6 diners at a time into her small restaurant run from her apartment in Brunswick Melbourne. The way she shares her traditional culture and it's food in such an intimate restaurant will leave you in awe, I think more should inspire to be like her!

MYFFY RIGBY

Follow @myffyrigby

From growing up and living in the Byron Bay lighthouse, reading into Myffy's story is really quite fascinating. Having worked at Timeout, and Good Food Guide Myffy has the ability to show her passion and love for the hospitality industry and those involved. Myffy is a strongly leading from the front in the industry and it's exciting to see what she will bring to the industry in the future.

KYLIE KWONG

Follow @kylie_kwong

Kylie Kwong is one of the first women that come to mind when you think of strong leading women in hospitality in Australia., Kylie leads from the front as a woman in many different manners, she has the great ability of being able to draw on her culture, this can be seen through her stories, food and books.

From Sam Roylance Barlett

GABRIELLE HAMILTON

I first was exposed to Gabrielle watching YouTube clips as an apprentice. She didn't have any formal training and breaks the convention of the apprentice-school-chef model, which is super inspiring. What she has put on the plate over the years has been done with unapologetic confidence, from blanched zucchini tops to a dessert omelette.

PHILIPPA ROYLANCE & MARIA WATSON

My mother and best friend's mother, two unknown culinary heavyweights. Their food experiences act as a north star for me up until this day. Mum would be meticulous with her research the history and culture of a new dish she wanted to cook. As we ate it (quickly, and like pigs), class would start and mum would share with us everything she had learnt.

Maria was born in Italy and grew up making things from scratch and raising and slaughtering their own animals. Living with the land with food as a feather in their cap. I would reap the benefits of Maria's talent through lunchbox trades with my best friend Amo.

JO BARRETT

Follow @jobarrett

An Australian chef who has already achieved so much and seems to keep on raising the ceiling. Her entrepreneurial skills, ever expanding knowledge base and green thumb are all key tenants in what make her a chef other chefs want to be like or work with. She's at the top of the game within Australia and is still pressing forward.

FEMALE LEADERSHIP IN HOSPITALITY

I found out that in Ben's chef career, he's only had one female boss (head chef of pastry at Noma) and estimates seeing about 20% female to 80% male chefs in most kitchens he has worked in. This is fairly different to my own corporate career where I have had several female managers, female CEOs and I've also worked in 100% female design teams too.

It's not that female chefs need female-only kitchens to hold their own - but I think a key thing to leadership and equality is about role models. If women are not as visible in executive chef roles, management roles, in media etc, then how does this inspire the next generation of women? This event is about how we encourage representation and create opportunities to showcase female hospo talent.

It was interesting to see Gourmet Traveller's Top 80 List in Oct 2021, include 5 female executive chefs. That maths is only 6.25% of Australia's top restaurants being female-led. But what is more significant to note is that the Best Restaurant winner (Osteria Tedesca) was a female chef too.

Their list included:

1. Osteria Tedesca, Vic
2. Anchovy, Vic
3. Lake House, Vic
4. Lankan Filling Station, NSW
5. Nomad, NSW

Is it coincidence that the top restaurants with female chefs are also female owners too? Probably not. Behind our ethos of Pipit Pop-Ups, we also believe innovation and leadership lies with chefs who are owners, and how we support pathways for that for all chefs (not just female) is also important to us.

I haven't found gender disadvantaging my career and life - but there are still concerning news headlines, alarming global statistics, and moments I've seen in workplaces that are not great either. While thankfully these aren't the majority, they still tell me that female leadership remains an important topic.

There's lots of reasons we wanted to do the Girl Gang event - about fun, mentoring, representation, training, collaboration, creativity - but on a personal note, it also has to do with the kind of world CEO Penny grows up in. Raising girls actually worries me deeply at times, but I am certain I want her to have strong role models in her future.

Thank you for your support of the "Girl Gang" Young Chefs Collab

From Yen

THE WOMEN OF PIPIT (Current* and key alumni staff)

<u>Dining</u>	<u>Kitchen</u>
Alice, Manager*	Lily*
Matilda*	Jude*
Lia*	Susie
Emily, Manager	Anika
Renee	
Gabby	<u>Business</u>
Shannon	Yen, Manager*
Carly	Penny, CEO*

TOP AUSTRALIAN FEMALE CHEFS (Gourmet Traveller's Top 80 List)

Brigitte Hafner

Osteria Tedesca

Follow @tedesca72 @graceburn_tedesca

Thi Le

Anchovy, Vic

Follow @anchovy338 @thiteatee

Alla Wolf-Tasker

Lake House, Vic

Follow @wolfinkitchen @

lakehousedaylesford

O Tama Carey

Lankan Filling Station

Follow @lankanfillingstation

Jacqui Challinor

Nomad, NSW

Follow @jacqueline_challinor @nomad_au

Yen Trinh

Owner, Pipit Restaurant

Who are female hospo leaders that you admire?

CHRISTINA TOSI

Follow @christinatosi

What a powerhouse of energy. From a pastry chef, to bakeries and now a TV and products business expansion, the “Milk Bar” journey is such a smart, impressive brand.

YVONNE LAM

Follow @blurry.food

Her writing in Gourmet Traveller is part of the growing call for diversity in food media. Her article about “What’s in a Name?” (Feb 2021) about problematic racist restaurant names was the best mic drops of the year.

ANGELA HIRST

Follow @wanderingcooks

A space that supporting some of our earliest pop-ups - Wandering Cooks was and is still is ahead of it's time. A commercial kitchen, events space, bar, produce connector, and ultimately a community.

**Follow @pipitrestaurant for our next pop-up
and Young Chef Collab events**

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