

Andy Wright – Chef Profile

Background:

Andy Wright's love of food began as a young boy when he helped his mother in the kitchen. He grew up in London and worked at the local Italian restaurant after school and weekends. Summer holidays were spent travelling around Europe with his family, in particular rural France where he loved to taste the local delicacies.

Completing his apprenticeship in 1983, he worked at various London hotels and restaurants and was Head Chef at the House of Lords in 1994. In 1995 he ran a private dining room for the directors of J Walter Thompson in Mayfair, London, before migrating to Australia in 1996.

He was Sous Chef at the Nikko Hotel, Darling Harbour before moving up to the Hunter Valley in 1997 where he was Head Chef at Roberts Restaurant. From there Pipette at Cypress Lakes, then Seasons Restaurant for Hunter Valley Gardens where he was also involved with the kitchen set up at Harrigans Irish Pub.

He became a part owner of The Cellar Restaurant in 2002, and full owner in 2005.



Andy is passionate about sourcing the freshest and best quality local ingredients. His ever-changing menu showcases his talent for combining contemporary Australian fare with the influence of European traditions, presented in a simple and uncomplicated manner.

The Cellar Restaurant has won many awards including 04, 05, 06 and 08 Best Contemporary Australian Restaurant – Informal Dining, as well as 2004 and 2005 Best Restaurant Caterer.