

# Introducing

## Executive Chef Kane Stamp

From his apprenticeship at Café J in his hometown of Kiama to the Executive Chef at the Thredbo Alpine Hotel, one thing is for sure – Kane Stamp's talent with food is a key element to experience this snow season.

In his late teens Kane travelled from his hometown to the snow covered region of Mount Buller, where he began working at the Mount Buller Chalet. It was under the guidance and culinary hand of Marni (also guest chef judge on My Kitchen Rules), where Kane discovered his passion for Italian cuisine and a real love of cooking, as well as the snow. Kane remained for several winters and summers with Marni honing his skills.

At the young age of 21, Kane was scouted to work for the prestigious Game Creek Club in Vail, Colorado. This venue had the benefit of not only being a private ski club but also a three diamond restaurant by night. Starting as one of the line cooks, it was only a matter of weeks before Kane was promoted to the Junior Sous Chef position where he remained for another four years. In his time at the Game Creek Club, Kane served his culinary delights to the rich and famous and by the age of twenty-five had been poached to work at the well-respected Beano's Cabin of Beaver Creek Mountain.

Over the years Kane has had the delight of working alongside some of the finest world famous celebrity chefs both here and overseas. Here in Australia Kane worked for 'My Kitchen Rules' host Peter Evans as his head chef, helping Peter film for his various TV shows. Another renowned chef Kane had the honour to learn from and be inspired by is Chef Jason Roberts, the Executive Chef at Bistro Moncur. With such experience under his belt Kane was able to broaden his skill set by working for The Caterer - one of the largest and most respected catering companies in Sydney.

In 2006 Kane stepped into his first winter in Thredbo, where he started at the local T-Bar restaurant, continuing on for another three winters at the Denman Hotel and two summers on mountain. In 2009 Kane once again had the opportunity to work alongside Peter Evans, as well as Massimo Mele, at Hugo's in Sydney where Kane fulfilled his ambition in achieving the role of Head Chef after a few months.

As the current Executive Chef at the Thredbo Alpine Hotel, why not come and experience Kane's food for yourself? Choose from the tantalizing fine dining Italian menu in Segreto, the modern Australian cuisine in Cascades, or the relaxed dining environment at the Pub Bar & Bistro.

Whether he is in the kitchen, on a board, climbing up a rock face or behind a camera, Kane is in his element. Gifted with natural aptitude, ambition and a genuine outlook on life and its possibilities; these are some of the ingredients to his mouth-watering menus and dishes on offer to all this season.

Now tuck in...

