



Head chef Brodie Arnott puts the finishing touches on his dish at the Buxton Hotel.

Taste bud tingling food at Bucky pub

Article and photos Tammy Lovett

BRODIE ARNOTT'S success as a chef can be put down to two things, a clear passion for cooking and a desire to never stop learning.

For more than 20 years Brodie has worked as a chef and now holds the top job at the Buxton Hotel.

Since he took over the role as head chef earlier this year, Brodie has set about making his mark: refining the menu, creating new dishes, and ensuring guests have a range of new options each week with a changing specials menu.

Brodie's love of fresh produce and Mediterranean flavours are reflected in his dishes,

along with Asian influences garnered from time spent working with a variety of chefs.

"I like to cook Mediterranean style food, with chunky vegetables and pan-fried sauces," he says.

A passion for using fresh herbs and bold flavours including mint, coriander, and chilli make cooking Asian style food an obvious choice for Brodie.

"I've worked with a lot of multicultural chefs, a lot of different chefs. I've learnt a lot from them."

"You never stop learning," he says.

While finding inspiration in others' work has always been

a major influence in Brodie's cooking – and learning from a variety of sources – he admits he rarely sticks to a recipe.

"I don't follow recipe books, I put my own twist on things. I see what I want to create in my head."

Regional produce and local suppliers are another key influence in Brodie's dishes, with Buxton Trout and Salmon Farm and Alexandra Quality Meats providing the basis for many of the dishes on the menu.

This spring and summer, Brodie's menu will reflect the season with warm salads, changes to the pizza menu, and a focus on seasonal produce. Diners will see a

return to spit roast dinner nights and can expect a new buffet breakfast during summer.

Brodie will continue to share and expand on his passion for international cuisines, with evenings being planned to showcase food from different parts of the globe.

For burger lovers with a big appetite, Brodie has something special in store: the Buxton Weekender. This towering burger is not for the faint-hearted, with two meat patties, two rashers of bacon, two eggs, two slices of cheese, grilled mushrooms, caramelised onion, tomato, beetroot, and lettuce served with house-made tomato and seeded mustard relish, sandwiched ►



Above: locally sourced trout fillet served on a vegetable stack with chat potatoes (pictured foreground), and a lemon herb butter sauce and chicken breast filled with bacon and camembert, served on a potato and zucchini frittata with a sundried tomato and pesto cream sauce (pictured at rear). Below: the Buxton Weekender and in chef Brodie's words 'it's big'!



in a burger bun with a side of chips. The Buxton Weekender is available during long weekends.

In the kitchen Brodie might be head chef, but he says his team – Glenice Farrall and Sue Oliver – play an important role, as both have years of experience in the hospitality and food industry. Remaining true to his philosophy for continuing to learn from others, Brodie says he relies on his team to deliver pub classics, including chicken parmigianas and roast dinners.

“It’s simple food done well.”

Brodie describes the dining experience as “laid back and friendly”.

“Our meals are affordable, and I’m sure we’ve got some of the coldest beer in Victoria,” he says.

Two decades ago Brodie began his career in Canberra, working at Madison Stone Grill Restaurant under Peter Weir. It wasn’t uncommon

for the restaurant to put up more than 400 meals during service. But this was just the beginning; serving large numbers is something Brodie has become well adapted to.

Having spent eight years in mines working as a head chef and catering manager, Brodie often found himself cooking for up to 2500 people at each meal. He spent much of his time moving to different mine sites around Western Australia where he met his partner Bron, who is originally from Healesville.

Bron introduced Brodie to the area, and the couple moved to Buxton three years ago. When he isn’t working, you’ll find Brodie fishing or hunting, sourcing his own fresh produce, experimenting with flavours, and creating new dishes.

The Buxton Hotel is open for meals seven days a week from 12 noon to 2pm and 6pm to 8pm and all day during public holidays.