

Name: Joshua Barry

Born (location): April 12th 1988 in Adelaide, South Australia

History (from the beginning):

I came to be a Chef in an unconventional way to most. Until 23 I worked as a roof plumber by trade and my main passion in life was American Football (gridiron) a sport I was lucky enough to represent South Australia and Australia at. After suffering a knee Injury, I was forced to choose a different career path. In reflection I had always enjoyed cooking and learning about food from a young age so after a small stint as a bar manager I decided to transition to the kitchen and haven't looked back since.

Jungle Restaurant, Kent Town Hotel – Kent Town, South Australia

First kitchen I ever worked in, specialised in open fire cooking and Churrasco a Brazilian style of BBQ where produce, meat, fish and vegetables were skewered onto 1 metre long swords and cooked over massive charcoal pits, these items were then carved at the table by the waiters and accompanied by a massive selection of sides and sauces. It was at The Jungle that I first met Hien Van Nguyen, he was working as the Sous Chef at the time under Executive Chef Praveen Pall and was the one that talked Praveen into taking me on. I learnt very quickly that cooking at home and cooking for over a 1000 people on (busy days) was extremely different. Thanks to the guidance of Hien, Praveen and a Chef De Partie John Ford I very quickly rose through the ranks of the kitchen and established myself as a pivotal team member, I never made excuses for myself and worked day and night to always be improving. After only a month I completely dedicated myself to becoming a chef and whilst working Fulltime started Certificate 3 in commercial cookery part time. For 6 straight months I was in a kitchen 7 days a week, 5 at the jungle and 2 at TAFE SA. It was amazing, I had become truly obsessed with everything to do with the culinary arts and had found my place in the world, I truly feel at home in the kitchen and in those hectic moments of controlled chaos that is a service I feel a strange sense of calm, focus and belonging that is hard to explain. It was also at The Jungle that I first met Fabrizio Fiorenza, An Italian chef who later on would change my life and path as a chef.

Level One, Electra House Hotel – Adelaide CBD, South Australia

It was working here under Executive Chef Satoshi Kikuchi and Sous Chef Asa Donehue that I discovered a different side of being a chef, it was my first taste of fine dining and I was hooked.

Offering a Modern Australian menu with a Japanese - French fusion on methods I was pushed to look and treat produce differently than I had before. It was working here that I learnt to slow down, work clean and found my passion for studying and learning all things culinary. Before I knew it I was spending every spare cent I had purchasing books from all the top restaurants in Australia and around the world. Satoshi worked closely with myself and helped use my passion to change the way I looked at produce and to open my mind to the endless opportunities a simple ingredient can have.

Il Luogo di Aimo e Nadia - Milan Italy

When Fabrizio Fiorenza offered me the opportunity to do a stage at a two Michelin Star restaurant in Milan I jumped at it and before I knew it I was there, literally didn't speak a word of Italian and really wasn't prepared for the next 14 weeks. Working under Fabio Pisani and Alessandro Negrini was an amazing experience and taught me that researching and sourcing the best produce available at the time was one of the most important parts of being a chef. Aimo Nadia is also where I learnt that cooking incredible food wasn't about the big things or equipment it was all the little small things that often get overlooked or skipped and that you must study and research every aspect of an ingredient to use its full potential and truly treat it with the respect it deserves. Pushing myself mentally and physically further than I ever thought imaginable and trying to absorb as much as possible in my brief time there it has defiantly helped shape the chef I have become today.

The Curious Squire, James Squire Brew House – North Adelaide, South Australia

A phone call from Praveen Pall now Executive Chef for Kindred Management Group (KMG) and I had my first Head Chefs role. Offering a American Smoke house menu with Southern USA inspired dishes especially Louisiana influenced. I had nearly zero experience with preparing and cooking using a smoker and indirect heat and I quickly learnt this is an absolute art form that takes a lot of patience, time and effort, I had never considered the colour and density of smoke before and through a lot of sleepless nights, trial and error and big failures I finally mastered this underrated technique. It was at the curious squire that I learnt there are three sides to being a Head Chef and a leader in a kitchen, Number 1 Taste, Cooking Skill, Cleanliness, Creativity and well thought out planning or preparation. Number 2, Accounting, People Management, Costing, Staff Development and Training, Building Relationship's with Suppliers and Delegation. Number 3, Friend, Counsellor, Mentor and Influential.

It was here at The Curious Squire that I was briefly reunited with Hien Van Nguyen as I handed over the kitchen to Him.

The Stag Hotel – Adelaide CBD, South Australia

Taking up the position of Head Chef at an iconic Adelaide hotel that had seen its fair shares of struggles in the previous few years I was enthused and energised with the chance to finally express myself as a chef. The Stag Hotel had three major aspects to the kitchen, Number 1 The Bar – traditional classic pub food. Number 2 Functions – offering and catering to everything from weddings with 5 coarse sit down menus to 500 guest Christmas staff parties on canapes, platters and grazing tables. Number 3 Bistro Stag – A refined dining experience where I showcased the local produce of South Australia with choices of 2 course, 3 coarse and tasting menu (5 to 7 course).

While I really enjoyed my time at The Stag I found that I had become stagnant and I couldn't take things or push the boundaries further than I already had because of the customer base that was already established.

The Pot By Emma McCaskill – Hyde Park, South Australia

Offering modern Australian cuisine with heavily Japanese flavours and techniques and using a wood oven in some seriously awesome ways. The Pot was amazing to work at, Emma's food was beautiful, honest and comforting. This was the smallest kitchen I have ever worked in and I had to retrain myself to work extremely condensed and really structure every aspect of my day. It still amazes me the amount of exceptional quality food that little kitchen produces and is one thing I highly respect Emma for.

New Nordic – Prospect, South Australia

When Hien Van Nguyen contacted me with an opportunity to work with Him again and explained his and the owners vision and plan for the future of New Nordic I was 100% in.

I had studied the works of Nordic chefs Rene Redzepi, Magnus Nilsson and Mathias Dahlgren for years and had always been inspired and drawn to the Nordic way of cooking and treating ingredients.

I think the possibility's in front of us at New Nordic are truly endless and I'm so excited and feel privileged to be there and be apart of the team.

Have you always wanted to be a Chef (elaborate)?

Defiantly not, I was 24 when I decided to become a chef and its funny because looking back now I couldn't imagine being anything else. I think I always had the key personality traits that in my experience make a good chef.

How would you define your style?

I don't know if I have a style, for me personally I like to challenge and question everything I taste break it down to its core elements and showcase them in original ways

What is your feature flavour these days?

At the moment I'm obsessed with Cloudberry I had never heard of it before working at New Nordic and now I'm obsessed with finding uses for it.

Obsessive compulsive about?

Morning routine – I really like my first 10 mins in the kitchen to be in an exact order, I just find it centres me and gets me ready for the day

Your greatest culinary inspirations/influences (people):

Ben Shewry, Josh Niland, Marco Piere White, Marcus Wearing, Auguste Escoffier

What do you love about this business?

From the moment I walked in I realised this isn't just a place people work but a place that people want to work

An ingredient you can't live without?

Salt

Most 'eyebrow raising' menu item?

Pickled Hearing, Caper Leaves, Smoked Onion Cream

The way the vapour swirls around the serving glass is actually pretty mesmerising

Signature dish:

Charcoaled Wagyu Strip, Black Garlic Butter, Pink Peppercorn Butter

Cooking this dish is on the Hibachi is one of the highlights of every day