



*Chef Al with  
his son, Harvey.*

# MEET CHEF AL.

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**We are proud to welcome Alistair Raymond to Longview as our new in-house Chef!**

For two years, Al travelled and worked extensively throughout Europe and was privileged to work in two of the world's most acclaimed 3-Michelin Star restaurants - The Ledbury in England and Noma in Denmark. Upon his return to Australia, he did a two year stint at the 3-hatted Hentley Farm and now brings an exciting level of experience and enthusiasm to the Longview Cellar Door and Tasting Room.

## **What is your first food memory?**

One of the few memories of my dad was when he cooked on the Webber with charcoal not gas! This smell still resonates with me today.

## **Did you grow up in a cooking family?**

No, I grew up in a single parent household. Initially self-taught in cooking to help. At 13 I got my first job as a kitchen hand and immediately found my comfort zone.

## **Who has influenced your cooking the most?**

When I read about Heston Blumenthal my mind was blown. He took meals and elevated them to a fairy tale experience that inspired me to travel and further my cooking knowledge.

## **Are there any culinary trends you are wild about right now?**

I love that food is going back to the basics cooking over charcoal, smoking, fermenting are all timeless trends and I'm glad to see people have a fresh appreciation for them.

## **What's your favorite go-to ingredient?**

Onions! All onions Fresh, Pickled, fried, grilled it's all good I've even done a dessert with them.

## **What do you enjoy cooking for your little boy?**

I think it's important to cook with him as well as for him. His favourite would be fresh crumbed chicken nuggets!

## **What food is your guilty pleasure?**

Anything with kewpie mayonnaise!

## **Give us one reason Longview Vineyard should be considered a culinary destination for traveling foodies?**

We are working towards increasing our offerings to highlight the Adelaide Hills' amazing produce in a casual relaxed environment for light lunches to large groups. We already have the stunning location with plans for our own vegetable garden to become as self sufficient as possible.