

Mark Viskovich
EXECUTIVE CHEF

Mark started in the hospitality industry at the age of 14 as a Kitchen Hand at Perth's Frenchy's Restaurant, working after school and on weekends. "I was always watching what the chefs were doing and would get all the pots & pans and dishes done as quickly as possible so that I would be given some food prep to do, I was soon offered an apprenticeship" Mark completed his four year apprenticeship at Frenchy's covering all aspects of classical French cuisine.

In 1989 Mark left Perth for a European adventure and worked in restaurants & hotels in Ireland and Belgium. "Working in a fine dining restaurant in Brussels taught me a lot, I was amazed by the produce and the huge importance of good food and wine in everyone's everyday lives."

After nearly 3 years in Europe Mark returned to WA and worked at the Sheraton Hotel's River Room Restaurant followed by 2 years at Campo de Fiori, "Campo was a great experience, for a long time I was the only non Italian working there, I learnt how to swear in Italian pretty quickly, but it was the passion for food that I remember the most, working for Umberto Tinelli you had to do everything with love, or you were out"

Mark moved to Bunbury in 1994 to take up the roll of Executive Chef at Memories of the Bond Store and won 3 Gold Plate Awards, 2 Restaurant & Caterers Awards and came 2nd in the WA Chef of the Year Award "The move to Bunbury was great, it was my first Head Chef position, and in a multi award winning restaurant, it was a shame when it closed down a few years later" Mark moved back to Perth for 2 years and headed up the kitchen at the Boardwalk Restaurant in East Fremantle.

By the late 90's Mark returned to the South West and ran his own restaurant, The Crayfish Inn in Yallingup for 2 years before returning to Bunbury for a stint at the Lord Forrest Hotel. Between 2001 & 2008 Mark, as well as teaching cookery at South West Regional College of Tafe was Head Chef at a number of South West establishments including Mojo's, Capel Vale Winery, The Bull&Bush and Meadowbrooke Estate.

In 2008 Mark took up a management role in Donnybrook at the Red Rabbit Inn, "the hotel was undergoing renovations and I was given 2 months to open a restaurant, I had to fit out the kitchen and dining room, hire staff, train staff & come up with a menu & wine list" After 3 months the hotel was awarded the Australian Hotel Association Best Regional Hotel for Western Australia. Mark managed cu@58 restaurant and SWAG bar at the Red Rabbit Inn for just over 12 months.

In September 2009 Mark commenced as Executive Chef of the All Seasons Sanctuary Golf Resort, "it is great to be back in the kitchen, especially here because no day is the same, we are cooking everything from breakfasts to BBQ's, wine dinners to weddings, golf group catering to gala awards dinners".

Come in and say "Hello!" to Mark and his team the next time you are at Vittoria's Restaurant.