

A portrait of a young man with short hair, wearing a white t-shirt and camouflage overalls. He is looking directly at the camera with a neutral expression. The background is bright and slightly out of focus, showing green foliage and a building. The lighting is warm, suggesting late afternoon or early morning. There are some lens flare effects in the upper right. The man has tattoos on both forearms. A small red tag with the letters 'MRCA' is visible on the right side of his overalls. A white horizontal line is positioned below the main text.

ELIJAH HOLLAND

2020



CAR EER

Starting his career baking at the age of 12, working in restaurants and studying at Sydney hospitality school, EJ qualified as a chef by the age of 17. Working through many top restaurants around Australia, such as Aria, Jonahs, Fish Face and Quay to name a few, he became sous chef at the age of 19. EJ then went on to opening a restaurant called The Powder Keg as part owner and head chef at the age of 21.

FORAGING

Around this time, he also started a business called Natures Pick, foraging, growing, procuring, and processing wild produce to supply all the top restaurants around NSW Australia.



Here is where he was head hunted by Rene Redzepi and his team of research chefs to work along side them and become head forager of Noma Australia and chef de parte in the kitchen. Working with them for over a year finding produce and making products for opening and closure of Noma Australia.

After Noma he went back into running Natures Pick, doing pop up restaurants all over Australia, New Zealand, Singapore. Using only wild food products from hunting, spear fishing, local farms and foraging.

NOMA
AUS



NATURES PICK

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MANLY SPIRITS

While Noma was just in the final stages EJ helped open & set up Manly Spirits Distillery as a partner and Head of Research & Development for their wild and foraged botanical Australian gins, vodkas and whiskies.



THE LOCK SMITH

In late 2016, EJ expanded his horizons by opening a restaurant in Foshan in South of China as executive chef of a multi concept venue call Locksmith- that relies on produce grown on site, locally farmed and from the area's wild terroir, reflecting a cuisine influenced by his upbringing and made in-house. At Locksmith, EJ received global recognition and was invited by Denmark's Minster of Food and Environment to give a speech about food diversity at the World Food Summit in the Royal Palace in Copenhagen 2017.



BOTANIK

After more than a year of successfully setting up Locksmith, he was recruited to join forces with restaurateur Rudy Guo of Oysterlicious Restaurant Group as partner & executive chef.

In summer of 2018, with the support of The Plump Oyster, the group's signature restaurant, EJ built and opened his most ambitious project to date called BOTANIK, a rooftop garden restaurant in the heart of Shanghai.



Botanik rooftop boasts over 115 different types of grown edible botanicals from China and that I have collected on my travels around the world. The menu changes frequently with mother nature. Paired with botanicals from our garden , foraged & the wild terroir of Shanghai, using local proteins, seafood & all unique produce sourced from around China. We feature a unique drinks menu with a large selection of botanical G & T's a small selection of signature cocktails & imbibes among a large amount of house grown teas.



Here receiving many awards , while being invited consecutively 2 years in a row as a special guest to the world top 50 restaurant awards & asias top 50 restaurant awards after 2 years of running Botanik in Shanghai Elijah got married and decided to move back home and set his sights on Australia.





LÛMÉ

After a couple months of research he partnered up once again with Harry Erez Shahak the owner & founder of restaurant Lûmé, taking the helm as executive chef of Lûmé and the Quality food world brand moving down to Melbourne where he took over & changed the whole dynamic & scene of the restaurant bringing in a new concept based around cooking with the wild & whole entire ecosystems as the basis of dish creations layered out in a 16 course tasting menu as well as a 16 course vegan tasting menu.

Lume celebrates humanity, nature & taste, inspired by the Australian landscape. We embrace the entirety of earthly creations expressing unbreakable ties with the wild. Our dining offerings are pure with an emphasis on sustainability designed by nature's artwork.



Here he also oversees & has helped set up The Victor wine room (wine bar) & Food house deli in Prahan market an artisan deli front making a whole range of products from scratch such as natural & preservative free meat & seafood charcuterie under the Lûmé brand along with a numerous amount of products made with wild produce sourced from all over Victoria.

