



MARGARET RIVER

Head Chef Profile — Jake Drachenberg

Jake was born in Walpole on Western Australia's rugged southern coast. Raised on a small farm in a subsistence living community, it was at a young age an appreciation for produce, and food was formed.

Jake describes his style as contemporary with a conscious, sourcing predominately ethical and local ingredients, whilst using global styling's. In 2008, Clairault established an organic kitchen garden in its vision to become more sustainable and environmentally friendly.

Along with his team, Jake continues to create an exquisite and memorable dining experience for every guest that walks through the door at Clairault. The range of Clairault wines have a reputation as some of the finest in the world and Jake has succeeded in the task of matching his food to the wines, which he finds enjoyable and gratifying.



Jake and his wife, Bec, have travelled extensively throughout North and South America, Europe, The Middle East, India, Nepal, Sri Lanka, Asia, Thailand, Indonesia and Australia, stopping to work at various places along the way.

Jake's career highlights include working in vintage train cars, high in Canada's Rocky Mountains, private motor yachts in the far north of Australia, and working under such local Margaret River legends as Tony Howell [Cape Lodge] and François Morvan [Flutes Restaurant].

Since joining Clairault in June 2008, Jake finds it a pleasure to work for and with the Martin family and be involved in such a passionate and professional environment. His other interests include surfing, fishing, travel, wine and spending time with his family.