Beetroot Marinated Hiramasa Kingfish
grapefruit 3 ways

Smoked Rainbow Trout
heirloom tomato & smoked sorbet, black olive

Quail Saltimbocca
confit legs, grapes, sage

Braised Wagyu Beef Cheek
pot au feu of baby vegetables, smoked bone marrow, black garlic jus

Basil Panna Cotta
minestrone of berries

DONOVAN COOKE

Yorkshire-born, Donovan Cooke unofficially began his career when he was very young. His family lived in Hull and his grandmother had a fish and chip shop, supplying the freshest and best local produce to the town. This is where his love of quality and local ingredients started.

At age 15 he officially began to work in a kitchen where his talent quickly saw him singled out by culinary heavy weights Michael Roux and Marco Pierre White.

Donovan’s career spans three decades across three continents. In the late 80’s Donovan began working at Michel Roux’s The Waterside Inn as chef de partie – here he learned everything from the ground up. In 1991 he worked under Marco Pierre White’s at Harvey’s in London and then went on to La Cote St Jacques in Burgundy, France.

In 1996 he shifted his focus to Melbourne where he co-opened the highly influential restaurant Est Est Est, followed by Luxe in 1997 (awarded 3 Chef Hats in its first year) and Ondine in 2002 (Best New Restaurant, The Age Good Food Guide).

Donovan was lured to China to the Derby Restaurant and Bar at The Hong Kong Jockey Club, where he served as Chef de Cuisine for the next 6 and a half years. Here he had the infamous “most expensive menu in the world”!

It was in Hong Kong where Donovan met Alex Law, his Head Chef and future business partner. After working together for 13 years in Hong Kong and at The Atlantic Restaurant at Crown, Donovan and Alex still share a unique and driving passion for fine dining, and this inspired them to create Ryne in North Fitzroy.

Since opening in 2017, Ryne has established itself as an approachable, warm restaurant continuously evolving and moving forward. Donovan and Alex have kept their promise in creating a menu that reflects a contemporary spin on classic French cuisine, using refreshing season elements and offering true-value-for money.

Their passion was rewarded when Ryne received its first Chef’s Hat earlier this month.

The name Ryne comes from an old Anglo-Saxon word meaning “a course continuously moving onwards”, a phrase that describes the innovative menu where dishes change frequently and the menu is constantly evolving.

Ryne represents something of a homecoming for Donovan, and is born of recipes procured, perfected and executed over many years.

Since returning to Melbourne, Donovan has also been constantly busy with filming Masterchef episodes, managing private events, and writing The Atlantic at Home Cookbook.