



Chef

## LUKE BOURKE

Sous Chef – Rockpool Bar & Grill Sydney

Joining the NICI in 2013, Luke completed his apprenticeship at Rockpool Bar & Grill with his twin brother Sam. During his apprenticeship Luke learned directly from Neil Perry and Corey Costello, being exposed to how the best in the industry operate as he developed his own skills.

After completing his apprenticeship, Luke remained at Rockpool to continue his development, working his way up through the kitchen and across all stations to become Sous Chef.

Along the way, Luke has been involved in a large array of special events, including being a part of the catering team for the Macquarie Group Foundation 30<sup>th</sup> Anniversary function, being a guest chef at the 2021 Starlight Foundation Dinner, leading the NICI Cultural Cooking Experiences with corporate partners such as Menulog, Breville, Star Entertainment, Hostplus, NRMA, Pinterest, Investa, Google and NINE.

A highlight of Luke's career so far has been co-leading the NICI trip to Ireland in 2019 for the Taste of Cork Food Festival, catering for functions for the Australia Ambassador to Ireland and visiting with Michelin Star restaurants.

A member of the NICI Alumni Program, Luke now proudly oversees the development of NICI apprentices at Rockpool Bar & Grill Sydney, along with being mentor for other NICI Alumni in the restaurant.

As part of the NICI Alumni program, Luke gives back to the NICI by helping to deliver specialised events that help to raise the profile of the organisation, along with helping to raise funds and provide further opportunities for other Aboriginal and Torres Straight Islander people.

Coming from a family with a hospitality background where his sister is a chef and twin brother Sam also joining the NICI with him, Luke always knew he wanted to be a chef, but had never been exposed to restaurants like Rockpool before joining NICI.

'Without the NICI, I wouldn't be in the position that I am in, working in one of the best restaurants in the country and having been taught by chefs like Neil Perry and Corey Costello. I love being able to give back to the NICI, showing my appreciation for the opportunity they have provided to me and showing other Indigenous people that they can achieve the same things that I have'