



Michael Van de Elzen

Mike started a career in the food industry at the tender age of 14, working in some of Auckland's landmark restaurants like Kermadecs and Hammerheads. Then like many Kiwis he embarked on the big 'OE' to London in 1998.

During this time he worked his way up the ranks in the acclaimed Terence Conran's Bluebird restaurant. Mike encountered many unique challenges and experiences including heading up a 140 chef team for the official opening of the Tate

Modern for some 5,000 guests, including the Queen. He also provided private catering to some of London's top earners and A-celebrities while in charge of various sections in a 500-seater restaurant.

Before leaving London Mike would lead the team at the highly thought of restaurant, Bank, where a monster 1,000 fine dining covers were served a day.

After travels through Europe, Africa and India, Mike and his then to be wife Belinda moved to Ireland again, heading the kitchen of a small luxury hotel called Dunbrody Country House. During their time there they earned the prestige Conde Nast *World Small Hotel of the Year*. They returned to New Zealand in 2003 with the aim of hopefully starting a restaurant of their own.

Molten opened its doors in August 2004. Its ever-changing contemporary European style menu combined with the freshest ingredients of New Zealand, and alongside Belinda's personable service, Molten soon became the leader of suburban dining and a place the Mt Eden locals were extremely proud of.

Following the success of Molten, Liquid Molten wine bar (next door) opened its doors. It excited the market with its fresh small plates of food and fantastic cocktails in a funky New York inspired fit out. They sold Molten and Liquid Molten in 2011 and Boy and Bird in 2016 to pursue new adventures including starting a family and involvement in TVNZ's top rating shows *The Food Truck*, *Family Recipes* and most recently *Kiwi Living*.

Michael is passionate about healthy food, particularly now his wife Belinda and their girls, Hazel (6) and Ivy (4) are living on a life-style block out west Auckland. Look out for his ***Good From Scratch*** logo which guarantees products that are healthy and his recipes that are healthy, convenient and quick to prepare.

Michael is dyslexic so understands how important being able to read is; he was very excited and humbled to be asked to be an Ambassador for [Duffy Books in Homes in 2016](#). He is also an ambassador for [Kiwis for Kiwi](#) which aims to protect our native bird and its natural habitat, ensuring the species flourish for generations to come.

Accolades include:

Finalist Gourmand's Best in the World Cookbook Awards 2013
Inducted into the Hospitality Hall of Fame, 2012
Finalist, restaurateur of the year, 2011
Molten cookbook, new cookbook of the year, 2011
Created and ran "Five Chefs for Canterbury" a charity luncheon which raised \$100,000 for the Christchurch City Mission, 2010
Outstanding Chef, Lewisham Awards, 2008 (This award is voted by the Auckland Restaurant Industry)
NZ bar awards, Best bar food Liquid Molten 2008 and runner up best bar New Zealand
Cuisines winner best local restaurant NZ 2007 to 2011
Metro Magazine Top 50 Restaurant 2006 to 2011
Cuisines top 50 NZ Restaurants 2006 to 2011
Most Innovative Chef, Lewisham Awards 2006
Food and Wine (USA) World's best new Restaurants, 2006
Best New Restaurant of the Year, Metro Magazine, 2005
Vintners Restaurant of the year 2005



To speak to Michael please contact:



Niki Schuck

Niki Schuck PR | +64 21 911 332 | niki@nikischuckpr.com

[@NikiSSchuck](#) | www.nikischuckpr.com

PO Box 179, Oneroa 1840 Waiheke Island, New Zealand