

# Bill Granger

Bill Granger is an Australian chef and food writer, loved by family cooks and sophisticated foodies alike, for his relaxed style and fresh local-ingredient led dishes. Bill's sunny, easy-going approach to food is an essential element in his enduring popularity.

In 1993, at the age of 24, he dropped out of art school and opened his first restaurant, bills, in Sydney's Darlinghurst. It quickly became famous for the best scrambled eggs and ricotta hotcakes in town, served at the now much-copied communal table where locals and visitors, families and celebrities sit down to eat together and thrive on the buzzing atmosphere. Another Sydney restaurant soon followed and in 2008 Bill went international – to Japan, where he now has four successful eateries.

His first London restaurant, Granger & Co, opened in Notting Hill in 2011. With bills Sydney in Waikiki opening twenty years after he served his first brunch, Bill Granger's casual, joyful and oh-so-Australian approach to dining has become truly global.

Bill's five TV series are viewed in 30 countries; he has published 11 cookbooks, which have been translated into many languages and sold over 1 million copies worldwide; and he writes weekly newspaper and magazine columns in both the UK and Australia.

For more information: [info@bills.com.au](mailto:info@bills.com.au)

**“There is something very contemporary in his simplicity.”**

Financial Times, London

**“Whether it's the food in his cookbooks, his cafés or at home, Bill Granger knows exactly what we love to eat.”**

The (Sydney) Magazine

**“He's big down under and soon to be even bigger here.”**

UK Grazia magazine

