

Angus McLean

Private Chef | Culinary Creative | Wellness & Retreat Specialist

📍 Currently in the UK | ✉️ angus_mclean@hotmail.com | ☎️ 0064 274216143

Professional Summary

Experienced private chef with over 20 years in high-end culinary roles, specialising in bespoke meal creation for film stars, production teams, wellness retreats, and elite private clients. Recently served as Brad Pitt's personal chef during a four-month production in New Zealand, delivering three daily meals across remote locations under demanding schedules. Known for adaptability, discretion, creativity, and deep knowledge of both gourmet and plant-based cuisine. Equally confident in fast-paced kitchens, off-grid catering environments, and luxury wellness settings. A proven leader with extensive experience in menu design, team management, and food styling, with a strong wellness and holistic living background.

Key Skills

- Private and on-location catering for VIPs
- Menu development (plant-based, Mediterranean, wellness-focused, etc.)
- Culinary logistics in remote or high-pressure environments
- Kitchen setup, staff hiring & training
- Retreat & wellness catering
- Discreet, client-centered service
- Food styling and presentation
- Yoga and holistic wellness integration
- Budgeting and food cost control

Professional Experience

Private Chef - Brad Pitt

DWTT Productions Ltd, Queenstown, NZ | Feb 2025 - June 2025

Sole chef for Brad Pitt during the filming of his latest production. Created tailored menus and prepared breakfast, lunch, and dinner 6 days a week. Managed food logistics and cooking across remote locations around Queenstown. Adapted to shifting schedules and dietary needs with a high level of discretion and consistency.

Founder & Chef - Goldie Gourmet Roast

Auckland | 2021 - 2022

Created and ran a gourmet takeaway roast business.
Designed seasonal menus and handled all food production and operations.

Chef - Ponsonby Road Bistro

Auckland | 2020 - 2021

Worked intermittently during COVID-19 lockdowns at this award-winning restaurant.
Assisted in both line cooking and specials/menu contribution.

Retreat Chef - Barefoot Retreats

Bethells Beach, NZ | 2018 - 2019

Designed and delivered wellness-focused menus for health retreats.
Provided nourishing, seasonal, and plant-forward meals aligned with retreat programs.

Head Chef - The Butcher's Son

Auckland | 2017 - 2018

Led the kitchen for Auckland's largest plant-based restaurant from its launch.
Designed menus, managed budgets, hired and trained staff.
Delivered high-volume, high-quality plant-based cuisine.

Head Chef - Seabreeze Café

Auckland | 2016 - 2017

Opened and ran a busy café known for creative daytime cuisine.
Developed all menus and trained kitchen staff.

Recipe Developer - Pretty Damn Good For You

Remote | Jan 2016 - Oct 2016

Created original plant-based recipes for a wellness blog.

Retreat Leader - Aro Ha Wellness Retreat

Queenstown | Jan 2015 - Jan 2016

Taught yoga, led hikes, and delivered guided wellness experiences alongside plant-based food support.

Head Chef - Queenies Lunchroom

Auckland | 2008 - 2014

Opened and ran the kitchen of a popular café.
Led a strong team in a busy environment, creating seasonal menus.

Head Chef - Bellota

Auckland | 2007 - 2008

Oversaw kitchen operations in a modern Spanish-style tapas restaurant.

Private Chef - Dine@Home

New Zealand | 2007 - 2008

Ran a private chef service for exclusive clients and parties across NZ.

Private Yacht Chef - MY Gemini

Mediterranean | 2005 - 2006

Sole chef for 10 guests and 4 staff on a luxury superyacht.
Created high-end Mediterranean meals using local market ingredients.

Chef de Partie & Pastry Chef - The Providores and Tapa Room

London | 2002 - 2005

Worked in a leading fusion kitchen known for innovative global cuisine.

CDP & Baker - Baker & Spice

London | 2001 - 2002

Worked alongside Yotam Ottolenghi as baker and pastry chef.

Education & Certifications

- Kahuna Massage & Bodywork - Level 3, Mettes Institute, Byron Bay (2023)
- 200-Hour Yoga Teacher Training, Tribe Yoga, Rishikesh, India (2014)
- Diploma in Food and Wine, Leith's School, London - First Class (2001)
- BA (Hons) Archaeology, University of Bristol - 2:1 Degree (2000)

Media Coverage

- <https://www.cuisine.co.nz/eat-retreats/>
- <https://www.metromag.co.nz/food/food-cafes/first-look-seabreeze>

References

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Other references available upon request.