



BIO – OUR CHEF SHELDON CONWAY

Our Chef **Sheldon** is an exceptional Chef with more than 15yrs Professional experience in many different Hotels and Restaurants alike. After Qualifying from International Hotel School in 2006 with a 3yr Higher Diploma in Professional Cookery and Kitchen Management. **Sheldon** began his Professional career working on game reserves in KwaZulu Natal. After what started as a short but enjoyable holiday in Plettenberg Bay in 2008 Sheldon actually relocated to Plettenberg Bay and has worked in the area for many well-known restaurants in the area. After a brief stint in Hermanus working at the now well-known Brewery @ Hemel-en-Aarde, Sheldon moved back to his beloved Plettenberg Bay and joined the team at **Bon App Bistro**.

Sheldon's goal as far as food is concerned is to create modern, fresh and simple dishes to cater to as many different tastes as possible. *"Our theory at **Bon App** is that we need not stick to one specific style of food, on the contrary we try to present the customer with as many exciting options as possible no matter the style or origin of the food so that we may satisfy everyone - it's our voyage of flavours for the senses."*