

Media Release



New restaurant and wine bar – [Meat Fish Wine](#) – now open

- Star line-up promises great food, wine and service at Meat Fish Wine
- Seasonal farm to table menu proves a hit with sell out opening night
- Expansive wine list features 500 wines with 20 available by the glass
- Full a la carte menu in restaurant and tasty bar menu in wine bar

(Melbourne, Australia) February 17, 2015 – [Apples + Pears Entertainment Group](#), the passionate restaurateurs behind [Red Spice Road](#), [Red Spice QV](#) and [Burma Lane](#) today announced new restaurant [Meat Fish Wine](#), is open.

Following a sell out opening night on Saturday 14th, Meat Fish Wine is now serving delicious fresh seasonal produce, grown locally, prepared to perfection by a talented team of chefs in the heart of the city. The farm to table inspired menu is complemented by an impressive wine list featuring 500 wines from Australia and around the world. New wines are featured each month with many available by the glass in the restaurant and wine bar.

A star line up in the kitchen and restaurant reads like a who's who of Melbourne cuisine with Head Chef Malcolm Wright leading the kitchen team. Malcolm was previously Head Chef at St Katherine's and Maha (working with Shane Delhia and George Colombaris) and spent two years working with Michelin Star Chef John Burton-Race at The New Angel in the UK. General Manager Scott Horn (ex GM, three hat Royal Mail Hotel), Restaurant Manager Stuart Quinn (Money Order Office) and Sommelier Sophie Johnston (Nobu and Press Club) head up the front of house restaurant team. They promise us some of the best food in Melbourne, served in a relaxed friendly environment.

"Our focus is on serving great meat fish and wine", said restaurant owner Andrew Cameron. "Malcolm has created some fantastic dishes using local grain and pasture fed steaks, fresh sustainable seafood and locally sourced heirloom vegetables," he said.

What's great? Head Chef Malcolm finds it hard to choose a favourite dish. *"On Saturday people loved the Octopus Carpaccio with caramelised walnuts, blue cheese, orange zest, radicchio and Pedro Ximénez vinaigrette, and the pressed Sher Wagyu served with parsnip puree and apple remoulade. I think the dry aged pasture fed rib eye with anise red wine jus, and the Seafood Cioppino, a San Franciscan favourite, are hard to beat," he said.*

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About Apples + Pears Entertainment Group

Established in 2007, Apples + Pears Entertainment Group runs a selection of Melbourne's premier dining venues, in the heart of the CBD. Award winning restaurants Red Spice Road, Red Spice QV, Burma Lane and new restaurant Meat Fish Wine, produce some of Melbourne's finest Asian, Modern Australian and European cuisine. A privately held company headquartered in Melbourne, Australia, the Apples + Pears Entertainment Group and restaurant teams are passionate about delivering unique, exceptional dining experiences and creating delicious food that looks great and tastes even better.

Media enquiries, images and tastings – please contact:
Filomena Frisina or Vanessa Green
Email: pr@apeg.co
Office: +61 3 9603 1640
Direct: +61 3 9603 1627