



GOWINGS

BAR & GRILL

THREE COURSE SET MENU

With

MATCHING WINES

AGM

&

NEXT EVENT

DATE: 6TH NOVEMBER 2013 AT 7.00PM

WHERE:

GOWINGS BAR & GRILL

ADDRESS:

1ST FLOOR QT HOTEL, 49 MARKET STREET, SYDNEY, CORNER MARKET AND GEORGE STREETS, SYDNEY (ENTER NEXT TO THE STATE THEATRE MARKET STREET)

(enter through QT Hotel foyer next to State Theatre & walk thru parlour café Catch lift to hotel foyer 11 and go up a few stairs)

TARIFF:

\$165.00 PER HEAD

WHY YOU SHOULD ATTEND

Sydney restaurateur Robert Marchetti, has created at the QT Hotel Sydney, the Gowings Bar & Grill a European brasserie, with a very contemporary design. They offer the freshest produce from Australia's best providers.

You enter via the art deco doors of the State Theatre, walk through the gilt-and-marble Parlour Lane cafe and bar and head into the lift. You emerge into the first-floor lobby to a stunning installation of suitcases and found objects by Swedish artist Michael Johansson, head up a few stairs past a kinetic digital installation, and arrive at Gowings Bar & Grill.

The QT is clearly not your average hotel. The flamboyant design and art-driven Sydney restaurant is housed in the former Gowings department store linked to Sydney's most ornate theatre - the State. You pass a sleek,

darkly tiled open kitchen chocker's with wood-fired ovens, wood-fired rotisseries, open grills and a glass-fronted seafood showcase.

The forward-thinking management of AHL the owners, received remarkable creativity when they contracted restaurant consultant and food director Robert Marchetti a walking, talking ideas machine who is fired-up with innovative concepts. He initially recruited executive chef Paul Easson from Melbourne's Rockpool Bar & Grill to this establishment a demonstration of his thinking and foresight.

The menu is vast, running from New York deli staples such as pastrami and brisket sandwich to steaks, oysters, crudo, and old-fashioned comfort food including beef bourguignon and Holstein schnitzel. It's brasserie food that is regularly updated with the latest kitchen trends.

The menu has made it difficult for the IW &FS executive to select an al la carte menu for a diverse group, so we have kept it interesting, yet simple with three courses.

The restaurant wine list is put together by Ian Cook of Five Way Cellars and he has selected a clever 120-bottle small-batch, limited-release list of Australian and international wines that in itself makes good reading. As Ian Cook is one of the best independent wine merchants this list is original and has some very innovative selections no doubt emanating from his annual tasting trips to Europe and within Australia? His list innovations will be reflected in our wine matches.

The young, cheery and good-looking staff has so much machismo, charisma, energy and chutzpah it's scary. This venue has been hot on foodies and trendy's lists for about 2 years.

It now has 1 hat.

PLEASE SUBSCRIBE

(even though it is the AGM the event will be fabulous.)