

The world's leading independent bar group opens its first Australian bar and restaurant in Melbourne.

Match Bar & Grill is a brand new, world-class bar, restaurant, lounge and venue opening right in the heart of Melbourne's CBD on Friday 19 September.

MATCH BAR & GRILL

MELBOURNE

The Match Bar & Grill in Melbourne is the latest addition to Jonathan Downey's international group of bars, restaurants, members clubs and hotel comprising Milk & Honey (in London and New York), The Player (in Soho, London), Trailer Happiness and Harlem (in Notting Hill, London), The East Room (in Shoreditch, London), The Clubhouse hotel (in Chamonix in the French Alps), as well the three Match Bars in London (Clerkenwell, West End and Shoreditch) and Match Bar Ibiza in Spain.

Owner Jonathan Downey

"Our mission at Match in Melbourne is to deliver fantastic food, brilliant drinks, exciting new music, friendly, efficient service and a cracking good time in one of the coolest cities on the planet. I can't wait..."

General Manager John Parker

"Match will be a great place to eat, meet, drink and dance. We have an 80-seater restaurant/dining room, a large, decked balcony for smoking, parties, drinking and for sky-lit dining day and night; as well as a large bar area for DJs and drinks and a stage for live music and performance. There is nowhere else like it in Melbourne."

Co-Owner Chris Kukielko

"I've been trying to get Jonathan to do something in Australia since we first met. He is the best in the world at what he does and after two years of planning and development, we have finally got something open in Melbourne... and it is fantastic."

match
LONDON • MELBOURNE • IBIZA



Jonathan Downey's bars are generally considered to be the best in the world with an unrivalled reputation for drinks quality and customer experience... and Downey is now bringing his experience, passion and commitment to bear on the lively Melbourne bar and restaurant scene.

Australian Bartender magazine recently declared Downey's Milk & Honey London the 'Best Bar in the World' for the second year in a row in its annual 'World's 20 Best Bars' awards. Milk & Honey New York came second in that list and Downey's other London and international bars and clubs are regularly name-checked as benchmark examples of the best in the business.

BRILLIANT DRINKS

Great Cocktails – The Match Bar & Grill drinks list is a collaboration across three continents between Jonathan Downey and Kevin Armstrong in London, Dale DeGroff* in New York and Matt Skinner* in Melbourne.

Dale DeGroff – Dale DeGroff is our Director of Drinks, and is universally regarded as the King of Cocktails – the 'Elvis Presley of bartenders' and 'the Da Vinci of drinks'! He is the man who made the Cosmopolitan famous tending bar at Manhattan's legendary Rainbow Rooms throughout the 90s. He is the author of 'The Craft of the Cocktail' and Anthony Bourdain describes him as 'the Yoda of mixology.' We're just happy to be working with him in London and Melbourne.



Head Bartender Russ McFadden

"I have no doubt that with the equipment, training, support, experience and ingredients we have at Match, we will very soon be serving the best mixed drinks anywhere in Melbourne."

DIY Wine – In addition to our main drinks list, we also offer 40 wines by the glass and more than 30 of these are help-yourself from four of our Enomatic* wine samplers. Simply charge up a wine card and try DIY sampling of some rare, unusual, expensive and interesting wines normally only available to buy by the bottle.

Our samplers allow you to taste, compare, contrast, discuss and decide on your favourite style, variety, region and/or country. What's the most delicious New Zealand pinot noir of the moment? Does South Africa make cabernet sauvignon to rival Australia?

Every month Match will host various regional, national and transcontinental 'battles' and challenges from around the world of wine... and we may even rack up some French favourites for an old world v new world smackdown!

As far as we know, Match is the only place in Australia where you can DIY your wine and try before you buy in this way.

Matt Skinner – Our Director of Wine is local boy Matt Skinner. Matt hails from Melbourne and is well known for his best selling books (Thirsty Work and The Juice series), his newspaper and magazine writing and his TV work. His refreshing approach to wine has won him many readers and admirers and he's now working with us in London and Melbourne ensuring we maintain our cut-the-crap approach to enjoying good wine with great food and friends.



FANTASTIC FOOD

Dining at Match – There are three 40-seater dining rooms at Match; two inside and one outside on a large, decked balcony with views over the State Library.

Head Chef Ben Roche* has produced a classic Australian bistro menu of larder favourites, fresh seafood, seasonal and superfood salads, premium grilled meats and delicious desserts; including Jamon Iberico, St Helens oysters, tuna carpaccio, scallops ceviche, Mt Leura lamb cutlets, rib-eye steaks and veal T-bone grills.



Head Chef Ben Roche

“My brief has been to source the best ingredients available as locally as I can get them in order to produce a delicious mix of good, honest grub - the freshest seafood and some grill menu favourites. Food that people want to eat with an emphasis on seasonal, market ingredients and lots of great sharing plates.”

NEW MUSIC

Music matters at Match as much as the food, drinks and service. To ensure that great music is played the right way, we've spent a fortune on a Funktion One sound system which delivers crisp, clear, powerful, resounding sound like no other. DJs will play every Wed, Thu, Fri and Sat and nights will be programmed to mirror what's playing at Match sites in London (Shoreditch, Soho and Notting Hill) and Ibiza (the dance music capital of the planet). Expect some big names and some cracking after parties.

Stuart Langley – Stuart runs the music programming at Match. He'll be bringing his experience working with the world's best DJs and live acts in London, Ibiza and on the European festival circuit to bear on the Melbourne music scene.

Gilles Peterson* – As well as being one of the most widely-travelled and admired DJs in the world, an independent record label owner and the undisputed champion of new music and undiscovered artists from around the world, Gilles Peterson also finds time to be the Director of Music for The Match Bar Group.

Stuart Langley

“Melbourne is already a world class city for music and I'm excited at introducing our East London and Ibiza contacts into the mix.”

EVERYTHING ELSE

Design – Match Bar & Grill was designed by Jonathan Mangham of Mango Architecture working with owner, Jonathan Downey. These two previously collaborated on Milk & Honey London, The Clubhouse in Chamonix and The East Room in Shoreditch.

Group Bookings – Match offers world class drinks, fantastic food, great music and friendly service in a spectacular setting with a late licence in Melbourne's CBD. We accept bookings of 2 to 500 with a selection of tables, booths, sofas and other private areas. Book The Bridge, The Stage, The Deck, The Bench or The Lot by emailing drink@matchbar.com

Opening Times – Match has a late licence and will initially be open from 11am until 11pm (Mon and Tue), until 1am (Wed and Thu) and until 3am (Fri and Sat).

Website – Please check our website matchbar.com for more details on what we do and when.

Press – For further press information or photography please call the number 03 9696 3234 or contact sally@gdpublicity.com.au or email owner jd@matchbar.com direct.

Visit – If you would like to see Match Bar & Grill for yourself, you can make a booking by calling 03 9654 6522 or by emailing eat@matchbar.com.



*Notes for Editors

Enomatic Wine Samplers – Match Bar & Grill has four eight-bottle Enomatic wine samplers, which are all accessible by guests. A simple push button action allows guests to dispense various sample sizes into their own glass. These state-of-the-art wine serving systems are designed and manufactured in Italy to store, preserve and serve wine at its best. An automatic argon gas preservation system ensures that a wine remains ‘fresh’ after opening for more than three weeks and this enables rare and more expensive bottles to be served by the glass rather than sold only by the bottle. They are used at Italy’s reference wine library, the Enoteca Italiana Nazionale in Siena, as well as the reference Enotecas in Barolo and Montalcino.

Bar Technical – Our state-of-the-art bar system is unique in the southern hemisphere. It was developed by The Match Bar Group in London and is a cocktail bartender’s dream enabling quality mixed drinks to be served quickly and consistently. Our specially imported Hoshizaki ice machines produce the largest available cubes of crystal clear ice made from filtered water to produce a much colder drink and with less dilution.

Ben Roche – Head Chef Ben (30) is Melbourne born and bred and worked with Mark Broadbent at Bluebird in London (part of the Conran Group) and at Jamie Oliver’s Fifteen in Cornwall. He is now back home where the produce is better, the air a lot fresher and the kitchens much bigger.

Matt Skinner – Director of Wine Matt is a wine writer, consultant, and educator well-known to international audiences for his refreshing take on wine, and knack for making it simple. A strong believer that wine is for everyone, Matt has twice been short-listed for the IWSC International Communicator of the Year Award, is author of the international bestseller *Thirsty Work* and continues to put together his annual guide, *The Juice* – 100 wines you should be drinking.

He recently became ‘Director of Wine’ for The Match Bar Group. Matt trains, complains, sources, selects, rejects, expects, inspires and guides us on all things wine. Although much of his time is spent in international airport lounges, Matt still calls Melbourne home.



Gilles Peterson – In November 2007 Gilles took on the role of ‘Director of Music’ for The Match Bar Group. His role is one of music curator and taste arbitrator for a diverse range of venues and music styles – from the early jazz of Milk & Honey, through the underground lounge sound of The Player to the 24 hour dance demands of Soshō and the other Match Bars. We know of no other DJ alive with the passion, knowledge and commitment to deliver such a diverse range of music styles.

Clockwise from top left:

- Matt (copyright Chris Terry photography ©2008)
- The (smokers) Balcony
- Gilles
- Wine samplers
- The Bridge
- Jonathan
- The Dining Room