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Host brunswick broadsheet

Originally published on Zomato, produced in collaboration with Andy Hardy Films. It's a big call, but we're going to make it. Kekou is one of the most exciting, forward-thinking restaurants we have visited in the last year. It's a simple concept, done exceptionally well – pairing Australian 18 rotating craft beers with progressive Asian-inspired dishes. Continue reading “Video | Kekou is a Modern Asian Newcomer to be Reckoned With” Originally published on SBS. Dinner parties – you either thrive on them or you don't. Regardless of your status as a seasoned host or first-timer, pasta is an efficient way of catering to a large group of people and pleasing them all equally. After all, who doesn't love pasta? Continue reading “How to Cook Perfect Pasta for a Dinner Party” Originally published on Zomato, produced in collaboration with Raw Films. There's something truly human, almost caveman-like, about eating food off a stick. Well, Pick-a-Stick certainly caters to that, bringing shāo kǎo – the Chinese way of eating skewered food – to the CBD. It's not a genre of Chinese food that has totally taken off in Melbourne yet, but we believe it will. Your choice of ingredients, either fried or cooked over coals. What's not to like? Continue reading “Video | The Trick to Quick? Pick-a-Stick” Originally published on Zomato, produced in collaboration with Andy Hardy Films. It's not often we come across an Italian restaurant specialising in gluten-free dishes. Many assume Italian food and gluten are inseparable, but Tina Persano, chef-owner at Brunswick restaurant Ciao Mamma, wants to put this misconception to bed. “Italy produces some incredible gluten-free pasta!” she says. Continue reading “Video | An Italian Eatery That Confidently Caters to Coeliac Patrons” Originally published on Zomato, produced in collaboration with Andy Hardy Films. Years after its 2013 opening, Supernormal continues to lead the vanguard in creating visionary dishes. But it doesn't dare take old favourites of the menu; the anarchy simply isn't worth it. The Lobster Roll and Peanut Butter Parfait have been on the menu since inception. Continue reading “Video | Supernormal, a Timeless Flinders Lane Favourite” Originally published on Zomato, produced in collaboration with Andy Hardy Films. Shanghai Red is by far one of Chadstone's best culinary offerings. The extensive menu champions flavours and dishes hailing from many of China's provinces, in a setting impressively reminiscent of Shanghai's iconic French Concession. One thing you should know – it's been bustling from day dot. Continue reading “Video | Shanghai Red Takes Shopping Centre Dining to New Heights” We're looking for a full time Restaurant/Venue Manager for our Brunswick East venue. ABOUT NOISY RITUAL Noisy Ritual is a unique multi-faceted business with winemaking, hospitality, workshop and events management components. We're a socially conscious and supportive small team of multitaskers - passionate about wine, winemaking, food and music. Founded in 2014 by two mates after the serendipitous discovery of an old concrete wine fermenter in a suburban basement, we now run a restaurant, cellar door & events venue and full scale winery - making premium wine with grapes sourced from vineyards all over Victoria - across our two locations in Brunswick East and Preston. We also run a series of educational workshops aimed at demystifying the winemaking process, and host a range of different events at both our locations - including weddings, live music, launches and more. ABOUT THE ROLE Our Restaurant/Venue Manager is responsible for managing operations at our Brunswick East location. Working closely with founders Alex and Cam, you'll oversee the development of our expanding restaurant and events offering, continue to build our awesome front of house team, and ensure the delivery of consistently outstanding food and customer service. SKILLS & EXPERIENCE Experience in managing a busy restaurant, including events. Great food and beverage knowledge. Excellent customer service skills, with a friendly and professional manner Outstanding mentor and leader, committed to personal development of all staff. Excellent communication skills Demonstrated experience in training and managing staff Attention to detail An energetic and friendly personality RESPONSIBILITIES Managing the front of house team including rostering, recruiting and training staff Leading by example and setting the service standard for the team. Overseeing service to ensure that it runs smoothly Fostering positive relations between the bar, kitchen, winemaking and admin teams. Maintaining a high level of customer satisfaction Managing budgets and reporting We offer training and professional development opportunities, competitive salary and work/life flexibility. If this all sounds like you please forward your CV and cover letter to wine@noisyritual.com.au We'd love to hear from you! Inconspicuously nestled amongst a row of shop rears in what was previously a fishmonger's factory, sits Host. With a strong connection to place, Host draws upon the eclectic, diverse, industrial and creative qualities of its Brunswick neighbourhood. Through the gate and past the front garden, you are welcomed at the front door. Once stepping inside, you instantly feel at home. Exposed brick walls and steel trusses reference the building's past life. Exposed reclaimed timber stud walls with flyscreen mesh frame an intimate dining room whilst a series of arched timber lath dining booths line one wall. As you journey through, the space opens up to a bar and another 'dining room', with all back of house, bathrooms and kitchen beyond. Host is a home away from home for its neighbours. At its heart, it is about becoming part of and giving back to its community. Madja and Nedim Rahmanovic (former owners of Twenty & Six Espresso) want you to feel like a guest, not a customer, at their restaurant, Host. They've made the Brunswick space as welcoming and homey as possible. A big communal table, timber-lined booths and an open kitchen with bar seating occupy the main space. A small courtyard and dining room are up the front. Artwork by Sydney-based artist Simon Kennedy is on the walls – including a giant portrait of the late English writer Aldous Huxley. The menu is divided into three parts. There are five small dishes (such as grilled mackerel in dashi, and whipped blood butter with potato crisps), five large dishes (such as spiced quail with finger lime; or a mess of pine mushrooms and Jerusalem artichokes); and four desserts. All fruit and vegetables are sourced from within 50 kilometres of Brunswick, and meat and fish as locally as possible. The wine list leans towards natural and minimal-intervention, but there are plenty of options for those who prefer more conventional wines. There's a small cocktail list, but a big list of amaros and vermouths – a nod to Host's local community. Coffee is made with Small Batch beans and Schulz organic milk. The last time we checked in with Madja and Nedim Rahmanovic in May 2015 they had just bought a small warehouse space in a Brunswick side street. The former owners of Twenty & Six were planning to have their new venue open within six months. Only a week ago, it was still a construction site. “We wanted the space to be gritty, which it turns out was a terrible idea,” says Madja, laughing. “There were no facilities or services, just four walls. The power, plumbing and gas upgrades we've had to do are unbelievable.” Host finally opens on April 20 as a relaxed restaurant for dinner, drinks and weekend lunches. It's a narrow dining space with a line of booths on one side, and a long wooden bar on the other. The couple's initial idea for an espresso bar at the front of the venue was scrapped, mainly due to space restrictions. Instead there will be a small courtyard space for casual drinks. “Generally speaking, you don't come to a restaurant to have a drink with mates,” says Nedim. “We want to break down that barrier and facilitate that.” “We don't want to be a restaurant where you feel obliged to spend a certain amount, or act a certain way,” adds Madja. “It's called Host. We want people to feel comfortable to come and go, as they would in their own home.” Along with space for spontaneous dining, Host will take reservations. A flexible menu by Florian Ribul (with experience at The Clove Club in London and most recently at the now-closed Enquire Within) can be easily shared or modified to become a half serve for solo diners. The current menu includes a short rib, and a clam-and-smoked-pork dish – although the offering will change regularly. “It's been a long 12 to 16 months, but we've ended up with a beautiful space,” says Madja. Host opens on April 20 at 4 Saxon Street, Brunswick. It will be open for dinner from Wednesday to Sunday, as well as for lunch from Friday to Sunday. NoticeJums ir jāpieslēdzas, lai turpinātu. MyCity MyCity is the place to make your own. Save favourites and manage your time. Register now.. it's fast and free. Register Here About MyCity Broadsheet X Provideror Special Edition Dumpling Box 6 dumpling & bun courses from 5 different restaurants, delivered in 1 box Taxi Kitchen For over 15 years Taxi Kitchen's team, led by executive chef Tony Twitchett, has been proudly serving Melbourne modern Australian dishes with Asian inspired flavours focusing on local, fresh and sustainable produce. Head here for the full Taxi Kitchen menu

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