



**PRESS RELEASE
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Europe comes to ivy

European alfresco dining arrives in Sydney's CBD today with the opening of Ash Street Cellar, a bistro and wine bar that is part of Merivale's newest venture, ivy.

Head chef, Lauren Murdoch (ex Lotus) is at the helm of the shared plate menu while Merivale's renowned sommelier, Franck Moreau looks after the 270 strong wine list.

The walls of Ash Street Cellar are lined with the extensive range of old and new world wines that make up an eight page list, creatively categorised according to nose, palate and colour. Franck has also created a list of ten white and red wines by the glass in three size variations – taster, glass or carafe – to encourage patrons to experiment widely.

The menu draws its inspiration from Mediterranean Europe, and includes a charcuterie along with a range of tasting dishes designed to match the exceptional wine list, with highlights including grilled chorizo with parmesan crumbed artichokes, mint and lemon as well as baked eggs with roasted tomato and tallegio.

Ash Street Cellar has a soulful, intimate ambience with a communal table for eight and bar seating inside. Alternatively soak up the European style atmosphere at the Parisian-style tables set up in the open laneway.

Ash Street Cellar is located on Ash Street, a pedestrianised laneway that runs parallel to George Street and can be accessed via ivy's retail enclave on Palings Lane or from Angel Place.

ENDS

Note to Editors

ivy is a \$150 million lifestyle venture located at 320 George Street, Sydney that has been five years in the making by Merivale, led by CEO Justin Hemmes.

Open at ivy -

- ivy bar
- ivy lounge
- The Den
- Mad Cow
- Teppanyaki
- The Kitchen
- Royal George
- Sushi Choo
- The Ivy Room
- Palings Lane – retail laneway

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