



MEDIA RELEASE

June 2016

DEUS BAR & KITCHEN BRINGS DAY AND NIGHT DINING TO CAMPERDOWN

Sydney's new 'it' suburb Camperdown now has a brand new bar-restaurant with the launch of **Deus Bar & Kitchen**. *The Bucket List's* Tom Walton and Andy Ruwald along with bar sage James Prier are the owner-operator team behind the project.

Located next door to Deus Ex Machina's Sydney flagship, the newly completed venue will open for breakfast, lunch and dinner as well as bar snacks and drinks. Sydneysiders will be happy to hear bookings are accepted, as well as walk-ins.

"We've respected the Deus brand for a long time. Dare Jennings and I met in Bali and had an instant connection. We're both very forward thinking in the way we run our businesses and the idea to collaborate just made sense," says Ruwald.

Walton, former *Bistro Moncur* head chef and current co-owner and head chef of *The Bucket List*, is well versed in menu creation. Here, the focus is on generous, nourishing dishes that draw on elements of Middle Eastern and Mediterranean cuisine. Breakfast is a wholesome affair with the likes of Jamon & Manchego omelettes, Organic oat porridge and Coconut & Matcha chia pudding. Lunch begins with Roast Broccoli & Freekeh salad, pimped up Pumpkin Soup, and Hummus fully loaded with crisp chickpeas, pomegranate, onion, mint, almonds, feta & bread. Seasonal sandwiches rotate regularly and larger plates of Roast Tiger prawns, Kingfish Tartare and Slow Cooked lamb shoulder round out the offering. The transition into the evening is smooth, beginning with snacks of Eggplant Fritters, Kombucha Cucumbers and Chicken Crackling before moving on to Roast Bannockburn chook, Café Deus Steak and Braised Lamb shoulder – all perfectly matched to Prier's Australian-focused wine offering and inventive cocktail list.

The bar looks set to be the hot ticket item of the space. The imposing concrete bar top is complimented by leather footrests, reminiscent of the leather used by Deus in their customised machines. Prier's cocktail list also takes inspiration from the machines next door. *The Midnight Rambler* is a mix of Bulleit Rye, Regal Rogue and Maraschino Cherry, *Le Gigueur Noir*, French for 'the black jet' pairs vanilla infused Ketel One with Vittoria Organic Blend and the *Scorpio V1* is a scorching blend of Herradura Plata Tequila, Jalapeños, Citrus and Winter Syrup.

The industrial space has been designed by studio-gram, the in-demand group responsible for fitting out Surry Hills' *Hotel Harry*, Adelaide's *Africola* and Seminyak's *Motel Mexicola*. The expansive room features floor to ceiling glass windows, an impressive open kitchen, striking concrete bar and touches of wood throughout.

Walton will split his time between *The Bucket List* and *Deus Bar & Kitchen*, working closely with Head Chef Zac Pauling whose experience includes Melbourne's *Vue de Monde*, Double Bay's *Pink Salt* and the much-loved *Corner House* in Bondi.

Local touches come in the form of handmade crockery by Glebe-based Ode Ceramics. Each piece is individually molded and groomed, then glazed and fired. Marrickville's *Black Radish* is responsible for the regularly changing kombucha offering. Brendon Vallejo, a former mentor of Walton's at *Bistro Moncur*, started bottling his specialty 'white tea oak barrel fermented kombucha' just under a year ago and lists *Noma*, *Momofuku* and *Rockpool* on his impressive client list.

Deus Bar & Kitchen is a place for everyone. Come in for a relaxed breakfast or lunch, dinner with friends and family, or settle in for drinks and snacks at the bar until the late hours of the night.

DEUS BAR & KITCHEN

Address: 102-104 Parramatta Road, Camperdown NSW

Phone: (02) 9519 0849

Website: www.deuscustoms.com/cafes/camperdown/

Launch Opening Hours: Mon + Tues: 8am – 3pm // Wed to Sun: 8am – late

NOTE: Opening Hours will extend to 8am – late, 7 days per week in the coming weeks

**For further media information, menus or images please contact The Exchange Agency:
Karla Bramanathan on 0431 424 922 or email karla@theexchangeagency.com.au**