



**For immediate release:**

12 June 2018

## **Ovolo Hotels teams up with Justin North to bring Mediterranean flavours to Darling Harbour**

Ovolo Hotels has teamed with renowned Sydney-based chef, Justin North, on their latest project, **Mister Percy**, a dedicated Mediterranean-style wine bar and kitchen housed in the heritage-inspired designer boutique hotel, Ovolo 1888 Darling Harbour. The venue will be a neighbourhood staple for Mediterranean wine varietals, share plates and friendly service with a touch of old-school cheek, slated to open late-July.

Mister Percy moves into an intimate space at the front of this former wool-store, reimagined by renowned interior designers, Luchetti Krelle, to incorporate an eclectic bistro-style aesthetic melding vintage décor with modern taste and sensibility. Comfortable lounge furniture in a mix of plush fabrics, leathers, and cane bark will feature beside Venetian-style painted pieces in a palette of greens, red, blues and pinks, inspired by Australian gum trees.

North has worked closely with the Ovolo Hotels team and head chef Luca Guiotto (ex-A Tavola, Catalina) to develop a coastal European menu, in good company with the drinks programme curated by consulting sommelier and author, Chris Morrison. Ovolo Hotel's also welcomes group wine curator Shun Eto (formerly of QT) to the fold, who has worked beside Morrison on the wine selection and will oversee the list's ongoing direction and regular updates upon opening. The wine list will focus on Mediterranean-style wines and varietals such as Jamsheed rousanne from Beechworth (Vic) and Nick Spencer 'Dry Red' touriga-shiraz blend from Gundagai (NSW), with many available by the glass.

The edited menu will include a selection of *pinchos* and larger share-style dishes showcasing classic Mediterranean flavours anchored by local Australian produce. Expect a grilled Port Lincoln sardine tart with tomato, black olive and basil; chargrilled Clarence River baby octopus with local chorizo and pickled green chilli or, perhaps, local burrata with prosciutto dressed with pea shoots, fried potato skins and grissini.

"We're taking our guests on a journey with beautiful wine matched with Mediterranean-style pinchos showcasing the best local ingredients," says North. "We've drawn on flavours from around the European coastline and it's not surprising that it's exactly what we like to eat and drink here."

The name, Mister Percy, is a tribute to Percy Ewart, a former wool classer who worked at the original wool-store. Ovolo 1888's General Manager, Amanda Cottome said: "When we came to choosing a name we jumped at the opportunity to pay homage to Percy and the building's rich history. Mister Percy's name is engraved into one of the sandstone blocks in the hotel and has always been one of the many stories that can be told about the property."

Mister Percy aims to be a comfortable meeting place for hotel guests, neighborhood friends and inner west residents to drink, graze and perhaps, spin a yarn, just like Percy.

**Mister Percy**

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**About Ovolo Hotels**

Ovolo Hotels is an independent hospitality company that owns and operates a collection of individually designed hotels. Founded in 2002, the company now runs four hotels in Hong Kong, and six hotels across Sydney, Melbourne, Brisbane, and Canberra. Ovolo has also recently launched a new brand Mojo Nomad, in Aberdeen Harbour Hong Kong. Mojo Nomad is a cohabitation concept for global nomads that combines travel, lifestyle and community at its core and will be entering the Australian market in the near future.