



## **MEDIA RELEASE**

**18 January 2021**

### **A New Age of Hospitality at Vegetarian Wine Bar Mister Percy**

*- Pyrmont's favourite 100% vegetarian neighbourhood wine bar receives a New Year shakeup with new Head Chef Courtney Blyde and Venue Manager Antonio Di Munno -*

Set back from the bustling vantage of Darling Harbour, a bridge stroll from Sydney's CBD, you will find a wine bar of another kind, Mister Percy. A wholly vegetarian, produce led neighbourhood nook, identifiable only by a lone lamp lit bronze plaque donning its namesake, where Head Chef Courtney Blyde and Venue Manager Antonio Di Munno are ready to serve. The duo will lead a fresh chapter of heartfelt hospitality within the walls of this century's old wool store.

Bringing the talents of a young, globally inspired chef under the same roof as an industry veteran with old school hospitality at their core, Mister Percy will see old world charm flourish alongside new age sensibilities. To become a place where conscious cuisine and local produce are served with warmth and welcome from within the historic heart of Pyrmont.

Mister Percy's new Head Chef, Courtney Blyde (ex-Mary's Pizzeria, The Apollo and Cho Cho San) draws influence from fresh and local produce, inspired by the marriage of classic and innovative techniques. Courtney will see Mister Percy's carefully handpicked wine list pair perfectly with a produce-led, vegetarian bistro-style menu designed to share with a selection of small and big plates, sides and sweets.

Sharpening his knives, Courtney will bring produce to life, locally sourced through family owned and operated [Farmer and Son](#), using global flavours and techniques to hero the humble veg. Best served with a wine in hand, beneath the low-lit lounge setting of Mister Percy. Signature dishes include the Vinegar Glazed Onions, Sour Cream and Nut Loaf (\$14), inspired by the classic flavour combination of sour cream and onion, served with a side of his mother's very own morish nut loaf. In addition to a comforting Squashed Lasagne, Parmesan Cream (\$26).

Antonio Di Munno (ex-Jet Bar Caffè, Parlour Lane Roasters Café and Wine Bar, and La Locanda) joins the Mister Percy team as Venue Manager with over 10 years' experience in prestigious hospitality environments. A well-respected man about town, Antonio's personability, authentic positivity and skillful food and beverage recommendations make for an unforgettable experience that is filled with warmth and welcome, creating a family away from home for guests.

Housed in a former heritage wool store, Mister Percy stands as an ode to the wool-classer who etched his name into one of the buildings historic sandstone bricks. A gentleman who was not averse to a glass (or few) of wine. Designed by award winning interior design firm Luchetti Krelle, contemporary accents achieve an intimate lounge-style aesthetic within a cavernous antique space dotted with original wool store fittings of exposed wooden beams and metal bearings. Vintage décor and modern materials meld

together to create a warm candle-lit space for you to settle into your seat, vino in hand.

Mister Percy's refreshed offering is as palette pleasing and thoughtful as their collection of pours from local and boutique progressive producers, available by the glass quartino or bottle, handpicked for their profound quality and character. With a shared passion for quality and care, Courtney and Antonio will see Mister Percy's journey into the new year be a produce-led affair delivered with an unforgettable dose of warmth and welcome.

Courtney's new menu has been guided by Ovolo's commitment to going vegetarian for 365 days with all restaurants and bars across Australia and Hong Kong. Known as 'Year of the Veg', Mister Percy's food will celebrate fresh and locally sourced produce, ethical eating and conscious cuisine for.

Open Wednesday to Saturday, 5pm till late at 139 Murray Street, Pyrmont NSW 2009  
Visit [Misterpercy.com.au](http://Misterpercy.com.au) for the full menu.

- ENDS -

Images [HERE](#).

'Year of the Veg' press release [HERE](#).

For all media and imagery enquiries, please contact Hannah Crosby at Ovolo Group.

E: [Hannah.crosby@ovologroup.com](mailto:Hannah.crosby@ovologroup.com) M: 0422 201 251

#### **About Courtney Blyde, Head Chef of Mister Percy**

Hailing from Wellington, New Zealand, Courtney kicked off his culinary career in the kitchens of some of the city's best establishments. Namely Duke Carvell's Emporium run by renowned restaurateur duo the Bresolin Brothers and Boulcott Street Bistro & Wine Bar, known for accomplished fine dining within a warm setting.

Moving to Australia in 2015 after pursuing a passion in mental health care whilst also working at Boulcott Street Bistro & Wine Bar, Courtney quickly caught the attention of Sydney hospitality icon Johnathan Bathelmess, working as Senior Chef de Partie at Cho Cho San before moving across to The Apollo as Junior Sous Chef.

Joining Sydney's cult favourite Mary's team in 2017, Courtney stepped up into the role of Head Chef, dishing out anything but ordinary pizza's and Mediterranean inspired bar bites at Mary's Pizzeria. Between cultivating his food philosophy across Antipodean institutions, Courtney has committed his time and talent beyond the culinary arts, finding a creative outlet in visual arts through the self-taught forms of painting and tattooing.

Coming to Pyrmont's favourite neighbourhood wine bar, Mister Percy, Courtney is as conscious of his food as he is his team. Inspired by the marriage of classic and innovative techniques, applying global flavours to elevate a produce led bistro-style menu, designed to pair perfectly with Mister Percy's thoughtful wine list.