

Australia's pioneer of plant-based dining, Shannon Martinez, to join renowned mixologist, Andrea Gualdi, to helm newly refreshed Alibi Bar & Dining

Media Release XXX November 2022

Imagery <u>here</u>

Shannon Martinez, the powerhouse behind two of Australia's most prolific plant-based businesses, Smith & Daughters and Lona Misa, will join renowned mixologist Andrea Gualdi, to lead the evolution of Alibi Bar & Dining, her first foray in Sydney.

Alibi Bar & Dining, located on Woolloomooloo's famed Finger Wharf, will relaunch in late January with a brand new plant-based Mediterranean-inspired offering set inside a newly refurbished, 'indoor-alfresco' dining room.

Martinez said: "I'm thrilled to be part of Alibi's new direction. This will be my first project in Sydney, and I look forward to bringing a taste of plant-based Latin cuisine to the bay side and giving Sydneysiders their own version of Smith & Daughters. I love working with Ovolo; our venture in Melbourne, Lona Misa, holds an extremely special place in my heart and I'm super excited to be able to continue this relationship in a new part of the country".

Diners can expect a passionately crafted menu that leans heavily on Martinez's Spanish heritage. To be implemented by award-winning, executive chef Jiwon Do (formerly Hippopotamus Restaurant & Bar, Wellington), the menu will include Martinez's signature dishes.

Ovolo's creative beverage director, renowned mixologist Andrea Gualdi (ex-Maybe Sammy), has curated a fresh and sustainable drinks menu that takes inspiration from the Mediterranean style of drinking. The extensive drinks list is set to include a collection of cocktails that pay homage to Mediterranean G&Ts and spritzes, high tea cocktails, zero proof options and a range of beers. The wine list will be sustainably sourced from smaller Australian producers using Mediterranean varieties, with around 30% of the wine list to be vegan friendly.

Designed by award-winning interior design and architecture studio, Luchetti Krelle, the enchanting glasshouse structure exudes a sense of natural theatre and brings the outdoors to an indoor environment with thriving greenery, patterned mosaics and rattan seating. It's a magical setting for guests to enjoy world-class drinks alongside garden-fresh Mediterranean cuisine served with flair and finesse.

-ENDS-

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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, this family-owned and privately-operated business now runs four hotels in Hong Kong, and six hotels across Sydney, Melbourne, Canberra and Brisbane. Ovolo 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