



# **New MEET Restaurant & Bar**

## **— an exciting new addition to the Newcastle dining scene.**

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EAT - DRINK - SIP - SHARE - DINE - DANCE

An exciting new restaurant in the heart of Newcastle has just flung up its roller door and its world-class culinary offering is rivalled only by its industrial-meets-cool fit-out that belongs on every interior-lover's Pinterest board.

Located inside an overwhelming vast 480m<sup>2</sup> warehouse, the New York-style bar and restaurant is the brand new home for the unique venture by the team behind the well-loved Brazilian restaurant, MEET in Honeysuckle.

MEET, now simply branded as “M”, MEET has evolved beyond its original name and in a way that is impossible to experience in just one visit. It's the place to eat. It's the place to drink. It's the place to dine. It's the place to dance. It's the place to, well, be.

Date night — family catch up — girl's night — dropped the knee — work party — MEET has you covered.

With two entrances — one on Darby Street and one on King Street — you can take your pick. From bustling Darby Street, you arrive into the dimly lit bar area where you can indulge in a bespoke cocktail, nosh on a plate or two from the share-plate menu and enjoy one of the country's finest drops of wine. Enter from King Street to be welcomed by a towering ponytail palm before ordering from the seasonal and new-look share plate menu or enjoying the signature Churrasco — just like old times. And while you're at it, watch your food being prepared with love from the open kitchen. And for the true foodies, the private chef's table experience belongs on the top of your culinary bucket list.

Separating the two areas is a soaring glass wall that was brought to life by emerging design team After Dark lead by Adrian De boucheville and conceptualised by interior designer Keely Baird from Something More Design.

The venues head chefs, Nick Writer and Rafael Tonan (the once head chef of Goldfish), are combining fire-grilled cuisine only found in deep South America, with a seasonal shared degustation menu that is casual, considered and designed for all tastes with ingredients sourced with local suppliers.

Spot the pink “M” neon from the streets and get ready to experience the Steel City's most exciting bar and restaurant offering to date.

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Meet Restaurant & Bar opens on June 11 .

Opening hours are :

Monday – Thursday from 5pm – late (dinner)

Friday – Sunday from 12.00pm – late (lunch & dinner)

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