

MEDIA RELEASE - for release on 16/9/14

Scarf



Do More Than Dine. Scarf.

Social enterprise [Scarf](#) takes over Tuesday nights at North Fitzroy's [Jorg](#) restaurant to get young people into their dream hospitality jobs. Spring Scarf Dinners start Tuesday 7th October and run weekly until 2nd December.

As featured in [The Age](#), [Broadsheet](#) and [Peppermint Magazine](#), Scarf catalyses the hospitality industry around an inspiring idea: to transform young people's lives through mentoring, opportunity and paid experience in Melbourne's best restaurants.

Autumn Scarf Dinners at [Top Paddock](#) and [Mesa Verde](#) were sold out. Now the Spring Scarf season is set to transform young lives in the contemporary, European architectural and food stylings of Jorg.

Bryce Bernhardt, head chef of Jorg (which recently scored 14.5 in [The Age Good Food Guide 2015](#)) will design and cook a two course set menu for \$40 per head.

"It's a modern European menu using beautiful, seasonal produce," says Bernhardt, "And we're thrilled to serve it to a crowd ready to do more than dine. It's all about the hospitality industry supporting young people."

Scarf inspires contributions from more than just restaurants. Volunteer mentors come from restaurants like [Cumulus Inc](#), [Easy Tiger](#) and [Mamasita](#). [Little Creatures](#), [red + white](#) and Mezzanine wine distribution and [The West Winds Gin](#) support Scarf with top shelf products served at dinners.

"Coming to a Scarf Dinner is more than just dining. It's an experience, and you're part of it. You actually get to know the young people you're helping; there's an immediacy to it," says Scarf co-founder Hannah Colman, "And the food is phenomenal!"

More information can be found at www.scarfcommunity.org

Bookings for dinners are essential – Email bookings@scarfcommunity.org

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About Scarf

Since its founding by young hospitality professionals in 2010, over 60 young people have transformed their lives through [Scarf](#). 75% now have jobs. Scarf trainees are referred by organisations such as Spectrum Migrant Resource Centre, Orygen Youth Health, Red Cross and the Asylum Seeker Resource Centre.

About Jorg

At [Jorg](#), in the heart of Fitzroy North, owner-operators Bryce Bernhardt and David Cristiano create a carefully crafted modern European dining experience in a contemporary environment. Individually tailored menu and beverage packages are available in 'The White Room', Jorg's private dining space which is minimalist in design, featuring clean lines and neutral tones.

Country cousin '[by Jorg](#)', at Narkoojee Winery in Gippsland, recently scored 14 out of 20 in The Age Good Food Guide 2015. The dining room overlooks the stunning vineyard and offers a la carte service, and the by Jorg team pride themselves on their event and wedding packages. The seasonal menu includes antipasti, handmade pasta and stone-baked pizza.

High resolution photographs are available on request

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