



Scarf announces new seasonal partnership with Kerala

Following the success of the Scarf-Kerala trial partnership at the end of 2013 Scarf has appointed Kerala the seasonal catering partner for their Autumn dinner series, starting on March 17th at Top Paddock, Richmond. Popular demand saw the Spring Scarf dinner series book out weeks in advance and record numbers for the season, prompting Scarf to continue the partnership.

Diners can expect Scarf's Autumn menu to be South Indian influenced with exciting variations. Kerala's Mischa Tropp is experimental by nature and will not be constrained by tradition.

"Dishes such as crispy skin pork belly with spiced chickpeas and green mango curry or desserts like coconut rice pudding with cardamom, pistachios and candied papaya throw back to Mischa's heritage whilst remaining accessible to the average diner," said Scarf co-founder Hannah Colman.

Kerala, an ethical catering company, recently made headlines for hosting a popular pop-up dinner series at Smith Street café Tomboy and can currently be found crafting dosas for queues of fans at The Queen Victoria Night Markets.

"Kerala's food is quite delicious and makes me proud to serve customers. The customers gave us really positive feedback which gave me confidence to work as a waiter," said Tien Nguyen, a trainee from last year's Spring Scarf program who is now employed by Pho House in Flemington.

During the Autumn Scarf series, diners pay \$35 for a two course set menu (optional dessert course extra), designed by Tropp and prepared by the Kerala team. Dinner will be served by Scarf front-of-house trainees, marginalised young people who otherwise may not get the chance to enter the hospitality industry. During dinners the Scarf trainees are guided by mentors, who are hospitality professionals from the likes of Cumulus Inc and Mamasita.

Autumn Scarf Dinners will be operating at Top Paddock, recently awarded Best Café Design at the Eat Drink Design awards, in Richmond on Monday 17th, 24th and 31st March, and Monday 7th and 14th April. The remaining five weeks of the Autumn Scarf season will happen at a location to be announced in March. Bookings for the Scarf Dinners at Top Paddock are highly recommended.

More information can be found at <http://www.scarfcommunity.org>

Bookings for dinners are essential – bookings@scarfcommunity.org

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About Scarf

Scarf is a social enterprise that borrows restaurants to provide front-of-house hospitality training, mentoring and employment to young people who face barriers to fair training and employment.

Scarf trainees participate in workshops such as cocktail making, wine education and beer and cider training at Little Creatures Dining Hall, and a ten week series of Monday Night Dinners, where they get to serve real customers whilst being supported by volunteer mentors (who are hospitality professionals). Trainees are paid for the work they do at Scarf.

Scarf trainees are referred by organisations such as Red Cross, Melbourne Citymission and the Asylum Seeker Resource Centre. Scarf mentors and trainers work at restaurants such as Cumulus Inc, Easy Tiger and Mamasita. In its first three years, Scarf has operated dinners from renowned Melbourne restaurants including Union Dining, Markov and Epoque. Three quarters of Scarf graduates go on to get jobs, mostly in the hospitality industry. Scarf receives support from hospitality businesses but as a