



Scarf heads to the top with Mesa Verde

After beginning its Autumn season at Top Paddock, social enterprise Scarf has announced the next venue for its Autumn Monday Night Dinner series as Mesa Verde. The restaurant is located at the top of Curtin House on Swanston Street and the dinners will commence on Monday 28th April. Operating in the CBD for the first time in its four years of operation, Scarf's General Manager, Hannah Colman, is excited about reaching a new market of city workers.

"We are currently booking out well in advance and many of those bookings are coming from repeat customers. Having operated largely in the inner north, our customer base is naturally skewed this way. Operating from a CBD venue makes experiencing a Scarf dinner much more accessible for those who live in the South or the West. We're excited about being able to bring the Scarf experience to a new audience," says Colman.

Mesa Verde is an incredible space in its own right but is perhaps best known for its innovative rooftop worm farm and garden spearheaded by worm-farm 'lover' Richard Thomas and Mesa Verde's chef Kathy Reed who is a keen advocate of sustainability and waste minimisation.

She brings a similar sense of community-mindedness in her support for Scarf.

"I strongly believe in supporting disadvantaged youth and playing a role in changing their situation. Our small businesses are really struggling to afford to train young people and Scarf offers a great opportunity to do this in a really creative, realistic way," comments Kathy Reed.

During the Autumn Scarf series, diners pay \$35 for a two course set menu, designed by Scarf's appointed caterers, Mischa Tropp and his team at Kerala. 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 Mesa Verde, on Monday 28th April, Monday 5th, 12st, 19th and 26th of May.

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

Bookings for dinners are essential – bookings@scarfcommunity.org

Media enquiries to:

Liz Grady (Communications and Partnership Manager) 0405642599 liz@scarfcommunity.org

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 social enterprise, it is mainly funded by Monday Night Dinner customers.