

PUBLIC

GEORGE CALOMBARIS JOINS ALPHA

MARCH, 2024. **EMBARGOED UNTIL 09:00 FRIDAY, MARCH 8:** Greek dining institution Alpha, operated by PUBLIC Hospitality as of December 2023, is set for a refresh with chef George Calombaris joining the team in April as creative partner.

Expect a new food menu curated by Calombaris – a lighter, more playful collection of Greek dishes – alongside an updated cocktail list from the team behind Maybe Sammy, and an injection of energy for this new era of Alpha.

“Peter Conistis has done amazing things for the profile of Greek cuisine and I feel honoured to be able to continue to evolve Alpha,” says Calombaris. “I’m going to tweak the dining experience and part of that will be relaxing the menu, amping up the atmosphere and introducing a whole lot of fun.”

Although Peter Conistis has departed, the Alpha team remains including Head Chef Alessandro Mandelli (Grana), who has been with the restaurant for more than a year, with Calombaris moving Joey Commerford (The Press Club, Vue de monde) up from Melbourne as General Manager.

“The Alpha team have been very welcoming and we’re all excited to introduce this new chapter of Alpha to guests,” says Calombaris. “Sydneyiders were always very supportive of my restaurants in Melbourne so I’m pumped to have a space to share my food in Sydney.”

The changes, including the introduction of the revamped food and drink menus, a light interior makeover, a more distinct bar area and a potential cheeky Greek karaoke room, will kick in from April; the date still to be confirmed. Calombaris will be in Sydney every fortnight for the next six months to guide Alpha into the next phase.

More details will be released closer to the relaunch.

For further information, images or an interview contact Savannah PR:

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ABOUT PUBLIC

PUBLIC is a diversified hospitality business founded on authentic experiences in accommodation, food and beverage through its expanding portfolio of intimate and purposeful local hospitality brands. From concept to build, PUBLIC delivers individual environments that always offer something new to the market while respecting, understanding and acknowledging the heritage of every property and its place in the local community. PUBLIC uncovers the layers of history in places by restoring inner city properties to their former glory for the neighbourhood. The ambition is simple; create pillars of the community that are owned by all.

PUBLIC has a growing family of venues, with over 20 properties and further plans for growth. In 2023, PUBLIC acquired leading hospitality businesses including The Maybe Group (Maybe Sammy, Maybe Frank, Sammy Junior) and Ricos Tacos founded by Toby Wilson. The group’s most recent openings include Derrel’s at The Lady Hampshire in Camperdown, Busby’s at Oxford House in Paddington, Puttanesca at The Clifton Hotel in Kew in partnership with The Grossi Group, and El Primo Sanchez in Paddington. All PUBLIC venues are quickly establishing themselves as popular and accessible fixtures in their local communities.

In the coming months PUBLIC looks forward to unveiling a reimagined Hotel in Bondi with multiple bars and restaurants, as well as the renovated Kurrajong Hotel in Erskineville, The Vine Hotel in Collingwood, and The Town Hall in Balmain. These venues are all driven by the desire to create instantly familiar and warm spaces that bring renewed energy to the neighbourhood.