

## **Kitchen By Mike lands at Sydney Airport in February 2017**

MEDIA RELEASE  
10 January 2017

Emirates Leisure Retail Australia (ELRA) will launch the highly anticipated third dining outlet in the newly transformed Sydney Airport T1 International City View precinct, opening Kitchen By Mike. The 90-seat casual eatery will open mid-February 2017.

One of Sydney's best-loved chefs, Mike McEnearney is bringing the city's hugely popular canteen back to life, having closed his flagship venue in Rosebery in 2015. McEnearney will join internationally acclaimed chef, Wolfgang Puck who just opened The Bistro by Wolfgang Puck, along with Australia's first flagship Heineken venue, Heineken House. This latest opening is part of ELRA's retail expansion, bringing exciting new food offerings to Australia's busiest airport, with an impressive view of the airfield and Sydney's city skyline.

Mike's ingenious canteen style eatery champions egalitarian dining, serving honest, simple and generous food. Kitchen by Mike will showcase an all-day menu featuring plenty of Mike's menu favourites, using only the best seasonal and locally sourced produce available each day. Although the spread is unique from day-to-day based on seasonal changes, you can expect to find at least two meat or fish dishes such as Kurobutta ham with mash and cumberland sauce; wood roasted herb chicken with carrots and salsa verde; or mackerel with asparagus and herb butter. To accompany, there will be an array of five or more salads such as peach, fennel, olive and pine nut salad; green bean, fig, hazelnut and feta salad; cucumber with mirin and sesame; wood fired pumpkin with nigella seeds; avocado with black bean vinaigrette; or watermelon and heirloom tomatoes with chilli salt. There will be a range of local grower's wines available including Mike's house By Mike white by David Lowe of Mudgee and his By Mike red by Rose Kentish (McClaren Vale).

For those on the go, Mike has created Fly By Mike carry on tray-packs, packed freshly to the customer's choice. Select from classic Kitchen by Mike salads and roast vegetables; light meat and fish dishes; homemade cakes and puddings; seasonal fruit; and a selection of health tonics such as kombucha or cold pressed juices.

Mike says, "I'm really excited to be part of this fantastic new dining precinct at Sydney Airport and showcase my Kitchen By Mike canteen. Whenever I go on holiday with the family, I always pre-pack healthy snacks and meals, to ensure my family are getting the nutrition they need for a long journey. Bringing Kitchen By Mike to life at Sydney Airport allows me to assist other passengers who have a similar outlook, and of course, saves time on packing!"

There will also be a retail component, Mike at Home, selling Kitchen by Mike's jams, chutneys and sauces, keep-cups and Mike's internationally award winning cookbook, Kitchen By Mike.

Kitchen By Mike will be located at Sydney Airport T1 International, Pier B between Gates 10-24. Open for breakfast, lunch and dinner: 6.00am – 10.00pm

**-Ends-**

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### **About Mike McEnearney**

Mike began his career in 1990, cooking at Sydney's internationally renowned Rockpool, before moving to London in 1996 for 10 years, where he worked at the Michelin-starred Pied a Terre, and ran the kitchens of Mezzo, Bluebird, The Pharmacy and Scott's.

Mike returned to Australia in 2006 to lead the kitchen at Rockpool in Sydney. In 2010, he decided to step back from high end dining in order to get back to grass roots cooking and spent a year baking at Iggy's Bread of the World, then in 2011 launched Mike's Table, an acclaimed underground dining experience that rapidly gained cult status.

Kitchen by Mike opened in February 2012 and was awarded Best Café in the Time Out Sydney Food Awards. The ingenious canteen style eatery championed egalitarian dining using local seasonal produce.

In 2014, Mike created the first urban physic garden, putting a new spin on the kitchen garden. He planted 5 beds of medicinal herbs as a learning space to inspire wellbeing and to remind visitors that we are what we eat. His award-winning cookbook Kitchen by Mike was published in August 2014 by Penguin Lantern, and was awarded the 2015 Gourmand award for 'Best Cookbook Written by a Chef' in the world.

### **About Emirates Leisure Retail**

Emirates Leisure Retail (ELR), a subsidiary of the high profile Emirates Group, owns and operates a wide-ranging portfolio of restaurants, cafés and bars between their Head Office in the UAE and Australia. Operating over 260 outlets (including more than 75 outlets across 13 domestic and international airports) models range from franchise to own brand, and are all designed to offer a premium experience at great value with concepts that cover all 24 hours of the day.

Key brands operated by ELR include Costa Coffee, Hudsons Coffee, Pret A Manger, The Kitchen by Wolfgang Puck, giraffe, Left Bank, as well as bespoke, world first and global award winning concepts including Coopers Alehouse, Jack's Bar & Grill, Heineken Lounge and The Draft House.

### **About Sydney Airport**

Sydney Airport is Australia's gateway airport, serving over 42 million passengers a year and connecting Sydney to a network of 100 international, domestic and regional destinations.

Located just eight kilometres from the city centre, Sydney Airport contributes \$30.8 billion in economic activity a year, equivalent to 6.4 per cent of the NSW economy. Sydney Airport is a major employer in NSW, generating more than 306,700 direct and indirect jobs, equivalent to 8.9 per cent of NSW employment. Some 29,000 of these jobs are at the airport itself.