



MEDIA RELEASE

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The New WATT

A New Farm institution has been transformed – with a new venue, new team and new concept, the only thing the same about WATT is the name. That, and its prime riverside location underneath the iconic Brisbane Powerhouse.

Now open, WATT offers a fresh new venue and food concept. Playing on its riverside location, WATT brings the outdoors in, with sundrenched dining areas and outdoor seating.

The new bar is a star attraction offering craft beers, edgy cocktails and informal dining options. WATT also boasts a new private dining room and function spaces, styled with urban chic finishings including polished concrete floors, intricate tile details, vibrant accents and soft furnishings.

Trippas White Group, General Manager for Retail and Services, Bela Kover said, “We are really excited to launch WATT and brand-new food concept New Farmer’s Kitchen to the Brisbane community. Local foodies and visitors alike are in for a treat with Australian produce being the star attraction on our menus.”

New Farmer’s Kitchen uses the freshest seasonal produce in its rustic, industrial urban menu. With a strong focus on produce to plate, New Farmer’s Kitchen travels from city, sea and bush to take diners on a journey into the hearts of our Australian farmers. Welcoming all locavores, lovers, friends and families, New Farmer’s Kitchen will deliver vibrant food from the sea, farm and garden.

With a menu designed by WATT’s new Head Chef, Michael Harris, guests can expect intelligent yet approachable dishes reflecting seasonality and sustainable produce, presented with flair.

When dining at New Farmer’s Kitchen, guests can indulge in freshly made seafood chowder and Cone Bay barramundi from the sea, Caboolture roasted beetroot salad and a vegetarian antipasto board from the garden or O’Connors braised rib pappardelle and Kingaroy pork cutlet from the farm.

WATT boasts a delicious bar menu of its own for those wanting to lightly graze while sharing drinks with friends. The menu includes chilli popcorn, mini hot dogs, soft shell fish tacos and salt and pepper cuttlefish.

Whether enjoying share plates over martinis in the al fresco Bar or Lounge or catching up with friends or family over breakfast, lunch or dinner, WATT’s wholesome, farm-inspired yet urban offerings promise an inspiring dining experience.

And for show-goers stopping in for dinner en-route to the Powerhouse, WATT introduces a special pre-theatre menu taking guests from dinner to the stage in plenty of time for the show.



Brisbane Powerhouse CEO, Fiona Maxwell said, “We’re really thrilled with the new look WATT. The setting is relaxed but stylish, and the food mirrors that with an un-fussy fresh approach. We can’t wait to see the wine on tap in action for our next big theatre night at Brisbane Powerhouse.”

The riverside destination is also a go-to for a great Sunday session set to launch in September, with live music followed by DJs each Sunday afternoon; the ideal accompaniment to sunshine, good company, share plates and drinks. The bar also features a retractable roof so whether rain or shine, this is the ultimate place to be.

WATT is open Monday – Friday from 8am – late and on weekends from 8am – late. New Farmer’s Kitchen is open Monday – Friday from midday to 10pm and on weekends from 8am – 10pm. So check out WATT’s new at this relaunched Brisbane favourite!

WATT and New Farmer’s Kitchen is part of leading hospitality company, Trippas White Group.

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For further information, interviews or photographs, please contact Lindsay Bennett Marketing on (07) 3358 3350 / 0418 110 844.

About Trippas White Group

Trippas White Group manages a diverse portfolio of restaurant and event spaces in iconic locations across Australia such as: Royal Botanic Gardens and Domain; Sydney Tower; Centennial and Queens Parks in Sydney; Australian Institute of Sport and the National Portrait Gallery in Canberra; and the Brisbane Powerhouse in Brisbane. www.trippaswhitegroup.com.au

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