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472 Church Street, Richmond, Melbourne
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www.maevefox.com.au

Maeve Fox opened for trade in September last year taking over that space once held Platform 3. The venue is owned by Simon Pratt and Carlyle Gannon (behind South Yarra's **Katuk**) as well as John Broderick and Leon Kopp.

After undergoing a complete overhaul old and unrefined now meet new and finished "forming an eclectic and elegant experience" according to the venues media release. The décor is rural inspired - think stacks of logs built into the structure of the building and an elaborate wooden chandelier topped off with a spot of taxidermy in the form of a giant deer head hung high on the wall.

The beverage menu, designed by Warwick Hickling (manager of Katuk) and managing director Simon Pratt aims to be uncomplicated and diverse, to appeal to all palates. There's a large range of local and imported beers, wines and champagnes along with a delightfully inventive cocktail list and top shelf spirits.

If you're peckish Maeve Fox's bar snacks menu offers famous South Melbourne dim sims, King Island cheeses, eye fillet skewers as well as home-made party pies. Nice.

