ANNUAL FINANCIAL STATEMENTS FOR THE YEAR ENDED 31 MARCH 2013

TABLE OF CONTENTS

		PAGE
В	USINESS DIRECTORY	1
D	ISCLAIMER OF LIABILITY	2
Α	NNUAL REPORT	3
S	TATEMENT OF FINANCIAL PERFORMANCE	4
S	TATEMENT OF FINANCIAL POSITION	6
M	OVEMENTS IN EQUITY	8
N	OTES TO THE FINANCIAL STATEMENTS	9
S	HAREHOLDERS' CURRENT ACCOUNTS	10
S	CHEDULE OF FIXED ASSETS AND DEPRECIATION	11
S	TATUTORY RESOLUTIONS	13
S	TATEMENT OF INCOME TAX	15
D	ISTRIBUTION LIST	18

BUSINESS DIRECTORYAS AT 31 MARCH 2013

Incorporated:	27 July 2012			
Company Number:	3933441			
IRD Number:	109-675-393			
Nature of Business:	Restaurant			
Location of Business:	Allen Street Wellington			
Registered Office:	1a/30 Townsend Apartments Te Aro, Wellington 6011			
Directors:	Mr Malcolm Leslie North Unit 3, 35 Jessie Street Te Aro, Wellington Mrs Debbie Vivian North Unit 3, 35 Jessie Street Te Aro, Wellington Mr Samuel Raymond North Unit 385, 233 Cuba Street Te Aro, Wellington			
Shareholders:	Samuel Raymond North 100 Ord \$1 Shares			
Bankers: Bank of New Zealand Wellington Telephone 0800 800 468 Facsimile (04) 474 6531 Account Number 02-0506-0021482-00				
Accountant:	D. Jones PO Box 2226 Raumati Beach			
	Telephone: (04) 299 3028			

Facsimile:

Email:

(04) 297 9626

jones.thomas@xtra.co.nz

ACCOUNTANTS REPORT DISCLAIMER OF LIABILITY FOR THE YEAR ENDED 31 MARCH 2013

I have compiled the financial statements of MUSE ON ALLEN LTD for the year ended 31 March 2013.

A compilation is limited primarily to the collection, classification and summarisation of the financial information supplied by the client. A compilation does not involve the verification of the information. I have not performed an audit or undertaken a review engagement on the financial statements and therefore I do not accept any responsibility for the accuracy of the materials from which the financial statements have been prepared.

Further, the financial statements have been prepared at the request of and for the purpose of my client only and I do not accept any responsibility on any grounds whatsoever, including liability in negligence, to any other person.

100

D. Jones

ANNUAL REPORT FOR THE YEAR ENDED 31 MARCH 2013

The Board of Directors present their Annual Report including financial statements of the company for the year ended 31 March 2013.

The shareholders of the Company have exercised their right under section211(3) of the Companies Act 1993, and unanimously agreed that this annual report need not comply with any of paragraphs (a) and (e)-(j) of the Act.

For and on behalf of the Board	
Malcolm Leslie North	Date
Debbie Vivian North	Date
Samuel Raymond North	Date

Statement of Financial Performance For the Year Ended 31 March 2013

	2013
INCOME Sales	(\$)
	180,303
TOTAL SALES	180,303
LESS COST OF SALES Opening Stock	0
Purchases	00.605
Closing Stock	90,695 (7,900)
TOTAL COST OF SALES	82,795
GROSS SURPLUS	97,508
OTHER INCOME	
Interest Received	35
TOTAL OTHER INCOME	35
GROSS SURPLUS	97,543
EXPENSES	
Advertising	2,394
Bank Fees	3,763
Cleaning and Laundry	6,711
Commission	2,455
Computer Expenses	430
Equipment Rental	13,396
General Expenses	175
Insurance	50
Legal Fees	1,628
Licences	3,263
Light Heat & Power	5,553
Printing & Stationery	4,738
Rent	44,197
Repairs & Maintenance	12,382
Rubbish Disposal Security	646
Small Plant & Replacements	245
Staff Training & Welfare	5,025
Telephone, Tolls & Fax	539
Till Reporting	1,908
Uniforms	180
Wages	522
	55,391
TOTAL EXPENSES BEFORE INTEREST AND DEPN	165,591
NET SURPLUS BEFORE INTEREST AND DEPN	(68,048)

Statement of Financial Performance For the Year Ended 31 March 2013

	2013
INTEREST AND DEPRECIATION	10000
Depreciation	8,010
Interest	836
TOTAL INTEREST AND DEPRECIATION	8,846
NET SURPLUS/DEFICIT BEFORE NON DEDUCTIBLE EXPS	(76,894)
Penalties	250
	250
NET SURPLUS/DEFICIT	(77,144)

MUSE ON ALLEN

Statement of Financial Position As At 31 March 2013

	<u>2013</u> (\$)
ASSETS	
CURRENT ASSETS	
Bank of New Zealand No 2 Account	166
Bank of New Zealand GST/Tax Account	77
Provision For Taxation	10
Stock on Hand	7,900
Westpac	3,952
TOTAL CURRENT ASSETS	12,105
FIXED ASSETS	
Plant and Equipment	56,900
TOTAL FIXED ASSETS	56,900
INTANGIBLE ASSETS	
Goodwill	40,000
TOTAL INTANGIBLE ASSETS	40,000
TOTAL ASSETS	109,005

MUSE ON ALLEN

Statement of Financial Position As At 31 March 2013

2013 (\$)

FUNDS	EMPL	OYED
--------------	------	------

FUNDS EMPLOTED	
CURRENT LIABILITIES	
Accounts Payable	15,001
Bank of New Zealand Current Account	14,006
GST Due	556
Shareholders Current Accounts	69,352
Westpac No 2 Account	36
TOTAL CURRENT LIABILITIES	98,952
TERM LIABILITIES	
M & D North Loan	79,197
A Torrejos Loan	8,000
TOTAL TERM LIABILITIES	87,197
SHAREHOLDERS FUNDS	
Opening Balance	0
Net Surplus/(Deficit) This Year	(77,144)
TOTAL SHAREHOLDERS FUNDS	(77,144)
	109.005

Statement of Movements in Equity For the Year Ended 31 March 2013

2013

Opening Equity 0

Net Surplus (Deficit) this Year (77,144)

Closing Equity -77,144

NOTES TO AND FORMING PART OF THE FINANCIAL STATEMENTS FOR THE YEAR ENDED 31 MARCH 2013.

1. STATEMENT OF ACCOUNTING POLICIES

These are the financial statements of MUSE ON ALLEN LTD. MUSE ON ALLEN LTD is a company registered under the Companies Act 1993 and is engaged in the business of a Restaurant.

The financial statements are prepared in accordance with the reporting requirements of Section 11 of the Financial Reporting Act 1993. The company qualifies for differential reporting exemptions based on the following criteria:

- · It is not publicly accountable and
- The company is 'not large' as defined by the Institute of Chartered Accountants of New Zealand.
- At balance date, all of the company's owners are members of its governing body.

The company has adopted all available differential reporting exemption.

Measurement System

The measurement system adopted is that of historical cost.

Particular Accounting Policies

The following is a summary of the significant accounting policies adopted by the company in the preparation of these financial statements.

Schedule of Fixed Assets and Depreciation

Property, plant and equipment are included at cost less aggregate depreciation provided at the maximum rates allowed by the Inland Revenue Department. Property, plant and equipment that are leased under a specified lease for the purposes of the Income Tax Legislation are capitalised and depreciated. The depreciation rates used are shown in the Schedule of Property, Plant and Equipment.

Goods and Services Tax

Financial information in these accounts is recorded exclusive of GST with the exception of receivables and payables, which include GST. GST payable or receivable at balance date is included in the appropriate category in the Statement of Financial Position.

2. EVENTS OCCURRING AFTER BALANCE DATE

No significant events have occurred since balance date which would materially affect the Statement of Income & Expenditure or Statement of Financial Position as at balance date.

3. CONTINGENT LIABILITIES

There are no contingent liabilities at year end (31 March 2012: \$Nil).

4. CAPITAL COMMITMENTS

There are no capital commitments at year end (31 March 2012: \$Nil).

5. RELATED PARTIES

Other than the transactions shown in the shareholders' current accounts, there were no material related party transactions.

Shareholder Current Accounts For the Year Ended 31 March 2013

	<u>2013</u> (\$)
Jozsef Szekely Opening Balance	0
Funds Introduced	70,487
	70,487
<u>Less</u> Drawings	6,369
	64,118
Samuel North Opening Balance Funds Introduced	0 11,795
	11,795
<u>Less</u> Drawings	6,560
	5,235
TOTAL SHAREHOLDER CURRENT ACCOUNTS	69,352

<u>Depreciation Schedule</u> <u>For the Year Ended 31 March 2013</u>

Purchase		Original Cost	AccumDep	Opening	Additions/	Gain/Loss	Depreci		Closing
Date				Book Value	Disposals	on Disposal	Rate	Value	Book Value
	Plant & Equipment								
05.09.12	2 & 3 Seater Couch		7	0	430		20 %D	50	380
05.09.12	2 Door Bench Chiller		7	0	596		16 %D	56	540
28.09.12	Alesis Multimix Sound		7	0	720		30 %D	126	594
05.09.12	Bench		7	0	616		10 %D	36	581
05.09.12	Bench Top & Wall Unit Cabinet		7	0	2,053		10 %D	120	1,934
05.09.12	Carpet		7	0	446		40 %D	104	342
13.09.12	Carpet		7	0	1,200		40 %D	280	920
05.09.12	Cash Register		7	0	339		40 %D	79	260
05.09.12	Chiller Coolroom		7	0	1,217		10 %D	71	1,146
05.09.12	Chiller Display		7	0	3,342		16 %D	312	3,030
05.09.12	Coffee Machine		7	0	732		30 %D	128	604
06.09.12	Crockery & Utensils		7	0	4,845		67 %D	1,893	2,951
25.03.13	Curtains		1	0	810		25 %D	17	793
05.09.12	Electrical Appliances		7	0	3,325		30 %D	582	2,743
05.09.12	Exterior Lights		7	0	248		16 %D	23	225
05.09.12	Extractor Unit with Ducting		7	0	976		13 %D	74	902
05.09.12	Fans		7	0	671		16 %D	63	609
05.09.12	Floorboards		7	0	430		13 %D	33	397
07.08.12	Fridge Unit		7	0	4,000		16 %D	373	3,627
05.09.12	Fryer		7	0	179		16 %D	17	162
05.09.12	Furniture		7	0	2,557		20 %D	298	2,258
05.09.12	Halogen Lights		7	0	327		16 %D	31	297
05.09.12	Kitchen Utensils & Crockery		7	0	381		67 %D	149	232
05.09.12	Kitchen Storage & Two Shelves		7	0	323		13 %D	25	299
05.09.12	Leasehold Improvements		7	0	3,980		13 %D	302	3,678
05.09.12	Lights		7	0	463		16 %D	43	420
05.09.12	Microwaves		7	0	84		30 %D	15	70
05.09.12	Plant Equipment & Fittings		7	0	4,510		16 %D	421	4,089
05.09.12	Plumbing & Electrical Work		7	0	13,169		16 %D	1,229	11,940

Evidence Muse on Allen Ltd

Page 91 of 158

<u>Depreciation Schedule</u> <u>For the Year Ended 31 March 2013</u>

Purchase Date		Original Cost	AccumDep	Opening Book Value	Additions/ Disposals	Gain/Loss on Disposal	Depreci Rate	ation Value	Closing Book Value
05.09.12 05.09.12 05.09.12 30.10.12 28.09.12 23.10.12 05.09.12	Rimu Banister Rimu Bar Top Shop Fittings Signage Tables Tub Chairs (6) Vinyl Floor Covering Washing Machine		7 7 7 6 7 6 7	0 0 0 0 0 0	290 346 5,564 1,965 535 835 1,389 460	on Disposar	13 %D 10 %D 13 %D 16 %D 20 %D 20 %D 20 %D 30 %D	22 20 422 157 62 83 162 81	268 326 5,142 1,808 473 751 1,227 380
05.09.12	Wok 2 Burner Unit		7	0	556		16 %D	52	504
	Total Plant & Equipment	0	0	0	64,910		-	8,010	56,900
	TOTAL ASSETS	0	0	0	64,910		-	8,010	56,900

RESOLUTION OF DIRECTORS

RESOLVED THAT:

- The Annual Report of the company for the year ended 31 March 2013 dated 10th October 2013 be approved and adopted, and that a copy be forwarded to every shareholder.
- 2. If there are amounts owing by the company to any director or shareholder during the years ended 31 March 2013 or 31 March 2014, for advances or loans by them to the company, for credit balances in current accounts, for undrawn remuneration or for any other reason whatsoever, the company pay interest on those amounts at a rate that in the opinion of the directors, is fair to the company and also reflects the risk to the lender/s, unless the lender/s at their discretion, agree to accept a lesser or zero rate for any one year. The interest rate so determined shall not exceed the company's bank overdraft rate at the time the interest is paid, plus 10%.
- 3. Any advances made by the company to any director or shareholder or entity as shown in the 31 March 2012 Annual Report, and any further advances made during the years ending 31 March 2013 or 31 March 2014, are approved. The company must charge interest on those advances at a rate determined by the directors which is fair value to the company, being not less than the rate specified by the Inland Revenue Department of Fringe Benefit Tax purposes.
- 4. If these resolutions are passed at a meeting, any irregularities in calling the meeting are waived.

Malcolm Leslie North	Date
Debbie Vivian North	Date
Samuel Raymond North	Date

RESOLUTION OF SHAREHOLDERS

RESOLVED THAT:

- 1 If these resolutions are passed at a meeting, any irregularities in calling the meeting are waived. If these resolutions are not passed at a meeting, they are signed pursuant to Section 122 of The Companies Act 1993.
- 2 The Annual Report of the company for the year ended 31 March 2013 dated 10th October 2013, a copy of which is attached, be, and is hereby adopted, and that any failure of the Annual Report to comply with the provisions of The Companies Act 1993, as permitted by Section 211 of that act, or any other statute is hereby approved.
- 3 (As a Special Resolution) Any transactions shown in the Annual Report which are "Major Transactions" pursuant to Section 129 of The Companies Act 1993 are hereby ratified and approved.
- 4 The time period for the preparation of the financial statements of the company be extended to 9 months.
- 5 No Auditor be appointed.

Samuel Raymond North	Date

IR4 Tax Return
Prepared for:
Muse on Allen Limited

The Directors
Muse on Allen Limited
P O Box 9429
Marion Square
Wellington 6141

For the period 01/04/2012 to 31/03/2013

Muse on Allen Limited

109-675-393

Taxation Statement for the Year Ended 31 March 2013

INCOME & DEDUCTIONS

Income					
Business and Rental Income	Tax 0.00		Income -77,179.04		
Interest Received	10.21		35.04		
	10.21				-77,144.00
Less Losses Carried Forward					0.00
TAXABLE INCOME					-77,144.00
Taxation on Income					
Tax on 2013 Income					0.00
Less Tax Already Deducted					
Total from Income Received: Tax Above					10.21
RESIDUAL INCOME TAX				9	-10.21
TERMINAL TAX DUE					-10.21
TOTAL TAX TO PAY				B	-10.21
PAYMENT SUMMARY					
	28/08/2013	15/01/2014	7/04/2014	7/05/2014	TOTAL
Prov Tax		0.00	0.00	0.00	0.00
Terminal Tax	0.00	0	-10.21	0.00	-10.21
Total	0.00	0.00	-10.21	0.00	-10.21

Return Prepared by: D JONES IRD No 032-255-992
P.O.BOX 2226 Phone (04)2993028
RAUMATI BEACH Fax (04)2979626

I have compiled the attached tax return of Muse on Allen Ltd for the year ended 31 March 2013. A compilation is limited primarily to the collection, classification and summarisation of financial information supplied by the client. A compilation does not involve the verification of that information. I have not performed an audit or review and therefore I do not accept any responsibility for the accuracy of the information from which the return has been prepared. Further, the return has been prepared at the request of and for the purpose of the client only and I do not accept any responsibility on any ground whatsoever, including liability in negligence, to any other person.

Muse on Allen Limited

109-675-393

Taxation Schedules for the Year Ended 31 March 2013

BUSINESS AND RENTAL			-
As per Accounts		0.00	Earnings -77,179.04
		0.00	-77,179.04
INTEREST RECEIVED			
Bank of New Zealand		10.21	35.04
		10.21	35.04
SHAREHOLDER DISTRIB	UTION		
Shareholders name IRD Number	Samuel North		
Attributed Loss			0.00
Remuneration			0.00
Value of Loans			0.00
Current Account Balance			0.00
Loss offsets			0.00
Subvention Payments			0.00

Return prepared by	D JONES	IRD No	032-255-992
	P.O. BOX 2226	Phone	(04)2993028
	PALIMATI REACH	Fav	(04)2979626

I have compiled the attached tax return of Muse on Allen Ltd for the year ended 31 March 2013. A compilation is limited primarily to the collection, classification and summarisation of financial information supplied by the client. A compilation does not involve the verification of that information. I have not performed an audit or review and therefore I do not accept any responsibility for the accuracy of the information from which the return has been prepared. Further, the return has been prepared at the request of and for the purpose of the client only and I do not accept any responsibility on any ground whatsoever, including liability in negligence, to any other person.

ANNUAL FINANCIAL STATEMENTS FOR THE YEAR ENDED 31 MARCH 2014

TABLE OF CONTENTS

	PAGE
BUSINESS DIRECTORY	1
DISCLAIMER OF LIABILITY	2
ANNUAL REPORT	3
STATEMENT OF FINANCIAL PERFORMANCE	4
STATEMENT OF FINANCIAL POSITION	6
MOVEMENTS IN EQUITY	8
NOTES TO THE FINANCIAL STATEMENTS	9
SHAREHOLDERS' CURRENT ACCOUNTS	10
SCHEDULE OF FIXED ASSETS AND DEPRECIATION	11
STATUTORY RESOLUTIONS	13
STATEMENT OF INCOME TAX	15
DISTRIBUTION LIST	18

BUSINESS DIRECTORY AS AT 31 MARCH 2014

Incorporated:	27 July 2012
Company Number:	3933441
IRD Number:	109-675-393
Nature of Business:	Restaurant
Location of Business:	Allen Street Wellington
Registered Office:	1a/30 Townsend Apartments Te Aro, Wellington 6011
Directors:	Mr Malcolm Leslie North 21 Wha Street Lyall Bay, Wellington Mrs Debbie Vivian North 21 Wha Street Lyall Bay, Wellington Mr Samuel Raymond North 21 Wha Street Lyall Bay, Wellington
Shareholders:	Samuel Raymond North 100 Ord \$1 Shares
Bankers:	Bank of New Zealand Wellington Telephone 0800 800 468 Facsimile (04) 474 6531 Account Number 02-0506-0021482-00
Accountant:	D. Jones PO Box 2226 Raumati Beach
	Telephone: (04) 299 3028 Facsimile: (04) 297 9626

Email:

jones.thomas@xtra.co.nz

ACCOUNTANTS REPORT DISCLAIMER OF LIABILITY FOR THE YEAR ENDED 31 MARCH 2014

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Further, the financial statements have been prepared at the request of and for the purpose of my client only and I do not accept any responsibility on any grounds whatsoever, including liability in negligence, to any other person.

D. Jones

Raumati Beach.

ANNUAL REPORT FOR THE YEAR ENDED 31 MARCH 2014

The Board of Directors present their Annual Report including financial statements of the company for the year ended 31 March 2014.

The shareholders of the Company have exercised their right under section211(3) of the Companies Act 1993, and unanimously agreed that this annual report need not comply with any of paragraphs (a) and (e)-(j) of the Act.

For and on behalf of the Board	
Malcolm Leslie North	Date
Debbie Vivian North	Date
Samuel Raymond North	Date

Statement of Financial Performance For the Year Ended 31 March 2014

	<u>2014</u> (\$)	<u>2013</u> (\$)
INCOME	(+)	(Ψ)
Sales	483,634	180,303
TOTAL SALES	483,634	180,303
LESS COST OF SALES		
Opening Stock	7,900	0
Purchases	182,890	90,695
Closing Stock	(11,317)	(7,900)
TOTAL COST OF SALES	179,473	82,795
GROSS SURPLUS	304,162	97,508
OTHER INCOME		
Interest Received	2	35
TOTAL OTHER INCOME	2	35
GROSS SURPLUS	304,163	97,543
EXPENSES		
Accountancy Fees	3,600	
A C C Levies	987	
Advertising	1,503	2,394
Bank Fees	8,840	3,763
Cleaning and Laundry	6,607	6,711
Commission	7,470	2,455
Computer Expenses	1,460	430
Equipment Rental	19,719	13,396
General Expenses	253	175
Insurance	603	50
Legal Fees	1,434	1,628
Licences & Subscriptions	1,171	3,263
Light Heat & Power	13,773	5,553
Live Music	3,811	
Printing & Stationery	1,503	4,738
Rent	85,097	44,197
Repairs & Maintenance	7,247	12,382
Research & Marketing	464	
Rubbish Disposal	1,131	646
Security	678	245
Small Plant & Replacements	5,742	5,025
Staff Training & Welfare	116	539
Sub Contractors	50	
Telephone, Tolls & Fax	2,690	1,908
Till Reporting	834	180
Uniforms	39	522
Vehicle Expenses	2,415	
Wages	158,664	55,391

Statement of Financial Performance For the Year Ended 31 March 2014

	2014	2013
TOTAL EXPENSES BEFORE INTEREST AND DEPN	337,901	165,591
NET SURPLUS BEFORE INTEREST AND DEPN	(33,738)	(68,048)
INTEREST AND DEPRECIATION		
Depreciation	12,983	8,010
Loss/Gain on Disposal of Fixed Assets	(266)	2,43,0
Interest	1,612	836
TOTAL INTEREST AND DEPRECIATION	14,329	8,846
NET SURPLUS/DEFICIT BEFORE NON DEDUCTIBLE EXPS	(48,067)	(76,894)
Penalties	1,608	250
	1,608	250
NET SURPLUS/DEFICIT	(49,675)	(77,144)

MUSE ON ALLEN

Statement of Financial Position As At 31 March 2014

	<u>2014</u> (\$)	<u>2013</u> (\$)
<u>ASSETS</u>		
CURRENT ASSETS		
Bank of New Zealand No 2 Account	0	166
Bank of New Zealand GST/Tax Account	0	77
Provision For Taxation	- 1	10
Stock on Hand	11,317	7,900
Westpac	0	3,952
TOTAL CURRENT ASSETS	11,317	12,105
FIXED ASSETS		
Motor Vehicles	3,189	
Plant and Equipment	48,044	56,900
TOTAL FIXED ASSETS	51,233	56,900
INTANGIBLE ASSETS		
Goodwill	40,000	40,000
TOTAL INTANGIBLE ASSETS	40,000	40,000
TOTAL ASSETS	102,550	109,005

MUSE ON ALLEN

Statement of Financial Position As At 31 March 2014

	<u>2014</u> (\$)	<u>2013</u> (\$)
FUNDS EMPLOYED		
CURRENT LIABILITIES		
Accounts Payable	21,026	15,001
Bank of New Zealand Current Account	2,284	14,006
GST Due	16,193	556
Shareholders Current Accounts	57,697	69,352
Westpac No 2 Account	0	36
TOTAL CURRENT LIABILITIES	97,200	98,952
TERM LIABILITIES		
M & D North Loan	117,019	79,197
R G North Loan	0	
A Torrejos Loan	15,150	8,000
TOTAL TERM LIABILITIES	132,169	87,197
SHAREHOLDERS FUNDS		
Opening Balance	(77,144)	0
Net Surplus/(Deficit) This Year	(49,675)	(77,144)
TOTAL SHAREHOLDERS FUNDS	(126,819)	(77,144)
	102,550	109,005

Statement of Movements in Equity For the Year Ended 31 March 2014

	<u>2014</u> (\$)	<u>2013</u> (\$)
Opening Equity	(77,144)	0
Net Surplus (Deficit) this Year	(49,675)	(77,144)
Closing Equity	(126,819)	(77,144)

NOTES TO AND FORMING PART OF THE FINANCIAL STATEMENTS FOR THE YEAR ENDED 31 MARCH 2014.

1. STATEMENT OF ACCOUNTING POLICIES

These are the financial statements of MUSE ON ALLEN LTD. MUSE ON ALLEN LTD is a company registered under the Companies Act 1993 and is engaged in the business of a Restaurant.

The financial statements are prepared in accordance with the reporting requirements of Section 11 of the Financial Reporting Act 1993. The company qualifies for differential reporting exemptions based on the following criteria:

- · It is not publicly accountable and
- The company is 'not large' as defined by the Institute of Chartered Accountants of New Zealand.
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The following is a summary of the significant accounting policies adopted by the company in the preparation of these financial statements.

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Goods and Services Tax

Financial information in these accounts is recorded exclusive of GST with the exception of receivables and payables, which include GST. GST payable or receivable at balance date is included in the appropriate category in the Statement of Financial Position.

2. EVENTS OCCURRING AFTER BALANCE DATE

No significant events have occurred since balance date which would materially affect the Statement of Income & Expenditure or Statement of Financial Position as at balance date.

3. CONTINGENT LIABILITIES

There are no contingent liabilities at year end (31 March 2013: \$Nil).

4. CAPITAL COMMITMENTS

There are no capital commitments at year end (31 March 2013: \$Nil).

5. RELATED PARTIES

Other than the transactions shown in the shareholders' current accounts, there were no material related party transactions.

Shareholder Current Accounts For the Year Ended 31 March 2014

	2014 (\$)	<u>2013</u> (\$)
Jozsef Szekely Opening Balance	64,118	0
Funds Introduced	04,118	70,487
Less	64,118	70,487
Drawings	0	6,369
	64,118	64,118
Samuel North		
Opening Balance Funds Introduced	5,235 0	0 11,795
1	5,235	11,795
<u>Less</u> Drawings	11,655	6,560
	(6,420)	5,235
TOTAL SHAREHOLDER CURRENT ACCOUNTS	57,697	69,352

<u>Depreciation Schedule</u> <u>For the Year Ended 31 March 2014</u>

Purchase Date		Original Cost	Ac	cumDep	Opening Book Value	Additions/ Disposals	Gain/Loss on Disposal	Depreci Rate	ation Value	Closing Book Value
	Plant & Equipment					0 p = 0 a 10	T. Dioposui	. 1010	14140	230K Fulde
05.09.12	2 & 3 Seater Couch	430	12	50	380			20 %D	76	304
05.09.12	2 Door Bench Chiller	596	12	56	540			16 %D	86	453
28.09.12	Alesis Multimix Sound	720	12	126	594			30 %D	178	416
05.09.12	Bench	616	12	36	580			10 %D	58	522
05.09.12	Bench Top & Wall Unit Cabinet	2,053	12	120	1,933			10 %D	193	1,740
05.09.12	Carpet	446	12	104	342			40 %D	137	205
13.09.12	Carpet	1,200	12	280	920			40 %D	368	552
05.09.12	Cash Register	339	12	79	260			40 %D	104	156
05.09.12	Chiller Coolroom	1,217	12	71	1,146			10 %D	115	1,031
05.09.12	Chiller Display	3,342	12	312	3,030			16 %D	485	
05.09.12	Coffee Machine	732	0	128	604	(604)		30 %D	465	2,545 0
05.04.13	Computer	132	12	120	004	749		48 %D	360	389
06.09.12	Crockery & Utensils	4,845	12	1,893	2,952	149		67 %D	1,978	974
25.03.13	Curtains	810	12	1,093	793			25 %D	1,976	595
05.09.12	Electrical Appliances	3,325	12	582	2,743			30 %D	823	
05.09.12	Exterior Lights	248	12	23	2,745			16 %D	36	1,920
05.09.12	Extractor Unit with Ducting	976	12	74	902			18 %D	117	189 784
05.09.12	Fans	671	12	63	608			16 %D		
05.09.12	Floorboards	430	12	33	397			13 %D	97 52	511
07.08.12	Fridge Unit									345
05.09.12	Fryer	4,000 179	12 12	373 17	3,627 162			16 %D	580	3,047
05.09.12	Furniture							16 %D	26	136
05.09.12	Halogen Lights	2,557	12	298	2,259			20 %D	452	1,807
05.09.12	Kitchen Utensils & Crockery	327	12	31	296			16 %D	47	249
05.09.12		381	12	149	232			67 %D	155	76
26.08.13	Kitchen Storage & Two Shelves Kitchen Whizz & Blender	323	12	25	298	100		13 %D	39	260
05.09.12		0.000	8	000	0.070	483		30 %D	97	386
	Leasehold Improvements	3,980	12	302	3,678			13 %D	478	3,200
05.09.12	Lights	463	12	43	420			16 %D	67	353
05.09.12	Microwaves	84	12	15	69			30 %D	21	49

Evidence Muse on Allen Ltd

Page 110 of 158

<u>Depreciation Schedule</u> <u>For the Year Ended 31 March 2014</u>

Purchase Date)	Original Cost	Ad	ccumDep	Opening Book Value	Additions/ Disposals	Gain/Loss on Disposal	Depreci Rate	ation Value	Closing Book Value
05.09.12	Plant Equipment & Fittings	4,510	12	421	4,089	Diopodulo	on Biopoda.	16 %D	654	
05.09.12	Plumbing & Electrical Work	13,169	12	1,229	11,940			16 %D	1,910	3,435 10,030
05.09.12	Rimu Banister	290	12	22	268			13 %D	35	233
05.09.12	Rimu Bar Top	346	12	20	326			10 %D	33	293
05.09.12	Shop Fittings	5,564	12	422	5,142			13 %D	668	4,474
30.10.12	Signage	1,965	12	157	1,808			16 %D	289	1,519
28.09.12	Tables	535	12	62	473			20 %D	95	378
08.07.13	Tables	333	9	02	473	757		20 %D	114	643
08.10.13	Tables		6			710		20 %D	71	639
23.10.12	Tub Chairs (6)	835	12	83	752	710		20 %D	150	
05.09.12	Vinyl Floor Covering	1,389	12	162	1,227			20 %D	245	601 982
10.10.13	Vinyl Floor Covering	1,505	6	102	1,221	1,035		20 %D	103	
05.09.12	Washing Machine	460	12	81	380	1,035		30 %D	114	931
05.09.12	Wok 2 Burner Unit	556	12	52	504			16 %D	81	266 424
	Total Plant & Equipment	64,910	_	8,010	56,900	3,129		-	11,985	48,044
	Motor Vehicles	,						-		
06.05.13	2004 Pugeot		11			4,187		26 %D	998	3,189
		0	_	0	0	4,187		-	998	3,189
	TOTAL ASSETS	64,910	_	8,010	56,900	7,316		-	12,983	51,233

Evidence Muse on Allen Ltd

Page 111 of 158

RESOLUTION OF DIRECTORS

RESOLVED THAT:

- 1. The Annual Report of the company for the year ended 31 March 2014 dated 28th July 2014 be approved and adopted, and that a copy be forwarded to every shareholder.
- 2. If there are amounts owing by the company to any director or shareholder during the years ended 31 March 2014 or 31 March 2015, for advances or loans by them to the company, for credit balances in current accounts, for undrawn remuneration or for any other reason whatsoever, the company pay interest on those amounts at a rate that in the opinion of the directors, is fair to the company and also reflects the risk to the lender/s, unless the lender/s at their discretion, agree to accept a lesser or zero rate for any one year. The interest rate so determined shall not exceed the company's bank overdraft rate at the time the interest is paid, plus 10%.
- 3. Any advances made by the company to any director or shareholder or entity as shown in the 31 March 2013 Annual Report, and any further advances made during the years ending 31 March 2014 or 31 March 2015, are approved. The company must charge interest on those advances at a rate determined by the directors which is fair value to the company, being not less than the rate specified by the Inland Revenue Department of Fringe Benefit Tax purposes.
- 4. If these resolutions are passed at a meeting, any irregularities in calling the meeting are waived.

Malcolm Leslie North	Date
Debbie Vivian North	Date
Samuel Raymond North	Date

RESOLUTION OF SHAREHOLDERS

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- 1 If these resolutions are passed at a meeting, any irregularities in calling the meeting are waived. If these resolutions are not passed at a meeting, they are signed pursuant to Section 122 of The Companies Act 1993.
- 2 The Annual Report of the company for the year ended 31 March 2014 dated 28th July 2014, a copy of which is attached, be, and is hereby adopted, and that any failure of the Annual Report to comply with the provisions of The Companies Act 1993, as permitted by Section 211 of that act, or any other statute is hereby approved.
- 3 (As a Special Resolution) Any transactions shown in the Annual Report which are "Major Transactions" pursuant to Section 129 of The Companies Act 1993 are hereby ratified and approved.
- 4 The time period for the preparation of the financial statements of the company be extended to 9 months.
- 5 No Auditor be appointed.

	· · · · · · · · · · · · · · · · · · ·
Samuel Raymond North	Date

IR4 Tax Return
Prepared for:
Muse on Allen Limited

The Directors
Muse on Allen Limited
P O Box 9429
Marion Square
Wellington 6141

For the period 01/04/2013 to 31/03/2014

Muse on Allen Limited

109-675-393

Taxation Statement for the Year Ended 31 March 2014

INCOME & DEDUCTIONS

Income	Tax		Income		
Business and Rental Income	0.00	1	-48,068.57		
Interest Received	0.52		1.57		
microst reconved	0.52		1.07		-48,067.00
					10,007.00
TAXABLE INCOME					-48,067.00
Losses Brought Forward	77,144.00				
Loss Current Year	48,067.00				
Total Losses to Carry Forward	125,211.00				
Taxation on Income					
Tax on 2014 Income					0.00
Less Tax Already Deducted					
Total from Income Received: Tax Above					0.52
RESIDUAL INCOME TAX					-0.52
TERMINAL TAX DUE					-0.52
TOTAL TAX TO PAY					-0.52
PAYMENT SUMMARY					
1	28/08/2014	15/01/2015	7/04/2015	7/05/2015	TOTAL
Prov Tax	0.00	A CONTRACTOR OF STATE	0.00	0.00	
Terminal Tax	0.00		-0.52	0.00	
Total	0.00	0.00	-0.52	0.00	-0.52

Return Prepared by:

D JONES

IRD No

032-255-992

P.O.BOX 2226

Phone

(04)2993028

RAUMATI BEACH

Fax

(04)2979626

I have compiled the attached tax return of Muse on Allen Ltd for the year ended 31 March 2014. A compilation is limited primarily to the collection, classification and summarisation of financial information supplied by the client. A compilation does not involve the verification of that information. I have not performed an audit or review and therefore I do not accept any responsibility for the accuracy of the information from which the return has been prepared. Further, the return has been prepared at the request of and for the purpose of the client only and I do not accept any responsibility on any ground whatsoever, including liability in negligence, to any other person.

Muse on Allen Limited

BUSINESS AND RENTAL

109-675-393

Taxation Schedules for the Year Ended 31 March 2014

As per Accounts		0.00	Earnings -48,068.57
		0.00	-48,068.57
INTEREST RECEIVED Bank of New Zealand		0.52	1.57
		0.52	1.57
SHAREHOLDER DISTRIE Shareholders name	BUTION Samuel North		

Shareholders name	Samuel North	
IRD Number	073-885-949	
Attributed Loss		0.00
Remuneration		0.00
Value of Loans		0.00
Current Account Balance		0.00
Loss offsets		0.00
Subvention Payments		0.00

Return prepared by	D JONES	IRD No	032-255-992
	P.O. BOX 2226	Phone	(04)2993028
	RAUMATI BEACH	Fax	(04)2979626

I have compiled the attached tax return of Muse on Allen Ltd for the year ended 31 March 2014. A compilation is limited primarily to the collection, classification and summarisation of financial information supplied by the client. A compilation does not involve the verification of that information. I have not performed an audit or review and therefore I do not accept any responsibility for the accuracy of the information from which the return has been prepared. Further, the return has been prepared at the request of and for the purpose of the client only and I do not accept any responsibility on any ground whatsoever, including liability in negligence, to any other person.

From: Jozsef Szekely [mailto:jozsef.szekely0805@gmail.com]

Sent: Tuesday, 14 April 2015 9:06 p.m.

To: Samuel North; Malcolm North; The Norths; Debbie North

Subject:

To the directors Muse on Allen

In your statement of defence you state

"The amendment of the Company's Office register on or around 24 February 2013 was an error, and the plaintiff remains a minority shareholder of the Company"

While I disagree that I am a minority shareholder, your acknowledgment of my status as a shareholder provides me with the rights afforded by the companies Act.

As such I request

- 1. A statement of rights as set out in section 83 of the companies act
- 2. Copies of any or all share transfer forms which I have signed or which have purportedly been signed by me which comply with section 84 of the act.
- 3. A copy of every annual report as per section 209 including the full sets of accounts.
- 4. Inspection of the company records as set out in section 216
- 5. Copies of financial statements prepared for tax purposes as set out by section 207 F

I will be filing a memorandum with the court this week, responding to your memorandum dated 13 April and seeking to have the fixture set aside and seek proper legal representation for muse on Allen as you have a conflict of interest and cannot represent Muse on Allen Ltd or the other directors.

Regards

Jozsef Szekely

From: Jozsef Szekely [mailto:jozsef.szekely0805@gmail.com]

Sent: Friday, 8 May 2015 12:26 p.m.

To: malcolm north; Samuel North; The Norths

Cc: j9@corum.co.nz **Subject:** shareholder

Good afternoon Malcolm and Samuel

It has come to my attention that a constitution has been filed for Muse on Allen by way of shareholders resolution.

In both the statements of defence to the court you state that I am still a shareholder.

In emails you acknowledge that I am a share holder.

Your accounts at the time when Samuel illegally acquired my shares show that I own over 92% of the shares.

It stands to reason that as a majority shareholder I had my rights over the company and the decision making was removed from me contrary to law.

This means that any decision since then is more than dubious hence my court action.

Despite the court action you have now introduced a constitution by resolution which I was again denied to exercise my rights.

I also note that there is a 20% shareholder.

Since this has brought about a change in shareholding and you admit to the court that I am still a shareholder I again request for my rights as a shareholder to be recognised and have the documents which I have requested to be made available to me as a reminder they are:

- 1. A statement of rights as set out in section 83 of the companies act
- 2. Copies of any or all share transfer forms which I have signed or which have purportedly been signed by me which comply with section 84 of the act.
- 3. A copy of every annual report as per section 209 including the full sets of accounts.
- 4. Inspection of the company records as set out in section 216
- 5. Copies of financial statements prepared for tax purposes as set out by section 207 F Now that you have a business advisor on board you may wish to talk to her about your obligations and the penalties for failing to comply.

Regards	
Jozsef Szekely	
***********************	******

From: Jozsef Szekely [mailto:jozsef.szekely0805@gmail.com]

Sent: Tuesday, 19 May 2015 3:02 p.m.

To: david@johnlaw.co.nz

Subject:

Good afternoon David

I welcome your appointment as counsel for Muse on Allen.

The company has been operating as if the companies act does not exist

I am happy to negotiate a settlement but would first like to have my position as shareholder acknowledged.

In both the statements of defence to the court, One filed by the previous lawyer and one filed by Malcolm North it is acknowledged that I am still a shareholder and it is alleged that "the amendment of the Company's Office register on or around 24 February 2013 was an error, and the plaintiff remains a minority shareholder of the Company."

We are faced with a situation where company records show that I am a shareholder, court documents confirm that I am a shareholder, but my may requests for information which A shareholder has a legal right to, has been refused, contrary to legislation.

I rely on the documents which have been filed in court and supported by sworn affidavits.

In the end of year accounts 2013- $\,$ 2014 , I am shown as a 92% shareholder, yet not acknowledged in any other way in the accounts .

I have repeatedly raised my concerns with the directors and have asked for and have not been provided with

- 1. A statement of rights as set out in section 83 of the companies act
- 2. Copies of any or all share transfer forms which I have signed or which have purportedly been signed by me which comply with section 84 of the act.
- 3. A copy of every annual report as per section 209 including the full sets of accounts.
- 4. Inspection of the company records as set out in section 216
- 5. Copies of financial statements prepared for tax purposes as set out by section 207 F.

The provision of this information is now well outside the statutory time frames , the last time the information was requested was on the 8th May , I now formally request the company via its solicitor to provide me with this information .

Regards	
Jozsef Szekely	
*************************	*****

From: Jozsef Szekely [mailto:jozsef.szekely0805@gmail.com]

Sent: Monday, 8 June 2015 11:10 a.m.

To: david@johnlaw.co.nz

Subject:

Good morning Mr Abricossow

Last week I sent you, as solicitor for the company a settlement proposal. You had specifically requested an adjournment of the proceedings to facilitate this.

You objected to the time frame and sought to extend the period for negotiations yet when it comes to using the time we have constructively you are nowhere to be seen.

Instead I have been sent a low ball "offer" by Malcolm North, he provides no indication as to who the offer is being made by .

The document is factually incorrect and makes false allegations seeking to attack me and those who I have engaged on this matter, I find the document grossly offensive, it is defamatory with regards to the other persons and it totally ignores the relevant law.

This therefore leads me to query if you still representing the company? And if so will you be involved in the settlement negotiations.

We have had two and a half years of attempted negotiations with the North's that have gone nowhere, it has been as illustrated again by this latest "offer" total bullying, to have sought an adjournment and not have legal counsel involved in negotiations appears to me to be an abuse of the request for the extension of time.

I am not going to waste my time addressing the slanderous allegations in the so called "offer" and will not accept it as negotiations with the company. I will only enter into negotiations with you as counsel for the company and hope that in your negotiation you consider the legal obligations of the company to the Act.

Please advise Mr North that he cannot represent the company or others , he can only speak for himself.

I again ask you as counsel for the company to provide me with the information which I have requested at least 5 times from the various directors and the company being

- 1. A statement of rights as set out in section 83 of the companies act
- 2. Copies of any of all share transfer forms which I have signed or which have purportedly been signed by me which comply with section 84 of the act.
- 3. A copy of every annual report as per section 209 including the full sets of accounts.
- 4. I wish to inspect the company records as set out in section 216 and seek to have this facilitated
- 5. Copies of financial statements prepared for tax purposes as set out by section 207 F.

Kind regards
Jozsef Szekely

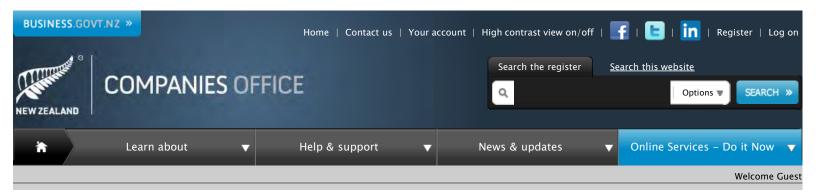
I look forward to hearing from you

1 July 2015 in Court Jozsef again requested

a statement of rights as set out in section 83 of the companies act.

Copies of any share transfer forms (the judge asked here the lawyer...he said no documents for the transfer)

Section 209, 216, 207F and the liquidation document..



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Registered document

Registration Date and Time	21 October 2013 18:42:03	
Document Type	File Annual Return	
Presenter	Debbie Vivien NORTH	
	Apt3	
	35 Jessie Street	
	Wellington 6011	
	New Zealand	
Filing Year	2013	
Ultimate holding company	No	
Required addresses		
Registered Address:	1a/30 Townsend Apartments, Te Aro, Wellington, 6011 , New Zealand	
Address for service:	1a/30 Townsend Apartments, Te Aro, Wellington, 6011 , New Zealand	
Optional addresses		
Address for share register:		
Directors		
Full legal name:	Debbie Vivien NORTH	
Residential Address: Appointment Date:	Unit 3, 35 Jessie Street, Te Aro, Wellington, 6011 , New Zealand 27 Jul 2012	=======
Full legal name:	Malcolm Leslie NORTH	
Residential Address:	3/35 Jessie Street, Te Aro, Sol Apartments, Wellington, 6011 , New Zealand	
Appointment Date:	09 Jan 2013	
Full legal name:	Samuel Raymond NORTH	
Residential Address: Appointment Date:	Unit 385, 233 Cuba Street, Te Aro, Wellington, 6011, New Zealand 27 Jul 2012	

Shareholdings

Total Number of Shares: 100

Shareholders in Allocation

100 Shares Samuel Raymond NORTH

Unit 385, 233 Cuba Street, Te Aro, Wellington, 6011, New Zealand

Annual Return Information

Annual return filed by: Debbie North

Designation: Director

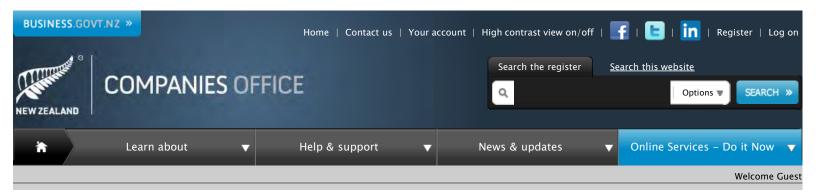
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Registered document

Registration Date and Time	09 October 2014 18:26:41	
Document Type	File Annual Return	
Presenter	Debbie Vivien NORTH	
	Apt3	
	35 Jessie Street	
	Wellington 6011	
	New Zealand	
Filing Year	2014	
Ultimate holding company	No	
Required addresses		
Registered Address:	1a/30 Townsend Apartments, Te Aro, Wellington, 6011, New Zealand	
Address for service:	1a/30 Townsend Apartments, Te Aro, Wellington, 6011 , New Zealand	
Optional addresses		
Address for share register:	Muse On Allen, 16–18 Allen Street, Wellington, 6011 , New Zealand	
Directors		
Full legal name:	Debbie Vivien NORTH	
Residential Address: Appointment Date:	Unit 3, 35 Jessie Street, Te Aro, Wellington, 6011 , New Zealand 27 Jul 2012	
Full legal name:	Malcolm Leslie NORTH	
Residential Address:	3/35 Jessie Street, Te Aro, Sol Apartments, Wellington, 6011 , New Zealand	
Appointment Date:	09 Jan 2013	
Full legal name:	Samuel Raymond NORTH	
Residential Address: Appointment Date:	Unit 385, 233 Cuba Street, Te Aro, Wellington, 6011, New Zealand 27 Jul 2012	

Shareholdings

Total Number of Shares: 100

Shareholders in Allocation

100 Shares Samuel Raymond NORTH

Unit 385, 233 Cuba Street, Te Aro, Wellington, 6011, New Zealand

Annual Return Information

Annual return filed by: Debbie North

Designation: Authorised Person

« BACK TO DOCUMENT LIST



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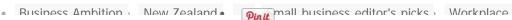
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Caitlin Sykes Your Business editor of the NZ Herald

Your Business: Young Entrepreneurs

10:30 AM Monday Oct 13, 2014



£ 103 8 in 23 0+1

Forget tales of Gen Y slackers; hard work, dogged determination and self-belief are themes that run deep through the stories of the young entrepreneurs interviewed for Your Business this week.



Samuel North, founder and head chef of Muse on Allen, will be looking for investors for a new venture next year. Photo / Jeff McEwan

Restaurateur Samuel North recalls having a few staffing issues when he

Evidence Muse on Allen Ltd

Page 126 of 158

first set up his business a couple of years ago.

"When I started the business I found it really hard with staff and I went through a lot in the beginning," he says. "No one wanted to listen to a 21-year-old."

Today North proudly reports he's had a stable team for about a year-and-a-half, but his experience highlights some of the challenges young entrepreneurs can face.

The founder and head chef of Wellington-based restaurant Muse on Allen worked and saved hard for six years, and got a loan from his parents and help from his partner to set up the restaurant, which last year took out a top culinary prize - the Visa Wellington on a Plate Award.

"I have no credit cards, no bank loans - nothing," he says. "The banks ran a mile when I put the idea to them. It's pretty funny looking back at it now; there was no way they were taking the chance on me - and I can't blame them."

Terry Shubkin is CEO of the Young Enterprise Trust, which amongst its programmes runs The Lion Foundation Young Enterprise Scheme (YES) that gives senior secondary students the chance to set up their own businesses.

Shubkin says perseverance, adaptability, adventurousness, and the ability to think



creatively are among the characteristics she's observed among successful young entrepreneurs.

While many students don't continue the businesses they create through YES beyond high school, the real value lies in gaining the exposure to and experience of entrepreneurship, she says.



Terry Shubkin, Young Enterprise Trust.

"If you talk to lots of entrepreneurs you'll find it's often not their first venture that's successful, it's their third or their fourth, so if you can get them to do YES it sets them on that path earlier," says Shubkin.

"What we're trying to achieve is have entrepreneurship seen as a valid career option, to make it more visible and to give those people who do

Evidence Muse on Allen Ltd

want to become entrepreneurs more experiences so when they do set up their next company they'll be more successful. Ultimately it's about growing the economy, because if we can get more people growing companies and more companies succeeding, life will be better for everyone." Entrepreneur George Smith is CEO and co-founder of Glassjar, a mobile app that allows roommates to automatically pay their bills and rent in a single payment each month.

It's 23-year-old Smith's third venture. The first, called Beanlab, created bespoke coffee blends and was a national YES finalist; the second, Gradvids, came about while he was at Canterbury University and created customised graduation videos that were distributed through Facebook - although the development of that business came to a halt when the earthquakes struck.

Glassjar was one of the companies to go through the Lightning Lab digital accelerator this year, and its team of four are now focused on growing its markets in the US, New Zealand and Australia. Smith says he's always loved the environment of working in startups; establishing a team and getting the right culture takes work, he says, but once done it makes the journey much easier.

"To build a team you just have to sell the vision, your passion and your belief that this will become massive, which it will with Glassjar," he says. "The startup scene is really supportive; if you're passionate and motivated people will share that and help you."

Samuel North, Muse on Allen:

Can you tell me a bit about your business?

I founded Muse on Allen on 24 of September in 2012 when I was 21. I set out on a bit of a mission - to open a restaurant with a great staff atmosphere and working environment, and to also serve great food and provide great service. I've got a team of 11 - five full time and six part time - and all of us are good mates, socialise together and have the same values.

When I started the business I found it really hard with staff and I went through a lot in the beginning. No one wanted to listen to a 21-year-old. But now I'm proud to have had mostly the same team for a year-and-a-half now. What factors motivated you to set up your own business at such a young age? I always wanted to improve myself, and I never hung around a job for too long - once the challenge was over, I was gone. I found it hard to move up the culinary ladder at such a young age, and I had my own ideas about good food, pushing the boundaries and trying to do something different. I got bored working for hotels and restaurants cooking caesar salads and beef fillet with shoestring fries.

How did you finance setting up the operation?

I had worked really hard for six years and saved hard, but it came to the time when I realised I didn't have enough money and asked my parents for a loan. Even my partner of three-and-a-half years helped with the setting up expense, which I was really grateful for.

I have no credit cards, no bank loans - nothing. The banks ran a mile when I put the idea to them. It's pretty funny looking back at it now; there

Evidence Muse on Allen Ltd

was no way they were taking the chance on me - and I can't blame them.

I will be looking for investors for my new venture, though, which I plan to open next year, and will see how that goes.

Do you have any particular role models or mentors?

I don't try to focus on what other restaurateurs are doing or have done; I try to focus on what my restaurant needs.

I do have a great business mentor, who I met through a scheme that the BNZ provides for free. Head chefs and colleagues that I've previously worked with have also supported me in different areas - making sure my food costs are in line, teaching me how to maximise my staff without overdoing it, and just guiding me on the day-to-day running of the business. The support I've had from these people has made me who I am now, and made the business what it is.

What are some of the challenges you've faced being a young entrepreneur, especially in the hospitality industry?

I found it tough to start off with - being young, not having any contacts in the industry and finding Wellington a tough circle to break into. But I just didn't let it worry me and persisted with the food and service I wanted to do.

Another challenge is staffing. I have staff aged from 18 to 42 and all of them have different personalities. I think that's something bosses need to be aware of, because no one is the same, and you can't always treat everyone the same way.

But on the other hand, what do you love about being an entrepreneur?

There were some serious lows before I could enjoy the highs, but after winning the Visa Wellington on a Plate Award in 2013 it took off from there. I was able to employ more staff, make adjustments to the restaurant and start focusing on my business rather than working in it all the time. Being an restaurateur means a lot to me now. I can make critical decisions without consulting others, and focus on moving the business forward.

What's your ultimate vision for what you'd like to achieve in business?

I'd like to start thinking about opening another restaurant - something that Wellington doesn't have, and focusing on food and service in a way people have never experienced before. I have a personal standard when it comes to hospitality and it's not all about getting money off people and getting them out the door. It's about the experience, and I want implement this vision in my next restaurant business.

Coming up in Your Business: It may still be October, but planning for the busy lead up to Christmas and the summer holidays is generally well underway. What preparation are you doing as a small business owner to ensure everything runs smoothly over Christmas? If you've got some tips to share, drop me a note: nzhsmallbusiness@gmail.com.

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Young upstart of the restaurant scene

SARAH CATHERALL

Last updated 05:00 04/09/2013















MAARTEN HOLL/Fairtax NZ

DISHY: Samuel North at his Wellington restaurant.

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Samuel North is not your typical restaurateur. At just 22, he's thought to be the youngest chef running his own dining establishment in Wellington. In fact, he was 21 when he launched Muse on Allen in the former site of Satay Kampong restaurant at the top of Allen St.

When he heads to work on Tuesday to Sunday evenings, North is the youngest in his team. His restaurant manager, Nino, is 40, while his sous chef is in her 30s. "I grew a beard to try to look older," he jokes.

His age isn't the only notable thing, though. Since Muse on Allen opened, North has notched up awards, most recently the top accolade in the Wellington on a Plate (WOAP) food festival for his Dine Wellington menu.

For that, North served dishes that wowed the judges, and he beat established chefs such as Martin Bosley and Wairarapa's Antony North, a Michelin Star chef who North ironically worked under in a previous job.

For his menu, he served lamb shank croquettes with pea soup as an entree, along with a pork pie with apple sauce. For the main dish, diners were treated to a chicken breast with a local ragout, and dessert was a yoghurt and honey panacotta. The judges praised his menu for the festival's Dine programme as "a success from start to finish" with beautiful presentation and layered

The award recognised the creativity and skill of the region's chefs, and their use of local ingredients.

One of North's heroes, Auckland chef Michael Meredith, of Auckland's Meredith's, said: "As a menu it all worked. It built and showed great balance between flavour, technique and cooking. The experience blew me away, as did the Wairarapa lamb shank croquette with mint and green pea soup. As far as starters go, it's a must-try."

Says North: "I had to be here at 9am, which is a struggle for me.

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Page 130 of 158

top award

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They liked the simplicity of the food but it was done in a different way. They also liked my wine matching. I served Gladstone wines rather than the usual ones from Martinborough."

The wine matching has been something he has grown to enjoy. "I used to think wine was terrible stuff," laughs North.

Similarly, he fell into cooking and for much of his career

considered throwing it away as he didn't like the pressure-cooker environment. While his grandmother is a keen gardener and cook - he served vegetables from her Wairarapa garden for his WOAP menu - he doesn't hail from a foodie family. "My family has no passion for cooking. I see them cooking now and think, 'Why are you doing that?'"



It was only because he passed home economics and he enjoyed cooking that he went from school to a restaurant kitchen. Aged 16, he got his first job at Bellamy's Restaurant at Parliament as a kitchenhand. A year later, he started his apprenticeship at the Holiday Inn. and spent the next four years shifting around restaurant kitchens, picking up skills along the

"I guess I get bored quickly. But when you work in hotels you do get the chance to work with chefs from different countries, and I learned from chefs from Germany, Switzerland, that kind of thing."

In his most recent job at the White House as

chefide partie, he read about Martin Bosley starting a restaurant at the age of 21, and says: "I was inspired by that. I thought I could do that. I started looking at places up for sale. We looked at 19 different places before we found this one."

Bosley was also a finalist in the Dine Wellington award, and his Cloudy Bay clams scored a 10 out of 10.

In three weeks, North will celebrate the first anniversary of his restaurant. His menu has already been given four stars by food critic David Burton, who paid particular note of his sashimi-grade tuna. Served with ginger caramel, grapefruit and pork crackling, North says it is one of his most popular entrees, and he's often asked for the recipe.

This rising star was also a finalist in the Capital Awards emerging chef category.

Nursing a cold in the wake of WOAP, when his 45-seat restaurant was booked out night after night, this young chef has no time to get bored any more.

The Dominion Post



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Page 131 of 158



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Lettuce take a moment with... Samuel North

By Stephanie Pemberton | 31 Jul



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Page 132 of 158



Samuel North is no stranger to success. At the age of twenty-one, Sam opened his very own Restaurant, Muse on Allen. The following year he entered Visa Wellington On a Plate for the very first time, managing to take out the top honours with the MiNDFOOD Wellington On a Plate Award for 2013.

This award recognises the creativity and skill of the region's chefs, and their flair for showing off Wellington's local produce in their DINE Wellington menus.

Don't let his age fool you, this flavour-mixing maestro is a force to be reckoned with, and his DINE Wellington menu for this year's festival is not to be missed. We caught up with Samuel and asked him a couple of burning questions before the festival this year.

- What inspired you to get into this business?
 I left school at 16 and Dad said I had to get a job...so, I started working in a kitchen at the Beehive the rest is history!
- Name your ultimate midnight snack.
 Easy a kebab or pizza.
- Do you have a go-to recipe that wins the crowd over every time?

 Chocolate Fondant.
- Ten years ago, what were you doing?
 Starting my first year at high school!
- What is your favourite Wellington beverage at the moment? Tuatara APA.
- What foods did you despise as a child that you now love?

 Evidence Muse on Allen Ltd Page 133 of 158

Brussel sprouts.

- What three things are always in your fridge at home? Beer, wine, and meat.
- What is your favourite thing about Visa Wellington On a Plate?

 The community spirit and restaurants, suppliers, customers all coming together for Wellington. (Aww shucks)
- **Food is best shared, true or false?**True.

You can catch up with Samuel and the team at Muse on Allen to sample his 2014 DINE Wellington menu, 15-31 August 2014.



NEWER

Local talent booms at the Bolton

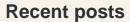
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Muse on Allen takes Top Honours

By Visa Wellington On a Plate | 11 Aug





Wellington has a new rising star on the food scene, with the 22-year-old head chef and owner of Muse on Allen taking out this year's MiNDFOOD Wellington On a Plate Award – recognising the creativity and skill of the region's chefs, and the way in which they showcase local ingredients through their DINE Wellington menu.

Judges Michael McHugh, Editor in Chief of MiNDFOOD magazine; Michael Meredith, executive chef from Auckland restaurant Meredith's; and Sarah Meikle, co-director of Visa Wellington On a Plate set out on a hard task of judging the five named finalists. Muse on Allen – an eatery open for less than a year – took top honours against other strong Wellington restaurant contenders, with every aspect of the dining experience impressive to all three judges.

"Their menu was a success from start to finish, with perfect wine matches to boot," says Michael McHugh. "Each dish was beautifully presented and had multi levels of flavours and texture, giving the diner an exceptional experience." He says a pork pie has never tasted so good, hailing the chef's light and crispy pastry and candy apple sauce and fellow judge Michael Meredith agreed.

"As a menu it all worked. It built and showed great balance between flavour, technique and cooking. The experience blew me away, as did the Wairarapa lamb shank croquette with mint and green pea soup. As far as starters go, it's a must-try."

Muse on Allen's 22-year-old head chef and owner, Samuel North, says his menu is all about using simple flavours and ingredients, but in new ways. "For me it's about using basic produce like shallots and peas and turning them into something unexpected, something with wow factor."

Muse on Allen was one of five finalists, with Matterhorn, Martin Bosley's, Vista and Wakelin House all making it through to the final taste test.

Visa Wellington On a Plate Co-director Sarah Meikle says other stand out dishes included Wakelin House's dessert of apple parfait and cinnamon spring roll, and Martin Bosley's Cloudy Bay clams – both receiving a perfect 10 out of 10.

"I'd recommend people get cracking if they want to try any of these menus – once word gets out these guys are going to book out incredibly quickly!"

Book your table at Muse on Allen, 16/18-24 Allen Street, Wellington, Wellington CBD.



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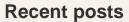
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SAMUEL NORTH



Info:At just 21 years old, Sam was considered to be the youngest Chef to be running his own establishment in Wellington, when he opened Muse on Allen 2 years ago.

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Aug 26th, 2014 | By Matthew Lau | Category: Editor's Picks, Front Page Layout, News, Top Picture



SAY CHEESE!: Miles and Janet King (front centre) smile with the other winners of the MiNDFOOD awards. IMAGE: Matthew Lau

KINGSMEADE CHEESE has won the holy grail of Wellington produce awards as Best Overall Producer in the region.

The Wairarapa artisan cheese makers Miles and Janet King (top) also won the Sustainability Award for the second year in a row

"These kind of events, they don't launch your business but they give affirmation that you're on the right track," Mrs King says.

"The overriding feelings when we left that evening, we just felt really humbled and overwhelmed."

Mr King says the fantastic achievements were "totally unexpected" and was "lost for words".

MiNDFOOD magazine's award ceremony was held at Muse on Allen restaurant.

The magazine's editor-in-chief Michael McHugh says it was very difficult judging the awards because the finalists could have all won as the produce is so great.

"The food we've eaten tonight, you can really sense these extraordinary flavours, tastes and textures and that has all come from locally produced produce and I think we are very fortunate in this region to have world class produce," Mr McHugh says.

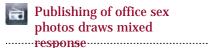
"Consumers are smart, they are wanting to know more and more what is in their food."

The producer awards are determined in a two-stage process.

Applications are received from producers, and then a team of judges conduct a site visit of their facilities.

The panel was led by Wellington on a Plate festival director Sarah Meikle.

Radio News













"It's more important than ever because where do we get new food ideas, it's from artisan producers.

"You can buy big mass-produced food anywhere, but what really makes a region unique is their artisan production."

Ms Meikle says this year's winners have won because they "live and breathe" their craft.

"You'll know yourself by going to any restaurant, there's a difference between having crisp fresh vegetables and having limp old vegetables on your plate – that all comes down to the relationship of the suppliers and restaurateurs."

Big Bad Wolf Charcuterie and Clareville Bakery both won Best New Producer, Te Horo Foods won Best Established Producer, and Matahiwi Estate came overall runner-up to Kingsmeade Cheese.



YOUNG TALENT: 23-year old Samuel North stands beside his sous-vide cooker, an appliance he says acts as a kitchen member. IMAGE: Matthew Lau

It was an opportunity for the elite producers in the region to sample a menu assembled by Muse on Allen chef and owner Samuel North (left).

North, 23, won the 2013 Best Visa WOAP Menu Award, an accolade this year achieved by Logan Brown.

The young chef's Textures of Mandarin with Zany Zeus ice cream dessert has won the 2014 Dish of the Festival.

"I had to submit my dish for Wellington on a Plate back in March, played around with it a little bit more and added a few additions of trying to keep it Wellington," Mr North says.

"There is a lot of good stuff out there that isn't from Wellington but I still try to use the best stuff that I can use like Pirinoa Station lamb, that's the best lamb you can possibly get."

Wellington on a Plate concludes on August 31.



TEXTURES OF MANDARIN: Muse on Allen's award-winning dish of the festival. IMAGE: Matthew Lau



















Tags: Awards, cheese, Cheesemaker, Chef, Kingsmeade, Logan Brown, Magazine, Mandarin, Mindfood, Muse on Allen, new zealand, produce, producers, restaurant, wellington, Wellington On a Plate, Welly on a Plate, Wine

Matthew Lau is a Whitireia Journalism student

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Muse on Allen

Eat & Drink Fine dining Like K 0

Business Type: Top Spot for a Top Dinner

Overview

Chef Samuel North founded Muse on Allen – Restaurant and Bar, out of a mutual love for contemporary fine dining, cuisine, beautiful produce, and exquisite flavours.

Address: 16 Allen Street, Wellington, New Zealand 6011

Wellington and Surrounds

Phone: view phone

Website: http://www.museonallen.co.nz

E-mail: send an e-mail

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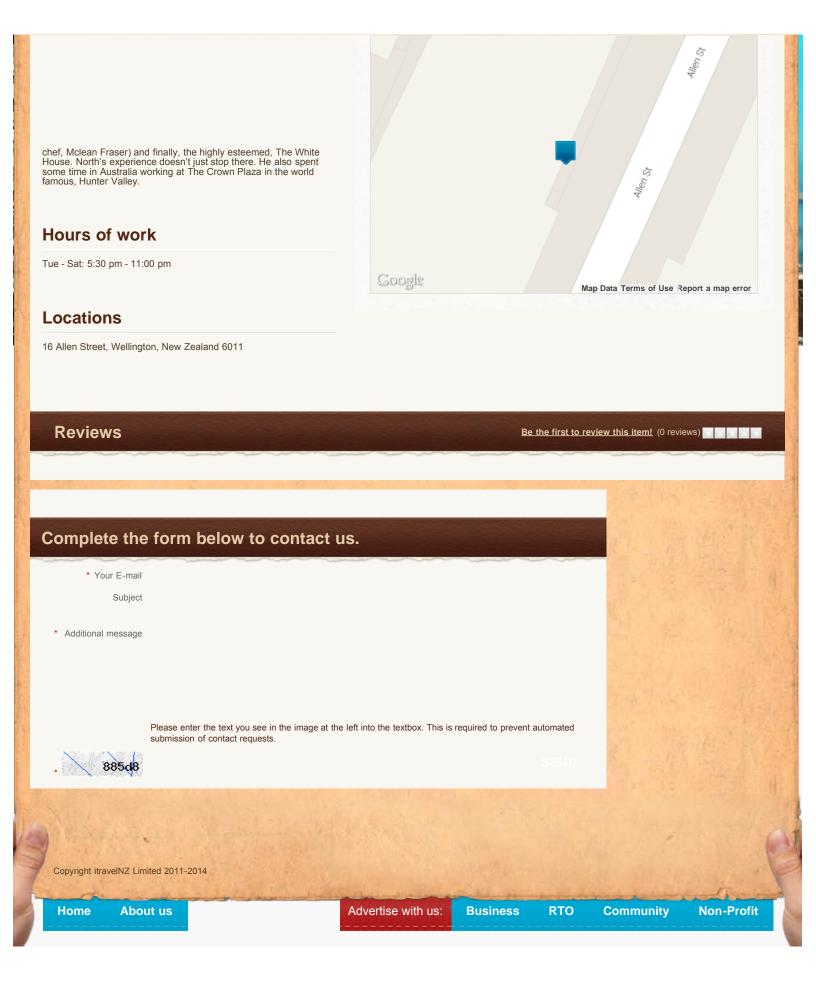
Samuel North consistently implementing new and modern cooking techniques, the chef uses the most organic, fresh and local products as possible. Chef however, has given the menu an injection of quality, exciting and fragrant international ingredients to complement our home grown and home reared elements. It is a wonderful experience to sample the menu created and prepared by this talented chef.

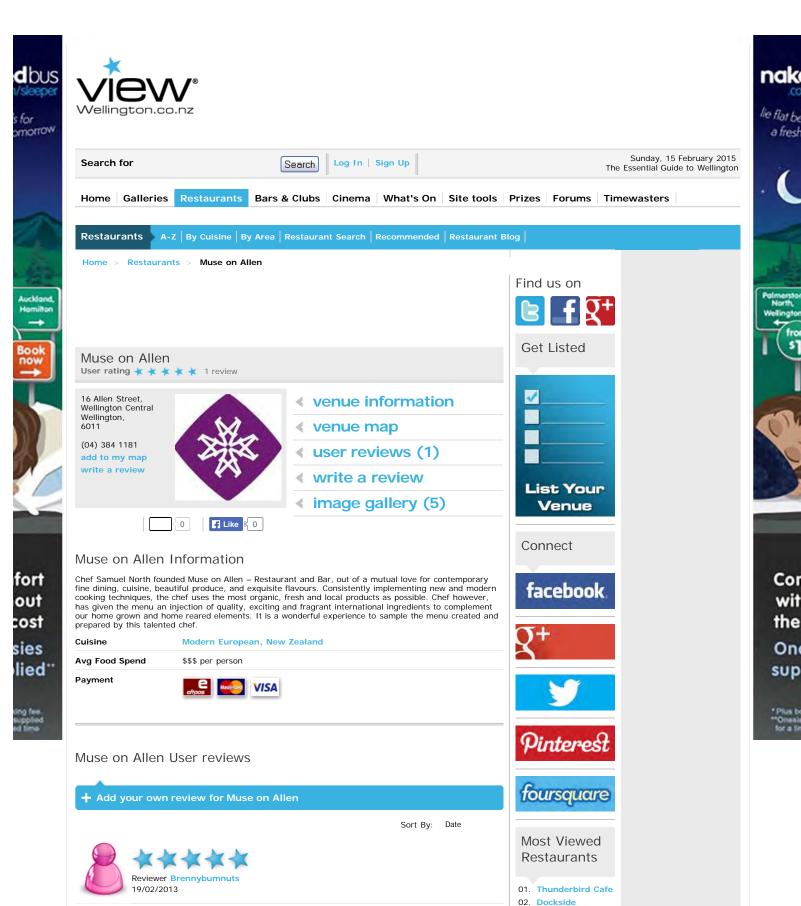
Samuel North has been involved in the food industry since the Samuel North has been involved in the food industry since the young age of sixteen where he began an apprenticeship, splitting his time between Bellamy's Restaurant at Parliament and the Holiday Inn (both in Wellington.) Samuel has had significant experience in the industry working for such top New Zealand restaurants as Wharekauhau Lodge (at Ocean Beach), the award winning Chameleon Restaurant (The Intercontinental Hotel – Wellington), The Rydges Hotel Wellington (working under renowned

Map Location



Map Satellite





My friends and I had a fantastic dinner at the Muse and couldn't fault it. The service was attentive but not pushy and the food was excellent. I'd recommend the oysters and tempura to start followed by the lamb with coffee and fennel which was delicious. Others at the table said the fish was sensational as was the mushroom risotto. The sides of fries and salad were good too. My highlight of the evening was the dessert with the whittaker's chocolate parfait with raspberry - yummy. I also enjoyed some good champagne and a lovely Shiraz. If you're after quality, choose the Muse.

If you're looking for a great dining experience in Wellington I would definitely check out Muse on Allen.

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Page 143 of 158

Restaurant

04. Foxglove

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CONCRETE PLAYGROUND MEETS MUSE ON ALLEN'S SAMUEL NORTH

What were you doing when you were 21?

From exploding deep fryers to culinary acclaim; Samuel North has come a long way. North is one of Wellington's youngest yet widely acclaimed chefs. At 21 he opened his first restaurant, <u>Muse on Allen</u>, in the former site of Satay Kampong restaurant at the top of Allen St. At 22 he beat his former mentors and took out the top accolade in the Wellington on a Plate (WOAP) food festival for his Dine Wellington menu, proving that his age was not the only thing that made him remarkable.

His reputation has only grown from there, with Muse on Allen and North himself being the source of ever more praise. When I sat down with him he was actually not sure which interviewer I was, so swamped has he been with media attention. North's food philosophy is not complicated; he uses simple ingredients to create food that is magnificent. His restaurant is founded on love for stunning produce, great flavours and contemporary fine dining, implementing modern cooking techniques to create the best possible results. They are results which are making their mark; North's is a success story that would appear to be just beginning.



Concrete Playground: How's 2015 treating Muse on Allen?

Samuel North: It's been good. It was actually quite a slow start coming back from the Christmas break and stuff but it's sort of picked up and February kept on rolling. We've picked up quite a few regular customers and they're all still coming back and we're actually getting really good reviews through Trip Advisor. We're ranked number four at the moment which is something that the team's really proud of.

Going right back to the beginning here, where did your passion for food come from, and where was it honed?

SN: Um, well. If I wasn't going to leave school then I probably would have got told to leave school cause I'm a shithead, and I managed to get a job at Parliament, just working as a sort of prep hand. Kind of like an unqualified commis chef. But I hated it to be honest, it was shit. I got told off so many times. I even got sent home once. And then I ended up working for a café, like a steakhouse place and thought I might try and get back into cooking, challenge myself and get a proper job working at like a hotel. I did an apprenticeship through what was known at the time as HIS. It's a much better program than doing like nine months in a classroom and then learning. I was learning on the job. it was interesting actually, there were probably about sixteen of us who started the course and over the two and a half or three years it got down to about four of us who finished it. I wanted to quit all the time, I hated it. I actually didn't want to be a chef for so long because it was just so hard.

Right, my next question is super lame – you must get it all the time but it's got to be asked; what's your favourite food?

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SN: Umm favourite food. It's like getting asked what you liked to cook. Shit. I don't even have one actually. I just love food.

Okay, I'll switch it then. Is there anything you hate?

SN: Yeah. Fucking like, brains and shit. Offal and that sort of stuff. I'm friends with MacLean (Fraser) from the Bolton Hotel and he's so into it, he loves it and I'm just like, ugh disgusting. I can't eat it. I can't cook it because if I don't really have a big passion for it then I don't want to cook it. When it starts getting to like brains and hearts and things it's definitely not me.

Okay well that was pretty categorical. What do you think are the most important components of a successful dish?

SN: I think covering all bases on the dish really. The flavour, the texture and what it looks like on the plate is so important as well. Those three things I think are really important. If it looks good it has to taste as good as it looks. A lot of chefs are using leaves and flowers and stuff like that, and I use a little bit of it but while it might look really pretty, who wants to eat that bowl of leaves and flowers? It looks cool, but I think it's about trying to find that balance.



On the back of that, what's a sure fire way to butcher a dish?

SN: Putting too much stuff on a dish. You look at some restaurants, some sort of, below average kind of places and it looks like the chef is just trying too hard to get the stuff on the plate. If it's going to be a basic restaurant serving basic food then all you really want is meat, potato and vegetables rather than

doing this vinaigrette and this and that and none of it actually gels together – it's just a whole lot of stuff on a plate. You could cut them all out and just put like a nice mashed potato and jus or sauce and it could be amazing rather than have all this random stuff that just doesn't work together at all, you know?

Definitely. Speaking of butchering dishes, what's the biggest cooking disaster you've ever had? SN: Ahhhhh, shit. I mean, there's been a few disasters with burning things but probably the worst disaster happened when I wasn't actually cooking. It was my first job at parliament and the chef told me to clean the deep fryer and I was like okay, how do I do that? I was sixteen years old and stupid. He was like, you put a pot beside the fryer, pull the thing and all the oil empties out and then you scrub [the fryer] out and clean it. I was like, sweet, cool. This was like five o'clock, just before service. So the hot oil all came out and I took a bucket of water and poured it into the fryer. Water and hot oil do not go well together – it went through the pipes and into the pot of oil and the whole thing just exploded. The chef went fucking ballistic. I just stood there in shock, like oh fuck, what have I just done. That was probably the biggest disaster.

Yup okay that was impressively disastrous. You've certainly picked up from there though, you established this place at 21, which is ridiculously young, what gave you the confidence to do that?

SN: My parents gave me really good support, they've supported me the whole way through it. Especially my dad, he's been in business before and really wanted me to do this I think. Probably not so young though. I could have waited a few more years but I was just too keen, too eager to own my own place, even if it was going to be something else. This place actually wasn't even supposed to be a restaurant – I just wanted to have a bar but it turned out completely differently.

What was behind that huge need to have your own place?

SN: I just really hated working for people to be honest. I hated getting told what to do all the time. It was driving me crazy. I was just like fuck, what am I doing? I just wanted to do my own thing.

Starting a business so young, was it kind of hard to get people to take you seriously?

SN: Yeah it was really hard, especially in the first year. I'd hired all these young people who were like fuck it, he's 21 what the fuck does he know? It made me realise that I needed to be hiring the right people who were going to support me and who wanted to listen to me. I find that actually hiring older and more mature is better. I've got a lot of older staff now. They're still in their like, thirties and twenties and stuff but they are passionate about the restaurant, the food and the service.

You've obviously been getting a lot of recognition in the way of awards and stuff, has that helped you to be taken a bit more seriously?

SN: Yeah definitely. People want to work for me now which is completely the reverse from in the beginning when I struggled to find staff. Now I've got CV's coming in all the time from people who want to work here.

What do you love about the Wellington culinary scene?

SN: There are just so many choices, so many options. There are lots of great new boutique places opening up now; although they might be burger places and that but they do things well. I also like the smallness of it – it's such a clique-y sort of town when it comes to hospitality. Everyone knows each other and everyone is supportive; if you need something you can just ring up another restaurant and they'll say yeah sure, I've got that, you can borrow it. It's a small community.

So what's next?

SN: Well we're doing some renovations starting next month. We're putting in a private dining area which will be able to sit around twenty five people. A new bar will be put in with a big wine display and a barlounge area, the floor of the restaurant will be getting levelled out and the entrance is going to be moved. We've got a big team who are looking forward to getting stuck in. We're excited too. And then perhaps another restaurant somewhere down the track. That's a definite possibility.

Published on April 23 , 2015 by Steph Trengrove



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Status: Registered

DEBTOR

Organisation Name: MUSE ON ALLEN LIMITED

Organisation Type: Company Incorporation Number: 3933441

Debtor Reference: 0000949336

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Fax:

Contact Telephone No: 04-3841181

Contact Address: 21 WHA STREET

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City/Town: WELLINGTON

Post Code: 6022

Country: New Zealand

Mailing Address:

Suburb: City/Town: Post Code: Country:

Person Acting on behalf of:

First Name: SAMUEL

Middle Names:

Last Name: NORTH

Email Address: samuel@muserestaurant.co.nz

Fax:

Contact Telephone No: 64-04-3841181

Contact Address: 21 WHA STREET Suburb: LYALL BAY

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Page 149 of 158

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 Contact Telephone No:
 (03) 477 0530

Contact Address: PO BOX 885

Suburb:

City/Town: DUNEDIN

Post Code:

Country: New Zealand

Mailing Address:

Suburb:
City/Town:
Post Code:
Country:

Person Acting on behalf of:

First Name: PPSR

Middle Names:

Last Name: ADMINISTRATOR

Email Address: ppsr@mtf.co.nz **Fax:** +64(3)471-7203

Contact Telephone No:

Contact Address: PO BOX 885

Suburb:

City/Town: DUNEDIN

Post Code:

Country: New Zealand

Organisation Name: TRUSTEES EXECUTORS LIMITED

Email Address: tel.ppsa@trustees.co.nz

Fax: +64(3)471-7203 Contact Telephone No: 03 477-0530

Contact Address: LEVEL 5 MARITIME TOWER
Suburb: 10 CUSTOMHOUSE QUAY

City/Town: WELLINGTON

Post Code:

Country: New Zealand

Mailing Address:

Suburb: City/Town: Post Code: Country:

Person Acting on behalf of:

First Name: THE PPSR

Middle Names:

Last Name: ADMINISTRATOR

Email Address: tel.ppsa@trustees.co.nz

Fax: +64(3)471-7203

Contact Telephone No:

Contact Address: LEVEL 5 MARITIME TOWER
Suburb: 10 CUSTOMHOUSE QUAY

City/Town: WELLINGTON

Post Code:

Country: New Zealand

Type: Current Owner Search Date: 7/07/2015

Motor Vehicle Register - Vehicle Report

MVR Vehicle Details

2007 BMW X3 Station Wagon

Plate **HYE837**

VIN WBAPC72020WG59433

Current Owner Details (1 registered as owner)

Current Owner Physical Address MUSE ON ALLEN LIMITED

18 ALLEN STREET

TE ARO WELLINGTON Ownership Date Sex Or Company

Ownership Status **Prior Odometer Reading** Company Complete 58959

COVERED

Germany

Imported Built-Up

2490

5

No

3/02/2015

3/02/2015

Vehicle Details

Vehicle Type Chassis Number

WBAPC72020WG59433

BLACK

Colour Power

Previous Country

Gross Vehicle Mass Fuel Type

Last WOF Inspection Expiry Date Of Last WOF

Inspection Agent Max Rated Towed Mass (Unbraked Trailor)

Tare Weight Axle Type

Passenger Car/Van

Japan 2075

Petrol 3/02/2015 (Pass)

17/02/2016

Engine No CC Rating

Country Of Origin

Assembly Type No Of Seats

Alternative Fuel Type Imported Damage

Max Rated Tow Mass

(Braked Trailor)

Registration Status

Continuous Licence

Plate Type

Usage

Licence Type

Subject To COF

Subject To RUC

Subject To WOF

Reason for Cancellation

No. Of Axles

2

Active

Standard

Licence

Private Passenger

Yes

No

No

Yes

Registration Details

Date First Registered in NZ 3/02/2015

Date First Registered

Overseas

Licence Expiry Date Licence Issue Date/Time

Cause Of Latest

Registration

Date Of Last Registration

Latest Odometer **Date Of Odometer Reading**

Odometer Source

Odometer Unit

58959 3/02/2015

2/08/2015

3/02/2015

3/02/2015

Used

Warrant of Fitness Inspection

Kilometres

Plate History

None

Evidence Muse on Allen Ltd

Page 153 of 158

From: "malcolm north" < malcolm@muserestaurant.co.nz

Date: Jun 8, 2015 6:56 PM

Subject: Settlement

To: "Jozsef Szekely" < jozsef.szekely0805@gmail.com Cc: "Samuel North" < samuel@muserestaurant.co.nz

Hello Jozsef

I am quite within my rights to negotiate with you but this will now not be necessary as we have received documentation from Kensington Swan to put the company into liquidation (CIV 2015-485-4180). This is for the services they provided after you deserted the business.

This will happen on the 6th July .You are more than welcome to view the documents and I can meet with you to do this.

I will not forward them to you as the Private Spy will distribute them with her emailing list.

This will now give you the opportunity to move on with your life. That is what you want isn't it Jozsef?

Malcolm North

Business manager

Muse on Allen Restaurant & Bar

Business 04-3841181

Mobile 027-2072720

www.museonallen.co.nz

PPRFSVER (1.00.46)

Printed on: 01/07/15 22:59

Page 1 of 2



1 July 2015

Ref: PPRFSVER/17085405/PPSR

FINANCING STATEMENT DETAILS

(Search ID: 32914846 Time of Search= 1 July 2015 20:20 Records Found: 13)

Financing Statement Registration No: F94HF41J9B1F4293

Status: Registered

Time of Registration: 26–Jun–2015 11:16:21 **Date of Expiry:** 26–Jun–2020 11:16:21

DEBTOR

Organisation Name: MUSE ON ALLEN LIMITED Debtor Reference: GORAR

Organisation Type: Company Email Address: samuel@muserestaurant.co.nz

Incorporation Number: 3933441 Fax:

Contact Telephone No: 04 384 1181

Contact Address: 23 ALLEN STREET Mailing Address: PO BOX 9429

Suburb: TE ARO Suburb: MARION SQUARE

City/Town: WELLINGTON City/Town: WELLINGTON

Post Code: 6011 Post Code: 6141

Post Code:6011Post Code:6141Country:New ZealandCountry:New Zealand

Person Acting on Behalf of:

First Name: SAMUEL Email Address: samuel@muserestaurant.co.nz

Middle Names: RAYMOND F

Last Name:NORTHContact Telephone No:04 384 1181Contact Address:PO BOX 9429Mailing Address:PO BOX 9429Suburb:MARION SQUARESuburb:MARION SQUARECity/Town:WELLINGTONCity/Town:WELLINGTON

Post Code: 6141 Post Code: 6141

Country: New Zealand Country: New Zealand

COLLATERAL

Collateral Type:Goods - OtherDescription:Goods - Other

Item Description: Ingenico iCT250 GPRS

 Colour:
 Terminal
 Make:
 INGENICO

 Identifying Number:
 15062CT23443177
 Model:
 ICT250

PPRFSVER (1.00.46)

Printed on: 01/07/15 22:59

Page 2 of 2

SECURED PARTY

Organisation Name: TECHNOLOGY HOLDINGS LIMITED Email Address: ppsradmin@technologyholdings.co.nz

Contact Address: P O BOX 481 Mailing Address:

Suburb:Suburb:City/Town:DUNEDINCity/Town:

Country: New Zealand

Person Acting on Behalf of:

Search Criteria:

First Name: TIM Email Address: timw@technologyholdings.co.nz

 Last Name:
 WREN
 Fax:
 +64(3)471-6672

 Contact Address:
 P O BOX 481
 Contact Telephone:
 (03) 4716670

Suburb: Mailing Address:

City/Town:DUNEDINSuburb:Country:New ZealandCity/Town:

Organisation Name: Muse on allen

Collateral Type: All

This PPSR search included all financing statement data registered at the date and time the search was conducted.

Printed on: 01/07/15 22:59 PPRFSVER (1.00.46) Page 1 of 2



1 July 2015

Ref: PPRFSVER/17085385/PPSR

FINANCING STATEMENT DETAILS

(Search ID: 32914846 Time of Search= 1 July 2015 20:20 Records Found: 13)

Financing Statement Registration No: F21CF202GM983406

Status: Registered

27-May-2020 09:24:11 Time of Registration: 27-May-2015 09:24:11 Date of Expiry:

DEBTOR

MUSE ON ALLEN LIMITED **Debtor Reference:** 169345 **Organisation Name:**

Email Address: Organisation Type: Company Fax:

Incorporation Number: 3933441

Contact Telephone No: 16/18-24 ALLEN STREET **Contact Address: Mailing Address:**

Suburb: TE ARO Suburb: City/Town: WELLINGTON City/Town:

Post Code: 6011 Country: Country: New Zealand

Person Acting on Behalf of:

Email Address: SAMUEL First Name:

Middle Names:

Contact Telephone No: Last Name: NORTH

Mailing Address: Contact Address: 16/18-24 ALLEN STREET

Suburb: TE ARO Suburb: City/Town:

WELLINGTON City/Town: 6011 Post Code:

New Zealand

COLLATERAL

Country:

Collateral Type:

Description: All goods supplied by the Secured Party to the Debtor, including but not limited to those supplied pursuant to the contract number specified in the " Debtor Reference" field of this financing statement (Supply),

Fax:

together with all proceeds generated by such Supply.

PPRFSVER (1.00.46)

Printed on: 01/07/15 22:59

Page 2 of 2

Email Address:

Mailing Address:

Fax:

FSR@flexirent.co.nz

+64(300)4498

SECURED PARTY

Organisation Name: FLEXIRENT CAPITAL (NEW ZEALAND)

LIMITED

Contact Telephone No: +64 800 353 002

Contact Address: PO BOX 90935 Mailing Address:

Suburb:VICTORIA STREET WEST MAIL CENTRESuburb:City/Town:AUCKLANDCity/Town:

Country: New Zealand

Person Acting on Behalf of:

 First Name:
 ADRIAN
 Email Address:
 FSR@flexirent.co.nz

 Last Name:
 SCHMIDT
 Fax:
 +64(300)4355

 Contact Address:
 PO BOX 90935
 Contact Telephone:
 +64 800 353 002

Suburb: VICTORIA STREET WEST MAIL CENTRE

City/Town:AUCKLANDSuburb:Country:New ZealandCity/Town:

Search Criteria: Organisation Name: Muse on allen

Collateral Type : All

This PPSR search included all financing statement data registered at the date and time the search was conducted.