

WHAT'S ON THIS MAY AT TREASURY BRISBANE

29 April 2019

With one of Australia's largest seafood festivals now in full swing, world-class chefs at Treasury Brisbane lead the celebration with a smorgasbord of spectacular dishes and bespoke events to enjoy this May.

SEAFOOD FRESHTIVAL

The colonial cool of Treasury Brisbane adds a unique twist to the Seafood Freshtival through its two multi-award-winning signature restaurants and two unforgettable events set within its atmospheric open-air courtyard.

The supremely indulgent Black Hide by Gambaro at Treasury Brisbane showcases the best seafood Queensland has to offer through two signature dishes. Head Chef Tom Mumford has applied The Gambaro Group's 60 years of award-winning seafood expertise into two mouth-watering creations - Grilled Hervey Bay Scallops and lemon herb butter accompanied by a Tiefenbrunner Pinot Grigio for \$44.50 (\$51.18 Public Holidays) and Moreton Bay Bugs with grilled broccolini and lemon caper butter paired with Heirloom Chardonnay for \$75.50 (\$86.83 Public Holidays).

Vietnamese celebrity Chef Luke Nguyen and his revered Asian-fusion dining hall Fat Noodle has developed a seafood banquet for two that combines the magic of Australian seafood with the exotic flavours of the East. The bountiful \$69 (\$79.35 Public Holidays) shared feast includes Hervey Bay Scallop dumplings, Tasmanian and Coffin Bay Oysters with nam jim dressing and duck and crab fried rice.

Kitchen at Treasury, Ryan's on the Park and BITE is also abuzz with *Catch of the Weekday* specials, including mouth-watering fish and crustaceans, plus exclusive wine offers in partnership with the iconic Cloudy Bay label.

For more information visit <https://www.treasurybrisbane.com.au/whats-on/freshtival>

MOTHER'S DAY

Mum doesn't miss out on the mouth-watering celebration thanks to Treasury Brisbane's Mother's Day Brunch. Fresh seafood takes centre stage with live cooking stations, local produce, decadent sweets, Cloudy Bay wines, mimosas and freshly squeezed juices. For \$79, this is the ultimate Mother's Day gift.

<https://www.treasurybrisbane.com.au/whats-on/freshtival/mothers-day/brunch>

For the ultimate gift, take Mum to Paris with our French inspired Moet & Chandon Indulgent High Tea. Enjoy a two-hour Moet & Chandon champagne and Rose package, a French-inspired high tea and live entertainment within the stunning heritage surrounds of The Lab. With delicacies including petite fours, salmon en croute and French eclairs included for \$120 per person, this is a gift she'll remember.

<https://www.treasurybrisbane.com.au/whats-on/mothers-day/high-tea>

If the world-class Australian Wagyu and Angus steak cuts weren't reason enough to book your Mother's Day lunch or dinner at Black Hide by Gambaro at Treasury Brisbane, Mum will enjoy a complimentary glass of sparkling wine on arrival.

<https://www.treasurybrisbane.com.au/casino-restaurants/black-hide>

WINE & CHEESE – SEAFOOD EDITION

The Seafood Freshtival continues on Friday night 24 May with Treasury Brisbane's hugely popular Wine & Cheese series and its special Seafood Edition. Hosted under the Brisbane Autumn sky in the iconic Treasury Hotel courtyard, general admission for \$69 includes an extensive wine list in partnership with Cloudy Bay, seafood canapes and cheese and antipasto stations. To elevate the seafood experience, VIP tickets grant access to The Lab and its Cloudy Bay cellar door, oyster and prawn bars and more for \$138.

For more information visit <https://www.treasurybrisbane.com.au/whats-on/freshtival/wine-cheese>

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