

## A SIZZLING PARTNERSHIP TURNS ONE

3 June 2019

Black Hide by Gambaro at Treasury Brisbane is celebrating its first birthday this week, marking one year since the luxurious restaurant introduced an unprecedented steak and seafood experience in the heart of Brisbane.

Since its star-studded opening last June, Black Hide by Gambaro at Treasury Brisbane has set a new standard in luxury dining with an extensive selection of world-class Australian steak cuts and mouth-watering seafood dishes set within one of Queensland's most spectacular dining rooms.

Treasury Brisbane Chief Operating Officer Kelvin Dodt says the restaurant has quickly established itself as one of the city's dining highlights.

"The strong reputation built by the restaurant in such a short amount of time has cemented Black Hide by Gambaro at Treasury Brisbane as a firm favourite among both Brisbane locals and visitors alike," Mr Dodt said.

"The stunning location and indulgent menu has attracted its fair share of high-profile guests and accolades, including being named Queensland's best steak restaurant in The Courier-Mail's 2018 Delicious 100.

"With a menu that includes two decadent steak cuts with the highest marble score by Australian Standards and an array of delicious share plates and Australian seafood dishes, Black Hide by Gambaro at Treasury Brisbane is an unrivalled dining experience."

The Gambaro Group Managing Director John Gambaro says the multigenerational hospitality empire is proud of the positive reception received for their first restaurant beyond Caxton Street.

"When we opened the doors to Black Hide by Gambaro at Treasury Brisbane last June, that moment marked a new era for our 66-year-old hospitality group," Mr Gambaro said.

“We have forged a wonderful partnership with Treasury Brisbane and I’m tremendously proud of what we’ve achieved together these past 12 months.

“From day one of opening, we set a new standard in exceptional service and paired with a world-class menu, feedback from our guests has been overwhelming.

“I’m particularly proud of our paddock-to-plate principles through our exclusive partnership with Queensland beef supplier Stanbroke.

“We look forward to celebrating our first birthday with Brisbane throughout June, including our exciting new winter menu designed by Head Chef Tom Mumford.”

As part of Black Hide by Gambaro at Treasury Brisbane’s first birthday celebrations, the restaurant will launch its new winter menu on Wednesday 12 June.

Building on its world-class range of Wagyu and Angus steak cuts and fresh Australian seafood, exciting new dishes include chestnut gnocchi with caramelised onion and gorgonzola and lamb backstrap with macadamia, salt-baked celeriac and salsa verde.

To top the celebration, Black Hide by Gambaro at Treasury Brisbane has created the limited-edition Madame Rouge birthday cocktail for \$20 available throughout June. Exquisitely crafted by the restaurant’s mixologists, this exclusive cocktail perfectly balances Grey Goose vodka, Chambord, lemon juice and Prosecco to create the ultimate celebratory drink.

### **The first 12 months in numbers:**

Number of

- Steaks cooked – 25,000
- Lobster served - 200
- Oysters shucked – 780 dozen
- Bottles of red wine popped - nearly 11,000

The most popular:

- Steak cut: Angus 3+ Rib Eye

- Side dish: Mushy Peas
- Red wine: Tscharke Shiraz
- Non-seafood dish - BBQ Beef Short Ribs

## **ENDS**

### **ABOUT TREASURY BRISBANE**

Modern luxury meets old-world elegance at Treasury Brisbane. Featuring colonial cool that leaves ordinary at the door, Treasury Brisbane has rarely stood still since opening its doors in 1995.

Opulent European grandeur comes in spades at Treasury Brisbane, where every space is both unique in architectural design and unrivalled in atmosphere.

Featuring 125 unique rooms of unmatched splendour with all the modern facilities of a five-star hotel, Treasury Hotel is unparalleled luxury right in the heart of Brisbane's CBD.

The jewel in Treasury Brisbane's crown, Black Hide by Gambaro at Treasury Brisbane offers a luxurious feast for the senses with one of the most extensive selections of world-class Australian Wagyu and Angus steak cuts in the country.

Reinterpreting traditional family recipes through fresh Australian produce has been a winning recipe for Vietnamese celebrity chef Luke Nguyen, whose Asian-fusion dining hall Fat Noodle is one of Treasury Brisbane's most thrilling dining experiences.

The old-world opulence of a five-star hotel; the tantalising taste of unique restaurants; the glamour of exclusive bespoke events. Treasury Brisbane offers so many reasons to explore its iconic buildings.

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