

MEDIA RELEASE

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For Immediate Release



SEASONED CHEF ANITA GREEN STEPS UP TO THE PLATE

Treasury Casino & Hotel has unveiled a refreshed look and vision for its iconic The Lab Restaurant and Bar (The Lab), under the direction of newly appointed Sous Chef Anita Green.

Nestled in the stunning surrounds of Treasury's Heritage Hotel in Brisbane CBD, the epic-intimate premium dining restaurant is a far cry from Green's humble hometown in northern New South Wales.

"I grew up in Ashley; a very small country town just outside of Moree," Green says. "There was one little shop and about 150 residents."

Born into a large racing family, Green bucked the family trend of becoming a jockey, horse trainer or owner and instead chased her first love – food.

At 18, Green relocated to Tennant Creek to begin her apprenticeship at the Bluestone Motor Inn. Renowned as one of the most important cattle grazing areas in the Northern Territory, it was here that 35-year-old Green was schooled in Australia's superior cuts of meat and game.

"Tennant Creek and the neighbouring Barkly Tableland is home to cattle stations the size of small European countries. I started my culinary training at the Bluestone Motor Inn; a modest family-owned motel restaurant well-known in the Territory for showcasing local meats."

This first introduction to the culinary world carved a particular interest in meat and game which is evident in Green's debut menu at The Lab. Described by Green as "bold, clean and simple", the modern-Australian menu gives pride of place to lamb back strap, venison, veal and Diamantina eye fillet, as well as scallops, bugs and barramundi nodding to Green's coastal experience in Kingscliff and on the Gold Coast.

"Starting out at Jupiters Hotel & Casino was a baptism of fire," Green says of joining The Star Entertainment Group's Gold Coast property in 2006. "I began as a Commis [junior] Chef and progressed to Demi and Chef de Partie before moving into my first Assistant Sous Chef role."

"We averaged 1,500 guests every day of the week for breakfast, lunch and dinner... I once cooked 615 steaks to order in one dinner service. Gotta love a steak promo!"

Green says her nine years' experience in the 24-hour hotel and casino environment at The Star Entertainment Group has provided unparalleled insight into international culinary trends and practices.

"During my time at Jupiters and Treasury, I've worked under a number of different Executive and Executive Sous Chefs from all over the world. Each chef brings their own style and vision, and every change in chef sees an entirely new direction for the property. For an emerging chef who's ready to devour every possible training opportunity, this level of variety is priceless."

With this experience, and after 15 years behind-the-scenes delivering on other chef's menus, Green says she's ready to step up to the plate.

"I am absolutely thrilled to be given the opportunity to reinvent this iconic Brisbane restaurant," Green says. "It's also a little bit terrifying because it's not another chef's head on the line anymore – it's mine. I've never had that pressure before! There has always been a dish or two on other menus that were mine but here at The Lab it's all me."

For more information visit www.treasurybrisbane.com.au

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MEDIA REQUESTS

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ANITA GREEN Sous Chef, The Lab Restaurant and Bar

Born into a large racing family in Northern New South Wales, The Lab Restaurant and Bar Sous Chef Anita Green bucked the family tradition of joining the horseracing industry in favour of her first love – food. From 1999 - 2004 Chef Green completed her apprenticeship at the Bluestone Motor Inn (Tennant Creek) and the Burke & Wills Motor Inn (Moree), and obtained her Certificate III in Commercial Cookery at North Coast TAFE (Kingscliff) in 2006.

Chef Green joined The Star Entertainment Group in September 2006 at the company's iconic Gold Coast property, Jupiters Hotel & Casino, progressing from Commis Chef to Assistant Sous Chef over the subsequent six years. After a short sabbatical in Queensland's Curtis Island, Chef Green returned to The Star Entertainment Group's Brisbane property, Treasury Casino & Hotel. In her current role as Sous Chef for the premium dining The Lab Restaurant and Bar (Treasury Heritage Hotel), Chef Green is also responsible for creating the menus for neighbouring outlets Ryan's on the Park and Stephens Lane.

Chef Green's deep appreciation for world-class meat and game stems from her formative years in the Northern Territory's Barkly Tableland – home to many of Australia's premier cattle stations. Locally grown produce, meat and game from Queensland farms and cattle stations play a major role in her seasonal menu development, for which she constantly seeks out the freshest and best ingredients.



THE LAB RESTAURANT AND BAR

Nestled away in the stunning surrounds of Treasury's Heritage Hotel, The Lab Restaurant and Bar offers a very contemporary sense of hospitality with a touch of timeless elegance.

Sous Chef Anita Green and her team of international chefs present a surprising modern-Australian menu, refreshed seasonally, featuring locally-sourced produce and premium ingredients.

Watch the world go by from the beautiful bay windows over a leisurely breakfast; enjoy a pre-dinner drink with friends at the splendid mahogany saloon-style bar or neighbouring Stephens Lane; indulge clients over a first-class business dinner or spoil your special someone with an evening to remember.

Location

Ground Floor
Treasury Heritage Hotel
130 William St
Brisbane QLD 4000

Menu

Entrées from \$18
Mains from \$28
Desserts from \$16

Opening Times

Breakfast	Dinner	The Height of High Tea
Mon – Fri: 6.30am – 10.30am Sat – Sun: 7am – 11am	Mon – Sat: 6pm – 10pm	Sat – Sun: 1pm – 3pm

Bookings

1800 506 889 or treasurybrisbane.com.au

