

MEDIA RELEASE

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A sizzling partnership opens door to new luxuriously revamped CBD restaurant

A stunning feast for the senses, *Black Hide by Gambaro at Treasury Brisbane* will open its doors on Friday to a luxuriously revamped heritage setting in the city's only 24/7 entertainment destination.

Guests will experience one of the most extensive selections of world-class Australian steak cuts as the hero cuisine, mouth-watering seafood dishes, and a wide choice of tantalising share plates.

The 154-seat restaurant, located in the Treasury casino, has been masterminded by two of the state's leading food and hospitality players, The Gambaro Group and Treasury Brisbane.

The Gambaro Group Director John Gambaro said he was proud to open their third restaurant, in partnership with Treasury Brisbane, marking a new era for the multigenerational empire.

"This has been a tremendous collaboration and together we have created a supremely indulgent dining experience that our guests will savour," Mr Gambaro said.

"We are excited to offer delicious twists to the menu in our second 'Black Hide' restaurant, a beautifully repurposed heritage space for guests to delight in, and of course we will continue to deliver our outstanding personalised service to guests."

The special menu features for this second 'Black Hide' restaurant include two decadent, export-quality steak cuts with an extraordinary marble score (MB) of nine – the highest score by Australian industry standards – as well as two traditional dry aged steak cuts, and succulent live lobster and Moreton Bay bug seafood dishes.

As a 'super beef' renowned for its higher marbling score and intense flavour, the Wagyu steak cuts include an eye fillet MB9 and a sirloin MB9 – both so exquisitely tender and perfectly caramelised using the Montague Broiler Grill, they will melt in your mouth.

Another shining star of the restaurant's menu is its dry-aged steak cut options. Guests can choose from a Flinders grass-fed dry aged rib eye MB2+ and an Angus grain-fed dry aged rib eye MB3+.

"This traditional method of dry aging the beef on the bone for a minimum of 28 days allows the slow break down of the meat's natural enzymes," Mr Gambaro said.

"When the meat is ready to be used, we remove it from the bone and remove the crust so that the beef underneath is beautifully tender and ready for cooking. The result is meaty goodness bursting with flavour and leaving nothing to the imagination."

Treasury Brisbane Chief Operating Officer Kelvin Dodt said the interior design was inspired by the restaurant's hero bovine cuisine and the political history of the prestigious Treasury building.

“In partnership with The Gambaro Group, we wanted to orchestrate a design that paid respect to the building’s history while reflecting our hero cuisine of succulent, tender steak,” Mr Dodt said.

“We collaborated with a team of local consultants and contractors to create an edgy and sleek design combined with the types of rustic textures and materials typically found on a cattle station and butchery – think polish, leather, hand-stitched, saddle, wrought iron, rope, timber, luxe, raw.

“Combined with our prime location featuring views overlooking the Brisbane River and within an easy stroll to South Bank, we look forward to welcoming both locals and visitors to our city for an unrivalled and unique dining experience in the CBD.”

Entering via Queen Street Mall, the corridor to the restaurant features a lightbox highlighting an array of artwork and photos to showcase the history of the Treasury building and The Gambaro Group; and the restaurant’s paddock-to-plate principles using Stanbroke as its only beef supplier.

Each of the refurbished intimate rooms inside are cleverly named after the ‘senses’ they evoke – the *Hide Room* evoking the sense of ‘touch’; both the *Carving Room* and the *Butchers Room* the sense of ‘taste’; the *Paring Room* the sense of ‘smell’; and the *Parlour Room* the sense of ‘hearing’.

The restaurant’s most exclusive and private luxury space has been aptly named the *Black Label Room*. Fully enclosed, this sophisticated space can cater to up to 10 people and features a luxurious palette of materials including velvets and deep timbers, offset with brass and marble.

A true cut above the rest, guests will also feast their eyes on the restaurant’s stunning theatrical features including a knife display with a sliding ladder reminiscent of an old library, a magnificent bar, and a visually impressive dry aged retail-inspired meat display.

The restaurant opens to the general public on Friday 8 June 2018 from 5.30pm.

*Restaurant opening hours for June 2018:

- **Lunch:** Tuesday-Friday from 12.00pm to 3.00pm
- **Dinner:** Tuesday-Thursday and Sunday from 5.30pm to 10.00pm; Friday-Saturday from 5.30pm to 11.00pm

**Please note, the restaurant’s opening hours are subject to review on 1 July 2018.*

For more, including reservations, visit www.treasurybrisbane.com.au, phone 07 3306 8420, or email blackhidetreasurybrisbanebookings@star.com.au.

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