



THE STAR

Media Release

THE STAR'S SEAFOOD FRESHTIVAL TO MAKE A SPLASH THIS AUTUMN

16 April 2019

The Star Entertainment Group is set to launch one of Australia's largest seafood festivals this Autumn with a series of spectacular dishes and events in Sydney, Brisbane and the Gold Coast.

World-class chefs at The Star Sydney, Treasury Brisbane and The Star Gold Coast will lead the celebration of seafood, with the country's greatest produce to be showcased at The Star's multi-award-winning signature dining destinations and across a range of bespoke events.

From renowned Executive Chef of Flying Fish Peter Robertson, to the visionary mastermind of Sokyo and Kiyomi Chase Kojima; Nineteen at The Star's heralded Executive Chef Kelvin Andrews to celebrity Chef Luke Nguyen from the award-winning Fat Noodle; The Star will be the only destination to experience Australia's best seafood prepared by the country's most exciting Chefs.

The Star Entertainment Group Chief Marketing Officer George Hughes said the *Seafood Freshtival* will be a truly memorable celebration of seafood in all its forms.

"Australia is internationally recognised for our seafood, with the quality of produce available the envy of Chefs around the world," Mr Hughes said.

"The Star and our award-winning Chefs across Sydney, Brisbane and the Gold Coast have close ties with suppliers across the country to source the very best Australia has to offer and this will be reflected in spectacular fashion during our Seafood Freshtival.

"Our signature dining destinations will be brimming with dishes that celebrate Australia's world-class seafood, with bespoke menu items exquisitely created by our star-studded team of Chefs at unbeatable locations.

“Imagine South Australian Rock Lobster Bolognese at the sky-high surrounds of Nineteen at The Star, Western Australian Scallop Sashimi at BLACK Bar & Grill and its Sydney Harbour views, or Moreton Bay Bugs in the intricate surrounds of Black Hide by Gambaro at Treasury Brisbane.”

In addition to bespoke menu items at its signature dining destinations, The Star’s properties in Sydney, Brisbane and the Gold Coast will bring the Seafood Freshtival to life with striking marine theming, pop-up food stations and daily specials.

“We will have a broad array of local and international seafood offers throughout our wider property dining outlets, such as *Catch of the Weekday* specials, plus an exciting wine offering throughout the festival in partnership with the iconic Cloudy Bay label.

“The Seafood Freshtival will offer a broad spectrum of experiences for everyone and every occasion and demonstrates our continued focus on elevating our guest’s experience across The Star properties.”

The Star’s Seafood Freshtival runs 18 April – 31 May at The Star Gold Coast and Treasury Brisbane, and 9 May – 23 June at The Star Sydney.

The Star Gold Coast

With its luxurious hotels and spa, iconic restaurants, inviting bars and superb Queensland weather, The Star Gold Coast is the perfect destination to enjoy Australia’s greatest seafood prepared by some of the country’s most exciting Chefs.

Visionary Executive Head Chef Chase Kojima has created two mouth-watering dishes at the multi-award winning Kiyomi that blend his trademark Japanese influences with the finest Australian seafood - seared Shark Bay Scampi, foie gras and apple shiso leaf for \$12 (\$13.80 Public Holidays), and tempura Moreton Bay Bug grapefruit salad with sambal aioli for \$26 (\$29.90 Public Holidays).

Nineteen at The Star’s esteemed Executive Chef Kelvin Andrews has sourced outstanding produce to create two remarkable dishes. South Australian Rock Lobster Bolognese for \$44 (\$50.60 Public Holidays) and grilled Patagonian Toothfish with cavolo nero and toasted nori for \$56 (\$64.40 Public Holidays) offer an unrivalled culinary experience paired with the award-winning restaurant’s stunning setting.

Family favourite Cucina Vivo brings its authentic Italian flair to the Seafood Freshtival with Victorian whole Flounder for \$55 (\$63.25 Public Holidays), Queensland garlic prawn pizza for \$25 (\$28.75 Public Holidays) and Moreton Bay Bug tail with herb maltagliati and bisque sauce for \$40 (\$46 Public Holidays).

M&G Café & Bar and Garden Kitchen & Bar will also be abuzz with *Catch of the Weekday* offers with a smorgasbord of seafood specials, plus tantalizing wine pairings in partnership with the iconic Cloudy Bay label.

Inspired by the effects of the sea, the luxurious Azure Spa & Fitness will offer a unique 60-minute BABOR Skinovage Facial, complete with an Ampouise Infusion featuring active Algae Vitaliser, for \$180. Algae Vitaliser mimics a fresh sea breeze to offer the skin with intensive moisture while plankton algae detoxifies and protects, leaving a fresh and rejuvenated complexion.

Joining in on the nautical celebration, Cherry and its cheeky mix of cool cocktails and chilled beats will offer six Sydney Rock Oysters with every bottle of Moet and Chandon champagne purchased during the Seafood Freshtival.

In addition to bespoke theming, The Star Gold Coast's landmark projection lighting system will stun with a spectacular marine display throughout the festival.

The opulent five-star luxury of The Star Grand will offer a *Freshtival Fling* accommodation package from \$355.60 per night, inclusive of \$100 dining credit, two \$25 off treatment vouchers at Azure Spa & Fitness, complimentary valet parking, in-room movies and midday check-out.

Luxurious five-star coastal surrounds, award-winning restaurants and world-class Chefs; The Star Gold Coast is the perfect location to celebrate and indulge in the Seafood Freshtival this Autumn.

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

Treasury Brisbane

The colonial cool of Treasury Brisbane will add 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 will showcase 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 will also be 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.

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.

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>

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