



THE STAR

Media Release

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STEP INTO SPRING - TREASURY BRISBANE AND THE STAR GOLD COAST HOME TO SPRING AND SPRING RACING

The Star Gold Coast and Treasury Brisbane are set to launch one of Queensland's largest spring celebrations with new indulgences, culinary delights and racing revelry in full bloom throughout October and November.

Thrilling outdoor events will capture the magic of Spring in Queensland, with Oktoberfest taking over The Star Gold Coast throughout October and Treasury Brisbane playing host to a unique fusion of fashion and culinary delights at the Brisbane Fashion Month Moët 150th Anniversary High Tea.

Race-day rejuvenation will also be in the spotlight with special pamper packages on offer at Azure Spa at The Star Gold Coast, and Melbourne Cup will see Queensland's most celebrated chefs bring to life a series of bespoke, unforgettable packages across both properties.

The Star Entertainment Group Chief Marketing Officer George Hughes says the jam-packed Spring calendar of events will be a truly memorable celebration of the new season.

"Spring in Queensland wouldn't be complete without beautiful events that capture the magic of the Sunshine State and The Star Gold Coast and Treasury Brisbane have a series of bespoke and glamorous moments marked on everyone's social calendar," Mr Hughes said.

"Both properties will host sun-soaked events throughout Spring, culminating in Melbourne Cup experiences that capture our playfully sophisticated approach to bringing big moments to life.

"The team have worked tirelessly to carefully curate a series of events and culinary experiences to really capture the essence of the season with dishes that highlight fresh, local produce and new seasonal menus.

"Whether you want to bask in sunset with friends on The Lawn at The Gold Coast, experience an award-winning high tea with a side of fashion in the Treasury Hotel Courtyard, or revel in an unforgettable Melbourne Cup experience, there's no better place to get ready, get-set and celebrate in style."

OKTOBERFEST AT THE STAR GOLD COAST

4pm – 8pm Fridays and Saturdays, 2pm onwards every Sundays throughout October

The Star Gold Coast will put its own glamorous coastal spin on Oktoberfest every Friday, Saturday and Sunday throughout October with German-inspired food, drinks and entertainment under spring sunset. Launching Friday 4 October, The Lawn at Garden Kitchen & Bar will transform into a mini-Munich with guests enjoying a bespoke Oktoberfest menu designed by the award-winning restaurant team.



Thrilling entertainment experiences will bring The Lawn to life and exclusive menu items including giant warm salted pretzels, grilled Bratwurst on brioche with handmade sauerkraut, Gruyere swiss cheese spätzle and Bavarian-style donuts will be sure to delight.

When it comes to the beverages, there's something for everyone with German craft beers available on-tap and an exclusive cocktail menu complete with edible flower garnishes.

<https://www.star.com.au/goldcoast/whats-on/oktoberfest>

BRISBANE FASHION MONTH MOËT 150TH ANNIVERSARY HIGH TEA – PRESENTED BY TREASURY BRISBANE

Sunday 20 October, 4.00pm – 6.00pm

\$75 per person

Brisbane Fashion Month and Moët & Chandon will descend on Treasury Brisbane's breathtaking Hotel Courtyard to celebrate world-class local fashion and Moët Impérial's 150th anniversary paired with a bespoke supper high tea designed by the Treasury Brisbane's award-winning culinary team.



Guests will see beautiful spring pieces from some of Brisbane's most notable designers including Christina Kim Bespoke, Felicity Boevink Millinery, Isabella Longginou, LJC Designs, Tengdahl and White Label Noba and be treated to a perfume masterclass from Libertine Parfumerie, Australia's most exquisite fragrance emporium.

The premium food package offers a glass of Moët Imperial on arrival and a bespoke and decadent sweet and savoury menu inspired by the Treasury Brisbane's award-winning high tea, created by renowned Executive Chef Steven Jones.

<https://www.treasurybrisbane.com.au/whats-on/events/fashion-high-tea>



MELBOURNE CUP AT TREASURY BRISBANE

Tuesday 5 November, 11.30am – 3.00pm

\$149 per person



Treasury Brisbane is getting racy with a spectacular Melbourne Cup package that features five individually themed rooms inspired by the world's greatest racecourses.

Established as one of Brisbane's must-do Melbourne Cup experiences, this spectacular event will see guests transported to racecourses of the world via the Kentucky Derby, Flemington, Aussie Picnic Races, The Royal Ascot and Prix de L'Arc de Triomphe to watch the race that stops a nation.

Each room has unique features and will see guests enjoy a Chandon sparkling bar in the Flemington Room, a Furphy beer garden in the Aussie Picnic Races Room, American-style slow-cooked foods in the Kentucky Derby Room, a Tanqueray and Pimm's garden cocktail bar in the Royal Ascot Room and Grey Goose and Moet cocktails with French desserts including a macaroon towers in the Prix de L'Arc de Triomphe room.

<https://www.treasurybrisbane.com.au/whats-on/events/melbourne-cup>

MELBOURNE CUP PACKAGES AT THE STAR GOLD COAST

Bring on the fascinators but don't forget the bubbly and the world-class food: The Star Gold Coast will kick off race-day festivities with special dishes from some of the country's most celebrated chefs.

Cucina Vivo, Garden Kitchen & Bar, Nineteen at The Star and Harvest Buffet will be offering bespoke menus just for Melbourne Cup. These special menus are available before the race and, with only one sitting, you'll want to get in quick. For those looking for something a little lighter, **Sports Bar Terrace** will be hosting a drinks and canapes package throughout the afternoon.



CUCINA VIVO | Tuesday 5 November, 12.00pm – 3.00pm

Three-course set menu and beverage package plus a glass of Moet & Chandon on arrival. \$174.95pp

- ENTRÉE - Artisan bread rolls served with aged balsamic and extra virgin olive oil and Char-grilled king prawns, vellutata di carote, walnut and caper butter
- MAIN - Poached Stanbroke beef fillet, vanilla burrata tortellini, wagyu bresaola, alliums
- DESSERT - Dark chocolate and hazelnut semifreddo, salted caramel



GARDEN KITCHEN & BAR | *Tuesday 5 November, 11.00am – 2.00pm*

Three-course set menu and beverage package. \$185.25pp

- ENTRÉE (Shared) - Tuna Capaccio with Mooloolaba crab slaw, apple, bread crisp, Peppered Oakey Beef Fillet with horseradish, pickled apricot, grissini and a salad of spring vegetables including romaine lettuce, crumbled goats curd, vinaigrette
- MAIN (Alternate drop) - Lamb shoulder croquette with caramelised onion puree and mint gremolata or a baked white peach with spring asparagus and kipfler fondant. Sides include seasoned broccolini with chilli, garlic slivers and lemon oil
- DESSERT – Strawberry shortcake with macerated strawberries, meringue, vanilla ice cream

NINETEEN AT THE STAR | *Tuesday 5 November, 11.30am – 3.30pm*

Three-course set menu and four-hour beverage package. \$300pp

- ENTREES – Caviar blini, freshly shucked oysters, prawn cocktail America and mushroom risotto
- MAINS – Choice of Patagonian toothfish or a 200-gram rare to rare slow road prime rib, both services with sides of mash, salad and greens
- DESSERT – Chocolate gold bar

HARVEST BUFFET | *Tuesday 5 November, 12.00pm – 3.00pm*

Three-hour seafood buffet and beverage experience. \$154.25pp

- SEAFOOD – prawns, marinated mussels, seafood salad, fresh grilled Queensland barramundi, Sydney rock oysters, seafood pad thai, garlic prawns with spaghetti, Kilpatrick oysters, Jonah crabs, Queensland spanner crabs, snow crab, whole baked fish and smoked salmon
- SOUPS AND SALADS – Pumpkin soup with croutons and sour cream, garden salad, green grain salad with honey and lemon dressing, potato and bean salad, cauliflower and pomegranate salad, surimi pasta salad, thai chicken salad, cucumber and tomato salad, chopped salad, rocket pear and parmesan, wild rice with coconut and raisins, lentils with carrots and orange, coleslaw, Greek salad, chicken waldorf and pumpkin and quinoa salad
- ROASTED GRILLED OR FRIED - Whole roasted Australian beef sirloin with traditional trimmings, roast pork shoulder with crackling, glazed ham, grilled Australian lamb chops, grilled pork medallions, southern fried chicken, grilled, mediterranean vegetables, roasted seasonal vegetables, roasted garlic butter potatoes, steamed green vegetables, served with a delicious range of chutneys, relishes and sauces
- ASIAN DISHES - Honey soy chicken, stir fried noodle dishes, sweet and sour pork, orange chicken, authentic fried rice, pork dumplings, Malaysian and Indian curries, sushi platters
- MEDITERRANEAN - Roman inspired pizzas with classic flavour combination, freshly made pasta dishes and pasta bake, baked rustic meat dishes, fragrant garlic bread



- CHEESE, MEATS AND BREADS - A selection of imported and Australian cheese with dried fruits and crispbreads, freshly baked breads and rolls, sliced meats with marinated vegetables and dips, seasonal fruit selection
- DESSERTS - Chocolate fountain with fruits, meringues and marshmallows, baked cheesecake, bread and butter pudding, chocolate mousse crême brulee, vanilla slice, carrot Cake, chocolate mud cake, jelly for the kids, pavlova, soft serve ice cream with a range of toppings and sauces, a selection of seasonal desserts

SPORTS BAR TERRACE | Tuesday 5 November, 12.30pm – 2.30pm

Two-hour food and beverage package. **\$101.90**

- MAINS - Slow roasted Australian beef with rosemary salt, rich gravy, Australian pork roast with house made apple sauce, crackling or fresh chilled prawns with cocktail sauce
- SIDES - Kipfler potatoes with parsley, butter, butternut pumpkin with cumin and garlic, asparagus with lemon zest, shaved parmesan, french beans with shaved almonds, caesar salad with crispy bacon, fresh egg and parmigiano Reggiano, kale salad with quinoa, carrot and tahini, garden salad with cucumber, Spanish onion, petit tomatoes
- DESSERT - Chocolate mud cake with *strawberries*, *crème Chantilly*, pavlova with *whipped cream*, *fresh fruit and a seasonal fruit platter*

<https://www.star.com.au/goldcoast/whats-on/melbourne-cup>

NEW MENUS WITH SPRINGTIME TWISTS

Incorporating colourful new additions and seasonal flourishes, signature dining outlets at Treasury Brisbane and The Star Gold Coast are debuting new menus including an indulgent degustation experience at Kiyomi and new menu items at Fat Noodle and Black Hide by Gambaro at Treasury Brisbane. Each is influenced by fresh spring greens and local, seasonal produce.

At **Kiyomi**, visionary mastermind and Executive Head Chef Chase Kojima and his team have developed the ultimate Japanese degustation experience, **Omakase**, at the award-winning restaurant available for four nights only (October 10, 17, 24 and 31). Offering their signature blend of delicacy and flair, guests will take a front row seat at the exclusive sushi counter and indulge in an 18+ course degustation menu expertly matched with a selection of sake and wines. \$225 per person





In Brisbane, the celebrated **Black Hide By Gamaro at Treasury Brisbane**, led by Head Chef Tom Mumford, builds on one of the most extensive selections of world-class Australian steak cuts with a tantalising new spring menu blooming with fresh seasonal produce. Highlights from the spring menu include:

- Grilled zucchini with chilli, garlic, sherry vinegar and oregano \$9.50
- Roast Split Prawns with Garlic, Lemon and Parsley \$29.90
- Pork Cutlet with chermoula and tamarillo salsa \$45.50
- Strawberry Brulee with Strawberry Shortbread \$15.90
- Spatchcock with peas, bacon \$45.50
- Lemon Mousse with elderflower, pistachio \$15.90

From the bovine to the exotic, **Fat Noodle** at Treasury Brisbane pairs Vietnamese celebrity chef Luke Nguyen's sophisticated approach to Asian-fusion dining with a focus on Asian greens and unique fusions, including:

- Duck Maryland with Asian Greens, Chicken Broth and Egg Noodle \$26
- Duck, Prawn, Onion Asian Greens, Capsicum, Shitake Mushroom, Chilli with Egg Noodle \$26
- Grilled Teriyaki Salmon, Asian slaw, Nuoc Chum with Steamed Rice \$25
- Warm Salad, Honey and Ginger Chicken, Vermicelli Noodle, Fresh Herbs, cucumber, Beansprout, Peanuts, Crispy Shallot \$20
- Calamari, Onion, Zucchini, Cabbage, Chilli served with Steamed Rice \$19
- Asparagus, Eggplant, Shitake Mushrooms, Lotus Root, Tofu & Water Chestnuts with Steamed Rice \$17

<https://www.star.com.au/goldcoast/restaurants>

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

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Chef Bios

The Star Gold Coast

Chase Kojima - Executive Chef, Sokyō at the Star, Sydney, Restaurant Executive Chef, Kiyomi at The Star Gold Coast, Co-Owner, Gojima

Born and raised in San Francisco, California, Chase Kojima's passion for food and exposure to life as a Chef started at a young age under the tutelage of his father, Sachio Kojima, talented Chef and Owner of the renowned Kabuto Sushi Restaurant in San

Francisco, USA. It was there he learned the craft of traditional Japanese cuisine. He has extensive knowledge of seafood and a strong connection with the sea from his grandfather, a fisherman in Hokkaido, Japan. Chase has led kitchens all over the world for the Nobu restaurant group. After four years in Las Vegas working under Nobu Matsuhisa, he circled the globe working in Dubai, London and LA before finishing at Nobu Bahamas as Executive Chef.

Chase Kojima has now made his mark as Australia's leading and most influential Japanese chefs. He brings exciting and unexpected flavour to Australia's culinary scene, offering a new way to experience traditional Japanese cuisine.

Since opening its doors in November 2011, Sokyō, has been the multi-award winning taste of Tokyo in the heart of Sydney. Sokyō sits in The Darling and offers sophisticated dining at its best. Chase has created flavours that are bold and complex, while staying true to his traditional Japanese artistry and the integrity of the finest local produce.

In December 2014, Chase opened his second Australian restaurant, Kiyomi, at The Star in Gold Coast. In just six months of opening, Kiyomi claimed its first Chef's Hat at the 2015 Brisbane Times Good Food Guide Awards and within 12 months had been awarded Australia's Best New Restaurant at the 2015 at the 2015 Queensland Hotels Association Awards for Excellence. Kiyomi has continued to set the standard, having retained its Chef's Hat for 2018 and 2019 in Good Food Guide Awards, named one of Gourmet Traveller's Top 10 restaurants in regional Queensland 2018.



This year, Chase has a new challenge in his sights and has joined forces with renowned Chef, Victor Liong and The Star Entertainment Group to launch a new concept restaurant, Chuuka, converging the distinct flavours and techniques of Japan and China into one visionary dining experience.

Launching July 2019, Chuuka will be sitting in Sydney's most iconic location – Jones Bay Wharf, Pyrmont (previously home to Flying Fish).

Chase's Fast Five

Do you feel the seafood range in Australia is broader than other destinations? If so, why?

Australia definitely has one of the most broad range of seafood! But of course it can't compare to Japan. But in saying that, I love Australian fish more as it has a cleaner in taste in my opinion.

What is your favourite seafood dish that you either currently serve or have served at Sokyo and why?

One of my favourite seafood dish's that we did in Sokyo is a super-rich Imperador white fish - I brine it very gently, then air dry the skin overnight. I then gently cook it over binchotan Japanese charcoal then using my secret method of sticking mini rice crackers on to the skin, and then finish the cooking on the charcoal. I then season with my truffle poke sauce and garnish with some asparagus and king brown mushroom. I love how the rice crackers gives the dish a very cool texture to the fish, as if you were eating it's owns scales.

What do you most enjoy about cooking with seafood?

There is so many different techniques and cooking styles to choose from, I love having the options of variety cooking.

Is there a location in Australia that you feel is home to most unique seafood?

I don't know about unique seafood but I really love when I went to Tasmania and eating the local seafood there. It was so fresh and tastes different from fish we get in Sydney. I love aging fish to maximises the flavour but in Tasmania, I truly love the extra fresh taste and texture of lots of fish like tuna and striped trumpeter.

What is your favourite seafood dish? (Or reworded: what is your fondest memory of a seafood dish you've had?)

My favourite is my dad's bonito tataki when he used to own Kabuto Sushi in San Francisco. His ponzu sauce and the way he sears the bonito and the vegetables he serves it with like Myoga it's super delicious. I wish I could serve it in Australia.

Treasury Brisbane

Tom Mumford - Head Chef, BLACK Hide by Gambaro at Treasury Brisbane

Tom Mumford started his career in the kitchen at the tender age of 14 in his native England before moving to Australia at 18. Throughout his early career Tom quickly established himself in the Brisbane culinary scene, where we spent nine years at the iconic Story Bridge Hotel - including the role of Head Chef.

Having established the Hotel restaurant's award-winning reputation for innovation through local produce, Tom joined the Gambaro Group in August 2018 to head the famed Black Hide Stakehouse at Caxton Street.

Tom takes over the reins of Head Chef at Black Hide by Gambaro at Treasury Brisbane from Thomas Boisseller, with the latest crown in Treasury Brisbane's jewel having established itself as one of the most celebrated restaurants in Queensland since its launch in June 2018.



Fast Five with Tom

Do you feel the seafood range in Australia is broader than other destinations? If so, why?

I feel we are extremely privileged in Australia to have access to such a wide variety of quality seafood. The range is vast due to the sheer size of the country and the variety of different aquacultures that exist. Whether it's oysters from the pristine waters of Tasmania or beautiful reef fish from Queensland - we have it all!

What is your favourite seafood dish that you either currently serve or have served at Black Hide by Gambaro at Treasury Brisbane and why?

I really enjoy working with the beautiful fresh Hervey Bay scallops we serve. They are incredible and I feel very lucky to work with such an amazing product.

What do you most enjoy about cooking with seafood?

I would have to say the delicate nature of seafood really asks you to get creative with a dish and ensure its very well balanced as every element needs to be thought through thoroughly. The seafood is the star and should be allowed to shine.

Is there a location in Australia that you feel is home to most unique seafood?

I really like seeing all we have to offer in Queensland - all you have to do is get out on a boat and throw a line in to see the diverse species we have right on our doorstep. It's hard to beat fresh Mud crabs and bugs right from Moreton Bay. **What is your favourite seafood dish?**

I remember preparing and smoking freshly caught rainbow trout with my Grandad when I was young - that was a fantastic introduction to the world of seafood.

Luke Nguyen - Head Chef and Owner, Fat Noodle – Treasury Brisbane

Luke Nguyen is an award-winning chef and best-selling author who has become well-known for his television shows, Luke Nguyen's Vietnam and Luke Nguyen's Greater Mekong.

Born in a Thailand refugee camp to Vietnamese immigrants, he is the third of four children. He started working at the age of five to help his parents and opened his first restaurant, Red Lantern with his sister Pauline Nguyen at the age of 23.

Luke was the judge and host of the first series of MasterChef Vietnam in 2013 and has written several best-selling books including Secrets of the Red Lantern and The Songs of Sapa.

He has several restaurant interests across Australia and overseas including the award-winning and acclaimed restaurant, Fat Noodle located at The Star in Sydney and Treasury Brisbane in Brisbane.

Renowned for his Vietnamese heritage and cuisine, Nguyen also has a family history in China. His inspiration for Fat Noodle comes from both countries and is reflected in the taste combinations and fusion flavours.

In his spare time, Luke hosts 13-day culinary discovery trips to Vietnam for adventurous cooks.

