



THE STAR
GOLD COAST

Media Release

13 September 2018

24,615 INGREDIENTS TO EXPLORE AT THE STAR GOLD COAST

Locals, visitors and foodies alike will relish the refreshed menus and tantalizing tastes that are available at The Star Gold Coast as part of an exciting food and beverage offering launching this season.

With more than 500 menu options available across 11 reimagined dining destinations, The Star Gold Coast has light and bright share plates, colourful new cocktails, and contemporary takes on classic cuisines ready for guests to indulge in this Spring.

The Star Gold Coast General Manager Food and Beverage Richard Gush said the property had something for everyone under the one roof.

“On average, our teams across the property collectively create around 400,000 dishes a month, so we are regularly refreshing these menus with innovative offerings to ensure our guests have a truly memorable and unique experience each time they visit,” Mr Gush said.

Mr Gush said up to 24,615 ingredients will be used across various Spring menu offerings and culinary events this season.

“We are hosting ‘Star Grazing Tours’ where guests are guided through four of our signature restaurants for a delicious foodie experience,” he said.

“Hatted Japanese restaurant Kiyomi has launched a new Spring cocktail menu and has welcomed back their exclusive degustation event ‘Omakase’ – where guests take a front row seat at Kiyomi’s sushi counter to enjoy an intimate 20 course degustation.

“In addition, we will host a selection of special ticketed events, including a long-lunch at award-winning Italian restaurant Cucina Vivo, and also dinner under the stars on the Garden Kitchen & Bar lawn.

“Our signature Chinese restaurant Imperial at The Star has three exquisite banquet menus to enjoy this Spring – including a four-day-only mid-Autumn festival feast.”

Further offers available this month include 50% off traditional pizzas at Cucina Vivo on Wednesdays and Thursdays before 7.30pm, and dumpling happy hour at Mei Wei Dumplings, where guests can enjoy five dumplings for \$5 from 5.00pm.

“There really is something to please every palate this Spring, so we invite locals and visitors to come along and enjoy the range of new flavours and experiences on offer,” Mr Gush said.



For more information on specific offers available as part of 'Dine at The Star', head to The Star Gold Coast's website here: <https://www.star.com.au/goldcoast/whats-on/dine-with-us>.

ENDS.

DID YOU KNOW?

- ❖ There are **966** food and beverage staff at The Star Gold Coast.
- ❖ The dish which requires the longest preparation time is Imperial at The Star's special 'XO' sauce, which takes **48 hours** to complete.
- ❖ The oldest wine on property is the **1970** Chateau Lafite-Rothschild Pauillac Cabernet Blend from France.
- ❖ The most expensive wine available on property costs **\$18,000** per bottle.
- ❖ Nineteen at the Star is one of the only restaurants in Australia to offer Kiwami Wagyu beef – revered as the **finest wagyu in the country**.

SUMMARY OF 'DINE AT THE STAR' SPRING OFFERS

Champagne & Caviar month at Nineteen at The Star | Kiyomi | Cucina Vivo

<https://www.star.com.au/goldcoast/whats-on/restaurant-and-bars/champagne-caviar>

Spring cocktails at Kiyomi

<https://www.star.com.au/goldcoast/restaurants/kiyomi/spring-cocktails>

Garden Kitchen & Bar 'Dinner Under The Stars' Ticketed Event

<https://www.star.com.au/goldcoast/whats-on/dinner-under-the-stars>

Cucina Vivo 'Italian Long Lunch' Ticketed Event

<https://www.star.com.au/goldcoast/whats-on/italian-long-lunch>

'Spring Fling' lunch at Nineteen at The Star

<https://www.star.com.au/goldcoast/whats-on/weekday-lunch-indulgence>

50% off mid-week pizza at Cucina Vivo

<https://www.star.com.au/goldcoast/restaurants/cucina-vivo/mid-week-special>

Chef's choice 'Feed Me' dinner at Garden Kitchen & Bar

<https://www.star.com.au/goldcoast/restaurants/garden-kitchen-bar/midweek-share-menu>

Banquet Menus at Imperial at The Star

<https://www.star.com.au/goldcoast/restaurants/imperial-at-the-star/imperial-banquets>

Dumpling Happy Hour at Mei Wei Dumplings

<https://www.star.com.au/goldcoast/mei-wei-dumplings-week-day-special>

For more information, please contact:

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