

MEDIA RELEASE

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MICHELIN-TRAINED CHEF RETURNS TO BRISBANE TO TAKE DINING TO NEW HEIGHTS

The Star Brisbane has announced the appointment of Sky Deck Executive Chef, Shayne Mansfield, who will oversee and direct the three venues soaring 100 metres above the Brisbane River: Cicada Blu, Babblers and Aloria.

The Michelin-Star trained chef joins The Star Brisbane team after more than a decade-long culinary journey interstate and overseas, returning to his hometown to share his philosophy of sustainability, local sourcing and minimal waste across the three Sky Deck venues.

Born and raised in Brisbane, Mansfield trained under Philip Johnson at E'cco Bistro, sparking his passion for fine dining. He then ventured overseas, making his mark in London at the formidable Scott's and Pollen Street Social, contributing to the launch of City Social, earning a Michelin Star within four months of opening.

Mansfield's global travels deepened his culinary skills, leading him back to Australia in December 2015 to The Long Apron in Montville Queensland, with a strong focus on sustainability and whole animal butchery. In 2019, he launched The Flotilla in the New South Wales' Hunter Valley, which earned one hat two years running and a spot in Australia's top 100 restaurants. Mansfield later became Executive Chef at QT Newcastle overseeing five venues, before returning to Brisbane in recent months to be part of the country's newest leisure and entertainment destination, The Star Brisbane.

"After spending so many years away from Brisbane, developing and refining my culinary skillset alongside some of the best chefs in the world, I am so pleased to return home with my family and deliver three of The Star Brisbane's most anticipated venues," Chef Shayne said.

Sky Deck, The Star Brisbane's bustling sky-high playground, has launched the first two of its three venues, opening the ultimate day-to-night destination, Cicada Blu on 29 August and all-day dining experience, Babblers on 13 September.

"It has been a privilege to be part of such a significant opening in Brisbane's history," Chef Shayne said.

"Each venue has been crafted with exceptional care and detail to offer unique and memorable experiences for everyone who visits or calls Brisbane home and I am incredibly excited to complete the Sky Deck offering with the opening of signature restaurant, Aloria, next month."

"With sustainability and minimal waste in the kitchen at the core of my culinary journey, these principles have been strongly considered across the menu design phase of all three Sky Deck Venues. Our Smoked Carrot Tartare on Aloria's menu involves smoking the body of the carrot to curate the tartare filling, followed by the sauce from the carrot skin, and finally the green tops are then cooked to form a cracker to complete the dish. The whole dish is prepared without any food waste, and is something we are immensely proud of."

Taking centre stage on Sky Deck, **Cicada Blu (now open)** is the captivating day-to-night destination that moves to the rhythm of the city, whilst on the eastern end, **Babblers (now open)** brings together thoughtful handcrafted food with brave flavours to deliver a bustling all-day dining experience.

The Star Brisbane's much-anticipated signature restaurant **Aloria (coming soon)** is the hero of the Sky Deck trio; an elegant dining venue where Queensland's leading land and sea produce are the stars of the show.

Aloria's menu will showcase a range of locally sourced produce including Fraser Island Spanner Crab, Finger Lime, and Brown Butter Crumpet to Stockyard's dry-aged beef Bistecca, complemented by a 12-page wine list, featuring hand-picked vintage selections from the most renowned wine producer in the world, Château Lafite Rothschild.

THE STAR

The Star Brisbane General Manager Food & Beverage, Dustin Osuch said he was thrilled to see the energy and vibrant atmosphere already igniting from Sky Deck.

“Sky Deck is certainly a standout feature within The Star Brisbane and broader Queen’s Wharf precinct, and to see such a warm response from locals and visitors experiencing a new chapter for Brisbane so far shows the tremendous appeal for destinations that showcase our city in a new light,” Mr. Osuch said.

Joining the Sky Deck culinary team at the helm of the ‘cellar in the sky’ is Brisbane-born Damian Danaher, leading Aloria’s exceptional wine list as Head Sommelier.

Danaher joins from a decorated decade-long career in Sydney where he sourced some of the most unique vintages and whiskies from around the globe for the likes of Peter Gilmore’s Bennelong and steak house, The Gidley.

“Brisbane has grown into a city full of culinary curiosity, which is remarkable to see,” Mr. Danaher said.

“It’s a wonderful time to be at the forefront of one of the country’s most in-demand destinations, and we cannot wait to welcome guests to Aloria.

“Our wine list has been carefully curated and finessed, with a mix of award-winning varietals to more fun, flirty and fascinating blends to broaden horizons.”

Open-air bar Cicada Blu is now open from 3pm to late Wednesday through to Sunday, whilst Sky Deck’s relaxed **all-day dining experience**. Babblers provides locals and visitors with an array of breakfast, lunch and dinner options from 7am to late daily. The Star Brisbane’s signature restaurant, Aloria, will complete the Sky Deck offering in October, with the trio of venues set to become the perfect dining and entertainment destination.

For more information please visit: star.com.au/brisbane.

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About Sky Deck, The Star Brisbane

Open to the public 24/7 throughout the year, Sky Deck’s 250-metre seemingly suspended rooftop runway showcases the best of Brisbane and Queensland’s inimitable outdoor lifestyle and is home to three highly distinct venues, **Aloria, Babblers and Cicada Blu**. Taking centre stage on Sky Deck, **Cicada Blu (now open)** is the captivating day-to-night destination that moves to the rhythm of the city, whilst on the eastern end, **Babblers (now open)** brings together thoughtful handcrafted food with brave flavours to deliver a bustling all-day dining experience.

The Star Brisbane’s much-anticipated signature restaurant **Aloria (coming soon)** is the hero of the Sky Deck trio; an elegant dining venue where dry-aged beef and Queensland’s world-class seafood are the stars of the show. Aloria’s beverage offering will set a new standard for Brisbane as the official ‘cellar in the sky’ when it opens in October, showcasing the city’s best and brightest cellar of wine. The rooftop restaurant will also have a dedicated Martini menu that celebrates the cocktail in its simplest and truest form to the Marguerite, Martine, Martigny, Martina, Martineau and the Bradford à la Martini.

About The Star Brisbane

The Star Brisbane is Queensland’s newest entertainment hub, positioned at the heart of the 12-hectare Queen’s Wharf Brisbane precinct. Commencing its multi-phased opening from 29 August 2024, The Star Brisbane features an array of world-class restaurants and bars, a new five-star luxury hotel The Star Grand, a breathtaking Sky Deck observation deck soaring 100 metres above the city, an expansive open-air Leisure Deck and a state-of-the-art Event



Centre. With a steady stream of new restaurant and bar openings confirmed between now and November 2024, The Star Brisbane celebrates the best of the river city to elevate Brisbane to the global stage.

About Queen's Wharf Brisbane

The \$3.6 billion Queen's Wharf Brisbane is one of the most significant tourism projects in Australia's recent history. It blends extraordinary contemporary architecture with thoughtfully restored heritage buildings and beautifully landscaped riverside parklands across more than 12 hectares on Brisbane's river edge. Commencing its multi-phased opening from 29 August 2024, Queen's Wharf connects two of Brisbane's largest cultural and lifestyle precincts via the Neville Bonner Bridge. When complete, Queen's Wharf Brisbane will deliver an estimated 1,000 premium hotel rooms across four luxury hotels, more than 50 new food and beverage experiences, world-class entertainment, luxury retail, stunning public artworks, the restoration of nine heritage buildings, 1,500 residential apartments and 12 football fields of public space in the heart of Brisbane's CBD.