

MEDIA RELEASE

Wednesday 16 October 2024

BRISBANE CULINARY STAKES SOAR TO NEW HEIGHTS AS THE STAR OPENS ALORIA ON SKY DECK

The allure of dining amongst the stars has never been higher with The Star Brisbane revealing its third and final Sky Deck venue, Aloria, will open on Wednesday 30 October.

Soaring 100 metres above the city's new \$3.6 billion Queen's Wharf precinct, highly-anticipated signature restaurant Aloria is Brisbane's newest rooftop dining destination and the hero of The Star Brisbane's Sky Deck trio which includes open-air bar, Cicada Blu and bustling all-day dining experience, Babblers.

With Michelin-trained Chef Shayne Mansfield returning home to Brisbane to be at the helm of all three venues, Aloria's menu will tell a story of sustainability and uncompromised quality where Queensland's dry-aged beef and succulent seafood are the stars of the show.

The carefully curated a la carte menu showcases a selection of simple yet elegant dishes, allowing locally sourced, seasonally led produce to shine through time-honoured woodfire and grill techniques.

Diners can expect to revel in spectacular views as they savour a Fraser Island spanner crab crumpet with finger lime and brown butter or caviar service to start; kingfish crudo with pickled rhubarb and buttermilk and pink peppercorn dressing for entrée; and roast coral trout with almond cream and sauce Jacqueline or Stockyard's dry-aged beef Bistecca for main.

Sky Deck Executive Chef Shayne Mansfield said it was a privilege to be part of one of Brisbane's most exciting resort openings, with each venue crafted with exceptional care and detail to offer unique and memorable experiences for everyone who visits or calls Brisbane home

"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," Chef Shayne said.

"Aloria's Smoked Carrot Tartare involves smoking the body of the carrot to create the tartare filling, followed by the sauce from the carrot skin, the green tops are then cooked to form a cracker, with the dish completed by cooking red capsicums over charcoal to produce a sauce. The whole dish is prepared without any food waste, which is something we are immensely proud of."

"The Aloria experience isn't just about the food though. From our considered arrival via an exclusive entrance to unparalleled views from the mountains to the bay and extensive beverage pairings, Aloria offers an elevated and unique dining experience that I cannot wait to share with Brisbane."

A 12-page wine list curated by Aloria Head Sommelier Damian Danaher will set a new standard for Brisbane as the official 'cellar in the sky', including hand-picked vintages from world-renowned wine producer, Château Lafite Rothschild alongside award-winning varietals and more fun, flirty and fascinating blends. The venue also hosts 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.

The Star Brisbane General Manager Food & Beverage, Dustin Osuch, said the final addition to Queensland's newest sky-high playground would provide locals and visitors access to a new level of open-air dining like no other.

"Sky Deck is rapidly becoming one of the city's most captivating day-to-night destinations and with the addition of Aloria, we will have the ability to offer guests unique experiences that will serve up unforgettable moments in the sky," Mr Osuch said.

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“The intention was always for guests to visit for the views and stay for the experience and Aloria is critical to deliver on that promise, providing a charming and elegant dining destination at the heart of Brisbane’s newest entertainment hub.”

From bustling **Babblers** and its signature house-baked flatbreads for those in search of a more relaxed, all-day dining experience to open-air bar **Cicada Blu** with its breathtaking sights and electrifying entertainment and elegant **Aloria** where destination dining is set to be redefined, The Star Brisbane’s Sky Deck showcases the best of Brisbane and Queensland’s inimitable outdoor lifestyle, while having the added allure of dining under the open sky.

Sky Deck operating hours:

- Babblers is open for walk-ins daily, from 7am - late
- Cicada Blu is open for walk-ins only, from 3pm - late Wednesday to Thursday, and noon - late Friday to Sunday
- Aloria is now accepting bookings to dine from Wednesday 30 October and will welcome diners for lunch and dinner Wednesday through to Sunday, from 12pm - late
- Sunsets and sunrises stretching from the CBD to Moreton Bay are on the menu, with Sky Deck observation deck open free to the public 6.30am - late each day
- General public can access Sky Deck via dedicated lifts on The Terrace (Level 4, The Star Brisbane).

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

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Download high-resolution visuals: [HERE](#)

Social handles: [@thestarbrisbane](#) and [@queenswharf_brisbane](#)

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About Sky Deck Executive Chef, Shayne Mansfield

Born and raised in Brisbane, Chef Shayne 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.

Chef Shayne’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. Shayne later became Executive Chef at QT Newcastle overseeing five venues, before returning home to Brisbane in recent months to deliver three of The Star Brisbane’s most anticipated venues, at the heart of Australia’s nation’s newest entertainment and leisure destination.

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

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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.