

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO BRISBANE

SUNDAY 15 – THURSDAY 19 JUNE 2025



Sunday 15 June 2025

**3.00pm
onwards**

W Hotel Brisbane

81 North Quay,
Brisbane, Queensland 4000

<https://w-hotels.marriott.com/destinations/brisbane/>



On your arrival in Brisbane make your own way from the airport to the W Hotel. We will be spending four nights at the 5-star luxury W Hotel located in the vibrant heart of Queensland's capital city, overlooking the iconic Brisbane River.

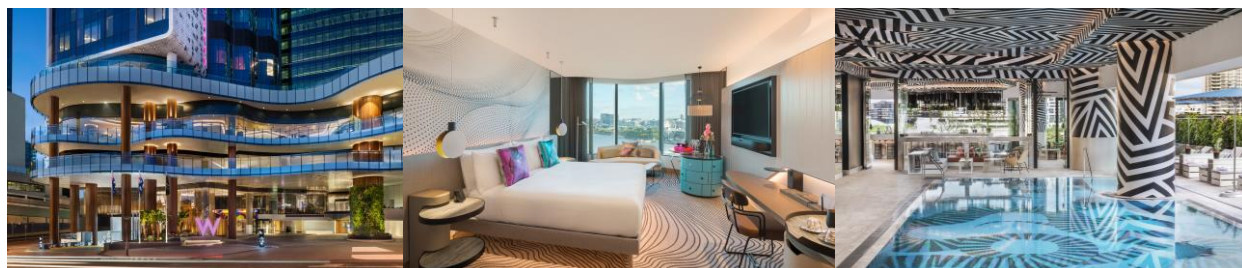
W Brisbane's 312 guestrooms, including 32 expansive suites all boast stellar views of the Brisbane River, with an outlook to South Bank or Mount Coot-Tha.

Enjoy expertly crafted cocktails at Living Room Bar or explore W The Store by Robe. Soak up the Sunshine-State sun at WET Deck, enjoy the rooftop oasis featuring a 24/7 pool and cocktail bar with stunning views.

The hotel's guestrooms are designed with custom furnishings and interiors inspired by Aussie vibes and the hotel's design narrative – 'A River Dreaming' – an ode to its riverside location.

No task too small, no ask too big, our Whatever/Whenever® service and W Insider are here to make it happen for our guests.

Enjoy the heated rooftop pool and fitness facilities at W Brisbane. FIT is the 130-square-metre state-of-the-art hotel gym on Level Six boasting supreme views of the Brisbane skyline and TechnoGym® equipment. Relax with a heated swim in the WET® Deck rooftop pool on Level Four and live it up at W Brisbane.



5.45pm

Meet at reception to walk to Aloria

6.00pm

Dinner Aloria Restaurant The Star Brisbane

<https://www.star.com.au/brisbane/eat-and-drink/signature-dining/aloria>

Queen's Wharf Brisbane
33 William St, Brisbane City QLD 4000

Aloria Brisbane, get ready for dining that's over the top.

A harmonious blend of classic European elegance and Australian charm, Aloria is Sky Deck's exquisite masterpiece. Elegant and grand, yet welcoming and approachable.

Carefully selected local seasonal produce combined with time-honoured woodfire and grill techniques let the quality of the produce shine. A place where dry-aged beef and succulent seafood are the stars of the show.

Originally born and raised in Brisbane, Chef Shayne Mansfield discovered his passion for food and cooking from a young age, learning the culinary basics in the kitchen with his grandmother. Inspired to turn his passion into a career, he trained under Philip Johnson at Brisbane institution E'cco Bistro, where he developed a deep appreciation for high-end dining.

In 2011, Chef Shayne embarked on a culinary journey to chase the (Michelin) stars, moving to London and working at prestigious establishments like Scott's in Mayfair and Pollen Street Social, where he was part of the opening team for City Social, earning a Michelin Star within just four months of opening.

After over a decade overseas and interstate, Chef Shayne has returned home to Brisbane where it all started to lead the culinary team at The Star Brisbane's much-anticipated Sky Deck venues where his emphasis on sustainability, local sourcing and minimal wastage will take centre stage.



Andy Harmer initially trained at Paul Heathcote Lancashire England, before working at restaurants around the world, such as Les Crayerès France – a two Michelin Star restaurant; and more notably, at D.O.M with Alex Atala a Brazilian chef whose restaurant was rated as high as no.4 in 2012 by The San Pellegrino World’s 50 Best Restaurants. Once in Melbourne, Andy started as Chef de Partie at Vue de Monde and seven years later was the Executive Chef working alongside Shannon Bennett before taking the helm at The Point in Albert Park. Andy was Executive Chef at QT Melbourne where he achieved a hat for their restaurant Pascale in its first year. Andy took the role as Group Executive Chef for Queensland’s Anyday Group for two years, where Agnes was named best restaurant in Australia by Gourmet Traveller. Since joining The Star Brisbane, Andy has ensured the food offering is of a global standard and diners will be able to sample cuisine from a chef of international standing.



We would like to acknowledge our produce partners for their generous sponsorship

STOCKYARD
ESTABLISHED 1958, AUSTRALIA

Monday 16 June 2025

9.30am

Bus departure Brisbane City highlights

We will be taking a 3 hour Brisbane City highlights tour. Our first stop will be a visit to Mt Coot-Tha Summit lookout via the spectacular Sir Samuel Griffith Drive - the summit is the highest point in Brisbane offering remarkable panoramic views of the city and Moreton Bay. We will continue on and stop at the Mt Coot-tha Botanical Gardens Lookout. We will also visit the The University of Queensland and finally return to Brisbane for Brisbane City Sights.



12.30pm

Lunch Donna Chang

171 George Street
Brisbane City QLD 4000

<https://www.donnachang.com.au/>



Donna Chang infuses the centuries old traditions of Cantonese and Sichuan cuisines with a modern approach to deliver a harmonious dining experience. A sought-after modern Chinese restaurant in the heart of Brisbane, the marriage of modernity and antiquity is further showcased in the heritage-listed former bank, with contemporary interiors, that this premium Asian restaurant inhabits.

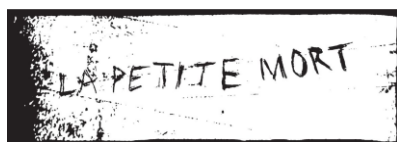
Lyndon Tyers started his cooking career in the year 2000 as an apprentice at The Venetian by Joseph Vargetto. From here, Lyndon worked at hatted restaurants across Melbourne, including The Brasserie by Phillipe Mouchel, Langtons Restaurant and Wine Bar and Circa The Prince.



Since joining The Ghanem Group in 2015, Lyndon's portfolio has continued to grow taking on the position as Head Chef of the award-winning Blackbird Private Dining and Events Space where he oversaw large scale events. During his time working at Blackbird the team received multiple accolades including Gault & Millau L'expert Gourmand Yellow Guide, Three Chef's Hats, People's Choice Top 10 in QLD 2018 – Delicious 100 and Good Food Guide Awards, One Chef's Hat 2018. In 2020, Lyndon took on sister venue Donna Chang to become Head Chef of the modern Chinese inspired restaurant. Since becoming Head Chef, the team at Donna Chang has won multiple accolades including Best Chinese Restaurant at the Restaurant and Catering awards, Australian Good Food Guide Chefs Hat and #4 Courier Mails' Best Brisbane Restaurants in 2022. Lyndon has also featured in national publications and on television broadcasts. For our lunch Lyndon will take us on a journey of modern Chinese cuisine.



Our beverages will be presented by La Petit Mort (Granite Belt, QLD) Golden Grove (Granite Belt, QLD) & Boonah Brewing Co



We would like to acknowledge our produce partners for their generous sponsorship



4.00pm	Bus departure to W Hotel
6.00pm	<p>Meet in foyer for bus departure to Blackbird Bar & Dining via Howard Smith Wharves</p> <p>On our way to Blackbird Bar & Dining we will go via the Howard Smith Wharves, Boundary Street which is located beneath the iconic Story Bridge and is the ultimate riverside entertainment destination that celebrates the best of Brisbane. Then we will visit South Bank, South Brisbane which showcases Brisbane's lively cultural hub, parks, galleries, restaurants, cafes and even a man-made beach bring this precinct to life, stunning river and amazing city views.</p> <div data-bbox="397 456 775 669" data-label="Image"> </div> <div data-bbox="837 456 1158 669" data-label="Image"> </div>
7.15pm	<p>Blackbird Bar & Dining</p> <p>Riverside Centre 123 Eagle Street Brisbane City</p> <p>https://www.blackbirdbrisbane.com.au/</p> <p>One of Brisbane's Most Iconic Riverside Venues</p> <p>Blackbird offers award-winning dining and entertainment experiences across two spectacular levels, an ambient bar, three elegant private dining rooms, a dedicated event space, and a stunning outdoor terrace with a million-dollar, 180-degree riverside vista.</p> <p>A Brisbane institution, Blackbird's rich décor, elevated modern Australian cuisine – with a focus on exceptional steaks and seafood – and outstanding wine cellar are at the heart of its unwavering acclaim and accolades.</p> <p>Our host chef is Ghanem Group Executive Chef - Jake Nicolson who has built a successful career at outstanding international and Australian restaurants, and has overseen the culinary expansion of the Group's portfolio for over a decade. With a talent for discovering exceptional, local produce he brings a premium touch and unique take to all menus.</p> <p>Jake began his cooking career at the Lake House in Daylesford, Victoria under the guidance of respected chef and owner Alla Wolf Tasker. In 2004 he was the winner of the Borges/Ferran Adria Culinary Scholarship and in the following year in 2005 he was also selected to represent Australia at the International Food & Wine Festival in Dubai. Jake was named Appetite for Excellence Young Chef of the Year in 2008, which saw him travel to Venice where he competed in the prestigious international San Pellegrino Cooking cup in which he placed third.</p> <p>Jake worked at Circa the Prince in Melbourne for seven years, taking over as Head Chef in 2010. His work experience also includes a stint at the famous El Bulli in Spain, and The Vineyard, The Square and The Ledbury in London.</p> <div data-bbox="1046 770 1469 963" data-label="Image"> </div> <div data-bbox="1219 1066 1509 1447" data-label="Image"> </div>

Since joining Ghanem Group in 2013, Jake has opened Blackbird Bar, Dining and Events, Donna Chang, Boom Boom Boom, Bisou Bisou, Iris Rooftop and Lúc Lắc in Brisbane, and Le Bon Ton in Melbourne. He also oversees Byblos Bar & Restaurant in both cities. The Ghanem Group have acquired the iconic Brisbane's Fox hotel which will reopen late 2025. Further new developments will be announced and opening late in the year.



Our wines will be presented by Frankland Estate (Great Southern) Kaesler (Barossa Valley) Margan (Hunter Valley) & Boonah Brewing Co



We would like to acknowledge the following product partners for their generous sponsorship



10.45pm

Bus departure to W Hotel

Tuesday 17 June 2025

9.45am

Meet in foyer for walk to New Farm Park Ferry Terminal - Hawthorne Ferry Terminal

We will take a short walk to the Botanical Gardens and join our chartered private river cruise with Brisbane Cruises and will travel along the Brisbane River which has several bridges connecting West End and the area around Eat Street including South Brisbane and Fortitude Valley along with Kangaroo Point Bridge and Victoria Bridge - one of the oldest bridges in Brisbane. On our journey we will see Southbank Parklands, Howard Smith Wharves, New Farm Park and Kangaroo Point Cliffs.



<p>11.45am</p>	<p>Bus pick up from New Farm Park Ferry Terminal - Hawthorne Ferry Terminal for lunch at Attimi by Dario Manca</p> <p>We will travel to lunch via the leafy inner suburban James Street Newfarm. James St has emerged as Brisbane's premier shopping and lifestyle precinct. Stroll around the area and enjoy the boutiques and eateries in Brisbane's premier shopping precinct.</p> <div data-bbox="525 367 836 571" data-label="Image"> </div> <div data-bbox="895 360 1193 568" data-label="Image"> </div>
<p>12.45pm</p>	<p>Lunch Attimi by Dario Manca</p> <p>224 Given Terrace Paddington 4064, QLD</p> <div data-bbox="1125 745 1422 813" data-label="Image"> </div> <p>https://www.attimi.com.au/</p> <p>ATTIMI / àt·ti·mi / (plural, masc.) noun: “moments” in Italian</p> <p>"Attimi" in Italian refers to the idea of living in the present moment and fully embracing the 'here and now.' This philosophy emphasises the importance of letting go of past & future distractions and worries, and being fully engaged in the present experience. "Attimi" encourages us to slow down, be present, and fully immerse ourselves in the richness of each moment as it unfolds.</p> <p>Attimi restaurant is an intimate venue located in Paddington on Given Terrace. Showcasing artwork by owner Dario Manca himself, it boasts a modern European-inspired look with vibrant decorative touches designed to capture a memorable moment in time.</p> <div data-bbox="1193 1090 1517 1314" data-label="Image"> </div> <p>Attimi has come to life under the guidance of head chef and owner Dario who oversees each dining experience. His offering emulates modern Italian fine food and service, bringing a European Michelin-style dining experience to Queensland.</p> <p>Welcome to Paddington's newest fine-diner, ATTIMI by Dario Manca. 'Attimi' translates to 'moments' in Italian. The restaurant's aim is to indulge guests in an Italian-inspired Michelin style experience, offering a variety of menus that deliver unique & memorable flavour moments. Dario & his team hope you enjoy experiencing them as much as they enjoy creating them!</p> <p>A little about the owner...</p> <p>Dario's earliest childhood memories are of cooking. Growing up in the Northern Italian town of Omegna, he spent every Sunday creating culinary feasts with his Nonna for his family. Dario knew by the age of eight that he wanted to be a chef - shortly after he began his internship at two Michelin star restaurant, 'Villa Crespi,' which became the catalyst to his noteworthy career to-date. From here, Dario continued to chase excellence & landed roles at 'La Contrada' by Gordon Ramsay, two Michelin starred 'Met Restaurant' by Corrado Fasolato, and 'Apsley's' by Heinz Beck.</p>

Dario travelled to Australia in 2013 and found a home on Sydney's northern beaches, joining Giovanni Pilu's two hatted restaurant 'Pilu at Freshwater.' The following four years saw him collect many accolades including Australia's Best Young Chef of the Year (Cira edition), semifinalist for San Pellegrino's Best Young Chef in the World, and the award for Best Pasta in Australia (and Top 10 in the World) at the Barilla Pasta World Championship. Dario moved to Brisbane in 2019 to head 'Motorwagen' Restaurant, followed by 'ZaZaTa' which saw him achieve Brisbane's Best New Restaurant Opening of 2021 & an inclusion in Queensland's Top 50 Restaurants. Later in that same year, he joined the Rosmarino Group overseeing popular Italian restaurant Rosmarino & it's sister venue Etna. Under Dario's culinary guidance as Executive Chef, Rosmarino was awarded in the Top 20 Best Brisbane Venues and was ranked #13 venue in the Delicious 100 Qld.

After four years in this role, Dario decided it was finally time to open his first restaurant & turn a young boy's dream into reality - and so, ATTIMI was born. Attimi has received 2 chef hats scoring 14 with AGFG after just 3 months of opening.



Our wines will be presented by Tokar Estate Yarra Valley Victoria & Godot Wines



We would like to acknowledge the following product partner for their generous sponsorship



<p>4.00pm</p>	<p>Bus departure to W Hotel via Kangaroo Point Cliffs Lookout, River Terrace, Kangaroo Point</p> <p>Kangaroo Point is an inner southern suburb in the City of Brisbane and is known for its views and natural beauty. Standing atop the ancient cliffs, the unmasked views of the river, city and mountains show the city at its best, whether it's as the sun is rising, or as the city skyline lights up in the evening.</p> <div data-bbox="397 315 756 553" data-label="Image"> </div> <div data-bbox="812 315 1139 553" data-label="Image"> </div>
<p>6.30pm</p>	<p>Meet in foyer for bus transfer to C'est Bon Restaurant</p>
<p>7.00pm</p>	<p>C'est Bon Restaurant & Le Bon Bar</p> <p>609/611 Stanley Street Woolloongabba QLD 4102</p> <p>https://cestbon.com.au/</p> <p>A Taste of France in Woolloongabba</p> <p>Dinner will be hosted by Chef Andy Ashby who is the director and owner of C'est Bon Restaurant & Le Bon Bar located in the heart of Woolloongabba.</p> <p>At the young age of 15 Andy started his apprenticeship in New Zealand working at a bakery, then at a local pub whilst studying to become a qualified Chef.</p> <p>Once Andy became qualified, he was essentially 'kicked out' of New Zealand by his boss and mentor Steve Kelly of Brewers Pub and told the grass would be greener for him in Australia. Arriving in Melbourne, he secured a job at The Point under the helm of Scott Picket where he continued to grow his passion for the industry.</p> <p>Over the years Andy has had the opportunity to work at Qualia Resort Hamilton Island, Nel Restaurant Sydney, Ovolo Inchcolm Hotel Brisbane and overseas in Sienna, Italy. His past experiences have allowed him to learn new techniques and fundamental skills to running a business which has helped Andy to become the Chef & business owner that he is today.</p> <p>In February 2020 Andy Ashby alongside his business partners Steve & Jane Wilson re-opened C'est Bon Restaurant in Woolloongabba, where Andy is proud to be Head Chef & Director.</p> <p>Nestled in the heart of Woolloongabba, C'est Bon Restaurant & Le Bon Bar have been a cornerstone of French-inspired dining in Brisbane for over two decades. Established in 2008 by Chef Michel Bonnet, this charming historical venue quickly earned a reputation for bringing the elegance and authenticity of French cuisine to Brisbane, drawing diners in with its classic dishes and warm, inviting ambiance.</p> <p>Over the years, C'est Bon has evolved under the stewardship of various passionate chefs, each leaving their own culinary mark while remaining true to the restaurant's French roots.</p> <div data-bbox="1098 730 1393 822" data-label="Image"> </div>

Since 2020 C'est Bon has been under the leadership of Andy Ashby who has continued its evolution into a dynamic destination, offering not only a refined dining experience but also versatile spaces like Le Bon Bar, Ooh La La Rooftop, The Cellar, and La Terrasse.

With its mix of tradition and innovation, C'est Bon continues to celebrate the art of French hospitality, making it a beloved institution in Woolloongabba's vibrant dining scene.



Our wines will be presented by French Wine Centre



10.45pm Bus departure to W Hotel via the Story Bridge to see the city lights at night

Wednesday 18 June 2025

9.45am Meet in foyer for bus departure to Sirromet Winery

11.00am Sirromet Winery

850-938 Mount Cotton Road
Mount Cotton QLD 4165

<https://www.sirromet.com/>

SIRROMET

Winery Tour & Tasting: A tour of the production facility with our Chief Winemaker followed by a private premium tasting.

Sirromet is a family-owned and run winery ideally located atop picturesque Mount Cotton, just a short drive from Brisbane and the Gold Coast. Set over 560 acres, the state-of-the-art facilities offer food & wine lovers the ultimate winery experience. A true working winery, Sirromet is Queensland's leading Granite Belt wine producer having received over 900 wine awards to date.

Their story began when Terry Morris, Queensland entrepreneur and businessman, was in Victoria attending a dinner party with friends. Terry mentioned that he had tried a great wine from Queensland's Granite Belt to which his Victorian friends laughed and said, "There's no such thing as a great wine from Queensland."

This was the spark that Terry needed to create his vision for Sirromet. Terry chose land in the Granite Belt Region renowned for its unique combination of rich soil, high altitude and cool climate, providing the perfect location for growing grapes and in 2000 opened their doors to the public. Utilising traditional methods and new technology, Sirromet produces exquisite quality wines recognised on the world stage. The family carry on his legacy working within the winery and ensuring Sirromet Wines achieves new heights.

Since quality wines begin on the vine, Sirromet attributes the flavour and quality of their wines to the exceptional fruit grown in their Granite Belt vineyards. With around 60 hectares under vine, Sirromet's vineyards are in the high altitude of Queensland's Granite Belt region.

The distinctive Granite Belt terroir, combined with the high elevation of their vineyards (820 metres above sea level) rewards their winemakers with unique flavours, texture and structure.

Sirromet is a cool climate winery, as such the wines produced are more akin to French and Italian styles of wine.

Situated 600-1500 metres above sea level and approximately three hours' drive southwest of Brisbane, the Granite Belt was formed by an ancient tectonic uplift that forced a significant Granite Mass 820m above sea level. Over time, softer rocks and soils have eroded, leaving a clearly identifiable Granite Plateau. Due to its elevation, this plateau experiences some of Australia's coldest winters.

The sub-zero temperatures cause water that has been absorbed in exposed granite boulders and rocks to freeze and expand, forcing mineral particles into the soil. This annual soil enrichment allows local vineyards and orchards to grow the highest quality produce with unique, rich flavours and regional characteristics

Sirromet Winemaker/Head of Production

Jessica Ferguson

Jessica is a degree qualified chemist with over 17 years winemaking experience.

Born and bred in Tasmania, Jessica graduated from the University of Tasmania with a Bachelor of Science (Chemistry) in 1996.

A career in the food and environmental science fields followed until 2005 when Jessica accepted the position of Wine Chemist at Sirromet Wines, in 2011 Jessica was promoted to Assistant Winemaker, then Winemaker in 2019 and in 2021 Jessica was appointed Chief Winemaker of Sirromet Wines.

And so began the enormous responsibility of overseeing all aspects of Sirromet's wine production. From harvest to bottling, sparkling and fortified wines, including vintage planning, harvest operations, fermentation management, cellar, laboratory and bottling operations, procurement, and waste management.

In 2019 Jessica won an Australia-wide writing competition sponsored by the Australian Women in Wine Awards (AWIWA) for which she was offered a place as an associate wine judge on the Royal Melbourne Wine Awards panel. She was the inaugural recipient of the AWIW associate judging position and is believed to be the first winemaker from Queensland to officiate at the RMWA.



	<p>As winemaker at Sirromet Wines with 16 vintages behind her, Jess' philosophy towards winemaking is one of patience, curiosity, and minimal intervention.</p> <p>While the winery is located at Mt Cotton, grapes are grown, harvested, and transported from family-owned vineyards in Ballandean in the Granite Belt to Sirromet at Mt Cotton.</p> <p>The range of wine varieties made at Sirromet extend to Chardonnay, Shiraz, Pinot Noir, Cabernet Sauvignon, Merlot, Petit Verdot, Sauvignon Blanc, Pinot Grigio, Viognier, Fiano, Vermentino, Verdelho, Lagrein and Montepulciano, as well as fortified, late harvest and traditional method sparkling wines.</p>
12.30pm	<p>Lunch with wine matching in Tuscan Terrace Restaurant hosted by Michael Dominici Executive Chef Sirromet Wines</p> <p>Michael's passion for food and cooking was deeply rooted in his upbringing. Coming from Italian heritage, family gatherings were always centered around food, with big dinners bringing everyone together. From a young age, he was immersed in the culture of cooking, which naturally fostered Michael's love for the culinary arts.</p> <p>One of Michael most significant mentors was Josep Espuga, an Executive Chef he had the privilege of working with on Hamilton Island. His expertise and approach to cooking left a lasting impact on Michael's culinary style and philosophy.</p> <p>While Italian cuisine remains Michael's foundation, he has developed a strong appreciation for Japanese flavours over the years. The simplicity, precision, and respect for ingredients in Japanese cuisine have significantly influenced Michael's approach to cooking.</p> <p>Michael did his apprenticeship at an Italian restaurant and on completion, spent a season working in the snowfields. As the seasons changed, he moved to the Whitsundays, where he worked at One&Only Hayman Island. From there, he spent several years at Hamilton Island before heading to Canada. Upon returning to Australia, he worked at The Star Casino and later took on a leadership role with Artesian Hospitality. Following that, he moved back to the Whitsundays as Executive Chef at Coral Sea Resort before joining Sirromet Winery.</p> <p>Michael's cooking style is all about simplicity and balance—allowing high-quality ingredients to shine. He likes to focus on enhancing natural flavours rather than over complicating dishes, ensuring each component plays a meaningful role on the plate.</p> <p>Michael believes in a thoughtful and ingredient-driven approach. Every dish should maintain a balance of flavours, textures, and visual appeal. Creativity is essential, but it should never overpower the integrity of the ingredients. Seasonality is key. Using ingredients at their peak ensures the best flavours and quality, which ultimately enhances the overall dining experience.</p> <p>Michael likes to prioritise sourcing from local suppliers to ensure freshness and support regional producers. By working with what's in season, he can craft menus that celebrate the best of what the area has to offer.</p> <p>Sirromet offers a unique and diverse culinary experience. With multiple dining outlets and a variety of event spaces, it allows for creativity and versatility in the menus. The opportunity to showcase local ingredients alongside premium wines makes it a truly special place to work.</p>

	<p>According to Michael “Food and wine pairing is an essential part of the dining experience at Sirromet. Each dish on our menu is thoughtfully designed to complement our wines, enhancing the flavours and creating a harmonious balance between food and drink”</p> 
<p>3.30pm</p>	<p>Depart Sirromet for Brisbane Koala Bushlands, Alperton Road, Burbank QLD</p> <p>We will take a walk through the Brisbane Koala Bushlands which are a series of protected areas in the south east corner of the Brisbane local government area in Queensland. The area is intended to protect significant koala habitat. The bushlands are part of the Koala Coast which covers a wider area that is home to thousands of koalas. Have your camera ready to spot one of Australia’s most iconic animals.</p> 
<p>6.30pm</p>	<p>Meet in foyer for bus departure to Byblos Restaurant</p>
<p>7.00pm</p>	<p>Byblos</p> <p>Portside Wharf 39 Hercules St, Hamilton QLD 4007</p> <p>https://brisbane.byblosbar.com.au/</p>  <p>Located at Portside Wharf in Hamilton, Byblos boasts stunning views of the Brisbane River, including a weather-proof outdoor pavilion.</p> <p>Inside, a vibrant, stylish atmosphere complements the venue’s signature Lebanese hospitality and exceptional cuisine.</p> <p>Byblós launched onto the Brisbane dining scene in August 2006 as the first restaurant of Lebanese brothers Adonis and Nehme Ghanem, who went on to establish the award-winning Ghanem Group. The Group now includes ten restaurants in Brisbane and Melbourne.</p> <p>The Brisbane family pioneered Lebanese dining in the city when patriarch Antoine Ghanem and his wife Adrienne opened Café Violette in Brisbane’s West End in 1978 and Chez Laila at South Bank in 1992.</p>

The family is now bringing contemporary Lebanese food to Brisbane following a research trip in 2023 to their home country, where they were inspired by the vibrant, modern Lebanese cuisine. Research trip participants included Adonis and Nehme, their cousin and Ghanem Group CEO Vianna Joseph and Ghanem Group Executive Chef Jake Nicolson.

Ms Joseph explains there is much family sentimentality around their treasured Byblós.

“We could not be more excited for the next ten years at Portside Wharf as we introduce a more modern Lebanese concept to Brisbane diners,” Ms Joseph says. “We were blown away by the contemporary cuisine back home, and have been inspired to add more complex layers, introducing further depth to the cuisine at Byblós, which we know Australian diners are ready for.”


“We’ve retained the very essence of our beloved Byblós – generous hospitality, the exuberant culinary experience, and group conviviality – and have bolstered it with inspiration from the modern, elevated dining brilliance found in Lebanon today.”

Byblos Brisbane Head Chef Mirko Rubino brings over a decade of senior culinary experience, refined across leading Australian and Mediterranean kitchens. His career includes four years as Senior Sous Chef at Elements of Byron, where he oversaw three distinct outlets, and 3.5 years as Head Chef at Trattoria Byron Bay. Mirko is celebrated for his produce-driven approach to cooking, which now elevates the refined Lebanese cuisine at the newly relaunched Byblos Brisbane.



Our wines will be presented by Quartz Reef Winery (Central Otago, NZ) Craggy Range Winery (Martinborough/Hawkes Bay, NZ) & Boonah Brewing Co



	<p>We would like to acknowledge the following product partners for their generous sponsorship</p> <div>    </div>
10.45pm	Bus departure to W Hotel
Thursday 19 June 2025	
11.30am	Check out Hotel and load luggage onto bus
11.30am	Meet in foyer for departure to Restaurant Dan Arnold
12.00pm	<p>Lunch Restaurant Dan Arnold</p> <p>Alex Perry Hotel & Apartments 10/959 Ann St, Fortitude Valley QLD 4006 https://www.restaurantdanarnold.com/</p> <div>  </div> <p>Since opening in July 2018 in Fortitude Valley, RDA has been the vision of chef Dan Arnold, a Brisbane native with a deep passion for French cuisine.</p> <p>After spending seven years in Michelin-starred kitchens across France, Dan returned to his hometown to create exceptional tasting menus that showcase the best of local ingredients from small farms and producers.</p> <p>Their culinary journey is a fusion of modern Australian flavors and French techniques, a true reflection of Dan's commitment to quality and creativity.</p> <p>Recently, their dedication to excellence has been recognized by numerous accolades, affirming their place in Brisbane's vibrant dining scene.</p> <p>Dan Arnold grew up in Brisbane, Queensland, where he completed his apprenticeship at Il Centro restaurant. He spent his early career at two more award-winning Brisbane restaurants, before leaving Australia in 2011 to learn French cuisine.</p> <p>After a year with Marc Meneau at L'Esperence, he joined Serge Vieira at his restaurant as Chef de Partie, moving up to Sous Chef in two years. During his six years at Restaurant Serge Vieira, Dan represented Australia at the Bocuse d'Or 2017, achieving Australia's highest ever result at 8th place. In the 2025 Restaurant Awards AGFG Hat awards Dan and his team placed first in Queensland with 3 hats and a score of 18 out of 20 and jointly top 4 in Australia.</p> <div>  </div>

Our wines will be presented by Sirromet

SIRROMET



3.30pm

Bus departure to Brisbane Airport