

**PRESS RELEASE**  
**Friday, 3 June 2016**



## **New Look, New Menu Gambaro**

On Friday 20 May, Gambaro Seafood Restaurant unveiled their new and fresh dining space – a wonderful renovation that is the very latest chapter in the ever evolving Gambaro brand. The changes champion the new generation, while honouring the Gambaro’s long-established traditions.

Subtle changes to the look and feel such as contemporary crafted woodgrain tabletops as opposed to the traditional white table linens are just the start to shedding more of the one-off “special-occasion” style dining for the more “every day ... every occasion” mantra. This fresh faced restaurant still delivering the highest quality food and service Gambaro’s is renowned for in a stylish yet relaxed modern setting. Director Mr John Gambaro says “During the day it’s light and bright, and it’s soft and elegant at night”, making the space suitable for a relaxed business lunch, a festive group dinner, or an intimate dinner for two - catering to all occasions.

Acknowledging it’s origins from their humble seafood takeaway shop, the venue pays homage to their produce by incorporating seafood-inspired details to the interior. The glittering-gold fish along a marine blue wall is an understated reminder of how the iconic venue earned its place as Brisbane’s longest serving restaurant of locally sourced quality seafood.

The new look is not the only change you will notice at Gambaro Seafood Restaurant, with the innovative and fresh new winter menu from Head Chef, Lukas McEwan. The new selection offers a healthy mix of old favourites with splashes of fresh new instant classics. “The new menu has a strong Italian influence with dishes like Casarecce, Kingfish Carpaccio and Mussels with Fregola” says Lukas.

Feelings of winter comfort really shine throughout the menu, such as the soul-warming Sweet Corn Soup with Spanner Crab and Basil; Seared Scallop with Porchetta, Apple, Hazelnut and Raisin Reduction; and a delectable Apple & Strawberry Crumble with Rose Anglaise and Coconut Ice Cream.



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### **Gambaro Seafood Restaurant Media**

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