

**EMBARGO LIFTS WEDNESDAY 10 AUGUST 2022**

**Introducing Mews:  
A Game-Changing New Restaurant Bringing a Vibrant, Boundary-Pushing  
Energy to Howard Smith Wharves**



**Brisbane, 10 August 2022** – An exciting addition to Brisbane’s restaurant scene, *Mews* is heating up the Howard Smith Wharves precinct with a playful culinary experience, allowing guests to dine amongst a living street art gallery, with Brisbane creatives leaving their mark on the venue. Located inside Crystalbrook Vincent, *Mews* heroes hyper-local, sustainable produce through a unique, laneway-inspired menu.

A truly experiential dining experience, the Crystalbrook Vincent team have engaged local street artists such as Mr.Sor2, JORDACHE and James Ellis to fit-out the space with custom pieces. Diners will be transported to the streets of New York City as they soak up all the energy of the vibrant precinct.

The design and concept of *Mews* offers a seamless addition to the Crystalbrook Vincent experience. Brave, bold and bursting with energy, Crystalbrook Vincent is locally integrated with an environmentally conscious #ResponsibleLuxury philosophy. The five-star hotel embraces a lively extravaganza of dynamic designs and sustainable amenities, luxury accommodation, over 500 prints by acclaimed Australian artist Vincent Fantauzzo, radical

entertainment, events and dining experiences - all with a modern sophistication about it, in the vibrant Howard Smith Wharves in Brisbane's city centre.

Brandishing distinctly Brisbanesque cuisine, Mews embraces communal dining with everchanging menus working with seasonality and availability. Current highlights include:

- **Macquarie wagyu intercostal croquettes** with smoked bonito and ribery, grains and seeds.
- **Fried Moreton Bay bug** with spicy cornbread and myrtle, Everton Park honey jus, succulent pickle, and citrus paint.
- **Roasted karbullah lamb** from local producers Vicky and Mark in Goondiwindi, with seasonal Mapleton farm vegetables, native mint salt, and volute

Executive Chef Andrew McCrea works in partnership with local artisans, farmers and fisherman to secure the finest quality produce, with 80% of produce sourced from within three hours of the venue. Aligning with other Crystalbrook Collection restaurants, Mews also features 'Climate Calories,' whereby diners can see the environmental impact of their dish through a creative labelling system.

Behind the bar, guests are spoilt for choice with an extensive wine list showcasing the incredible breadth of Australia's wine varietals, from up-and-coming producers, as well as some of the country's most iconic drops. These include nearby producers such as Witches Falls and De Beaurepaire Wines. The small yet mighty list of cocktails features the classics, as well as signature sips inspired by the vibrant precinct. These include the 'Salute The King' featuring Brookies Mac, Brookies dry gin, mint, and sweet+ sour.

"It's a bold new chapter for Crystalbrook Vincent. We are really aiming to push the boundaries of a traditional hotel restaurant, offering an incredible laneway style dining menu which showcases the best of southeast Queensland, while transporting guests to a vibrant hub of art and culture," says Jeremy Nordkamp, General Manager of Crystalbrook Vincent.

For reservations, restaurant hours and to view the full menu visit:

<https://www.crystalbrookcollection.com/vincent/mews>

For photos, visit: <https://spaces.hightail.com/space/gTfSY1znp6>

**Editor's Notes** – What's in a name? Well, all our love, sweat and tears. Please note, Crystalbrook hotel names should not be shortened or altered. E.g. Crystalbrook Kingsley should not be referred to as The Kingsley or Kingsley.

*Correct hotel names:*

- Crystalbrook Albion
- Crystalbrook Bailey
- Crystalbrook Byron
- Crystalbrook Flynn
- Crystalbrook Kingsley
- Crystalbrook Riley
- Crystalbrook Vincent

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### About Crystalbrook

Crystalbrook is one of Australia's leading sustainable and innovative independent hospitality companies. Each hotel in the portfolio carries an authentic expression of its location, a passion for responsible luxury, considered design and a twinkle of fun for a uniquely enriching experience.

Crystalbrook's portfolio includes:

- Crystalbrook Riley, Cairns, Queensland
- Crystalbrook Albion, New South Wales
- Crystalbrook Byron, Byron Bay, New South Wales
- Crystalbrook Bailey, Cairns, Queensland
- Crystalbrook Flynn, Cairns, Queensland
- Crystalbrook Kingsley, Newcastle, New South Wales
- Crystalbrook Vincent, Brisbane, Queensland

The Group also owns and operates a collection of fifteen restaurants and bars, three spas, Crystalbrook Superyacht Marina in Port Douglas along with Crystalbrook Station and its subsidiary pastoral businesses.

### Responsible Luxury

[Responsible Luxury](#) and sustainability is at the forefront of the way Crystalbrook thinks and operates.

At a glance:

- Operating a single-use plastic-free environment. No plastic straws, water bottles or single use bathroom amenity bottles (in the past two years the Group has saved over three million plastic bottles from entering landfill)
- Farming their own beef
- Sourcing at least 80% of produce from within a three-hour drive of each hotel

- Use of technology, such as in-room iPads and mobile check-in to create paperless environments and experiences
- Use of recycled and upcycled materials. Examples include key cards made from recycled wood, coat hangers made from recycled paper and toothbrushes made from sugar cane and cornstarch

### Crystalbrook Collection and Ghassan Aboud Group

Crystalbrook Collection is part of Ghassan Aboud Group promoted by international entrepreneur and philanthropist Ghassan Aboud. The group is a multi-business conglomerate engaged in automobiles, real estate, hospitality, FMCG, food, retail, bespoke catering, media and logistics. In business for more than two decades, the group operates from its global headquarters in the United Arab Emirates with offices in Australia, Belgium, Jordan and Turkey.

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