



CLIENT:

Magic Millions

PROJECT:

Magic Millions Magazine 2023



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The Star Gold Coast is renowned for its high-quality bars and restaurants, and the stunning Isoletto Pool Club and adjoining Isoletto Privé are certainly no exception.

Exclusive to hotel guests staying in any of The Star's resort precincts, Isoletto Pool Club is the ultimate poolside oasis celebrating the Gold Coast's sun-kissed lifestyle. Here, guests can relax on luxe day beds, sun lounges or in-pool wet lounges, with delicious eats and island-inspired refreshments. There are even private cabanas for the quintessential luxury pool club experience, and a 12-metre viewing wall with mesmerising skyline views. Inspired by the region's natural beauty, award-winning design firm Plus Architecture opted for organic neutral hues with pops of bright lemon and melon. The result is fresh, elegant, and invigorating.

A cocktail menu favourite here is the Giulietta, a sweet and sour concoction with gin, Aperol, Pavan liqueur, lemon juice, cranberry juice, and sugar syrup. There is also a wide selection of craft and premium beers available, plus fine local and international wines for refined palettes.

A highlight for guests is the option to indulge in an official Poolside Cabana Experience, such as the Veuve Clicquot Experience. It includes a bottle of Veuve Clicquot Brut Rosé from Remis, France, a refreshing seasonal fruit platter, 2 x 500ml bottles of sparkling water, and SPF 50+ sunscreen.

If you start to feel peckish, Executive Chef Uday Huja has carefully curated a menu of snacks, light meals, and more substantial fare. Think freshly rolled sushi, locally sourced oysters with mignonette dressing, delectable burgers, and revitalising nourish bowls to name a few.

In addition to the pool club, Isoletto also offers a brand-new light-filled events space. Isoletto Privé features a sprawling lawn, deck and terrace, and is available for intimate (or not so intimate) gatherings, corporate functions, private celebrations, and weddings. The neutral base palette was inspired by the sun's warm glow and is the perfect blank canvas to create a bespoke look and feel. The Star's expert events team are on hand to provide a sophisticated menu of local dishes, premium beverage packages, impeccable planning support, and access to high-end AV.

So, whether you're channelling a poolside sanctuary or searching for a beautifully designed and multifaceted venue for an upcoming event, look no further than Isoletto Pool Club and Isoletto Privé.



La Luna DINING

Overlooking glistening water, luxurious yachts, and the new floating La Luna Beach Club, every detail is on point

Promising the freshest modern Mediterranean and Asian fusion cuisine, breathtaking Broadwater views and unprecedented ocean-luxe vibes, La Luna is the place to see - and be seen.

Located in boutique shopping and dining hub, Marina Mirage, a visit to La Luna promises a truly unique multi-sensory experience. The space boasts a beautifully executed Mykonos meets Bohemia aesthetic, with just the right balance of panache and effortless style.

Overlooking glistening water, luxurious yachts, and the new floating La Luna Beach Club, every detail is on point. This level of perfectionism is synonymous with founder Patrik Gennari of The Gennari Group, whose portfolio reads like the who's who of Gold Coast restaurant royalty i.e., The Loose Moose, Koi, Maggie Choo and Roosevelt Lounge.

Upon arrival, you'll be intoxicated by the ocean breeze and relaxed ambience reminiscent of a Mediterranean island. The calm neutral hues, soft drapery, blonde wood floors and green foliage provide the perfect setting for your culinary journey. Settle in for a long lunch, soak up the panoramic Broadwater views, and rosé all day. Perhaps an intimate dinner is more your style, or a twilight cocktail watching the sun set on yet another balmy Gold Coast afternoon.

A standout starter is the Prawn Cocktail with avocado, lettuce and cocktail sauce. Before moving on to a sumptuous entrée of Moreton Bay Bug Roll with baby cos, lemon and dill mayo, and hot sauce. For the main event, pasta and seafood enthusiasts will love the Seafood Linguine with prawns, scallops, bug, mussels, fresh fish, garlic, chilli, tomato, 39 white wine, Pernod, and olive oil. If you're more of a meat-eater, it's difficult to pass up the 250g Wagyu Striploin, mb 9+ rangers WX, aged for 60 days from the Northern Tablelands in New South Wales. Finishing on a sweet note, the Bombe Alaska is the perfect palate cleanser, with passionfruit, citrus ice cream, almond meal cake, passionfruit gel centre, and Italian meringue.

There is an impressive list of signature cocktails to complement the chic Euro atmosphere, such as the French Connection with Belvedere vodka, eros grape, grapefruit liqueur, lime, and pineapple juice. Or opt for a drink from the lengthy selection of red, white and sparkling wines, rosés, champagnes, spirits, and more.

The newest addition to this Gold Coast showstopper is La Luna Beach Club, Australia's very first floating beach club. Modelled on life aboard a luxury yacht, imagine a sparkling Mediterranean pool complete with sun lounges, plush day beds, and private cabanas. Take a dip, order a cocktail, rejuvenate, and luxuriate, before enjoying a selection of carefully curated European eats at the Beach Club's exclusive MARE restaurant.

The destination of choice for the fine food and cocktail loving social set, La Luna is the antidote to ordinary and gateway to the good life.

www.lalunadining.com.au



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Serving sophisticated modern Australian cuisine, Coast Beach Bar & Kitchen has elevated the region's culinary landscape to new heights. No expense was spared on the high-end design and fit out of this new \$2.5 million beachside stunner, located in Surfers Paradise's Ocean by Meriton.

Boasting uninterrupted ocean views and a chic coastal ambience, it's as much a treat for the eyes as the palette. The elegant yet relaxed atmosphere marries muted beachside hues and natural tones to complement the ocean and skyline. Tasmanian Oak furnishings, rattan, and pops of lush greenery are tastefully offset by luxe leather, brass, and the statement 14 metre marble bar. Guests can relax in the upscale dining room or enjoy sea breezes and a glass of champagne at the Beach Bar and Rooftop Terrace. The perfect spot for a pre-dinner tippie, plan your visit for a weekend to catch a variety of live music from acoustic sounds to DJ beats.

Owners and local hospitality trailblazers Justin and Elizabeth Allie appointed culinary hero Matt Le Beau as Executive Chef, together creating a truly showstopping menu. Matt brings over 20 years' experience to the table, working in esteemed Australian venues such as Sea Scape and Public Brasserie.

The restaurant's five-star fare is thoughtfully designed and plated to create the ultimate shared dining experience. Menu highlights include Wasabi Leaves with local king prawn, chilli, lime, and caviars to start, setting the bar high for the courses to follow. Mains are just as impressive, like the Moreton Bay Bug served with chilli and coconut jam, and the succulent meat dishes cooked in the Jospier then sliced to share. A favourite is the 350g, 180-day grain fed pure Black Angus Flank from Rangers Valley in New South Wales, perfectly paired with your choice of sauce and any of the gourmet sides.

The wow-factor of the cuisine is matched by the equally impressive 2,000 strong wine bottle cellar, housing up to 160 varieties. Exciting even the most discerning food and wine connoisseurs, there's only one thing left to do; raise a toast to Coast!

www.coastbeachbar.com.au



Soak up the view, savour the menu, and tickle your tastebuds at The Exhibitionist Bar. Located on the fifth floor of the Gold Coast's spectacular cultural hub, HOTA Home of the Arts, it is a firm favourite for locals and visitors alike.

With a glass of wine in hand and a selection of mouth-watering bites to share, you'll be treated to unhindered views of the Surfers Paradise skyline and contrasting hinterland. People travel from near and far to enjoy the unique casual-meets-cosmopolitan ambience for a light meal with friends, a cocktail at sundown, or a cheeky nightcap.

Bar Manager Tom Angel and his team have used the major art exhibitions as inspiration for the cocktail menu. With each exhibition, the specialty cocktails change to encapsulate the current vibe in liquid form. Each original creation takes a chef's approach to flavours and techniques, whilst remaining playful and approachable.

Demonstrating Tom's mixology master skills are the likes of Let There Be Robe, with Jack Daniels No.7 whiskey, salted cola caramel, and fernet bitters, and the Enterprise Martini with Fords Gin, tomato leaf vermouth, hemp seed oil, and cherry tomatoes. Or for those who aren't partial to a cocktail, perhaps a glass of wine, champagne, craft beer or non-alcoholic beverage will be more to your liking.

The menu, created by Dayan Hartill-Law, Executive Chef of HOTA's fine dining Palette restaurant, blends sophisticated tastes with some classic bar favourites. Dayan boasts a long resume, with vast industry experience including The Star, The Press Club, Dinner by Heston, Vanitas and Quay. His culinary prowess is celebrated all over Australia and is perfectly paired with a venue of this stature.

Dishes are designed to be shared and savoured, using a juxtaposition of flavours for an unforgettable eats experience. Begin with a selection of Australian cheese, cured meats, house pickles and breads to set the scene, before moving on to more mouth-watering fare. The Corn Ribs with chilli butter, Manchego and lime are highly recommended, as well as the Byron Bay Halloumi with green tomato and vanilla pickled onion. For something a little more substantial, try The Best Cheeseburger with butter lettuce, heirloom tomato, American cheese and house cut fries, with a chaser of Basque Cheesecake with PX sherry caramel for dessert.

The perfect place to debrief after viewing the latest HOTA exhibitions, The Exhibitionist Bar is a destination in its own right and brings a unique eats and sips experience to the Gold Coast.

www.theexhibitionistbar.com.au