

Restaurants

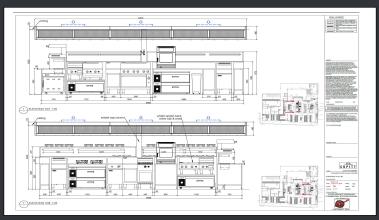
Designs for new builds and refurbishment/rebuilds

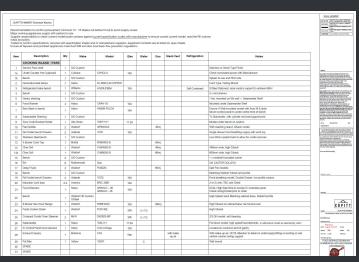
Notable Projects:

- Cupits Winery Ulladulla NSW*
- Athol Place Brisbane QLD*
- Mefhil Brisbane QLD
- Seavine/King Crab Brisbane QLD
- Putia Brisbane QLD

Working with and for:

- Mode Design
- Fitco
- Fast Fit Outs







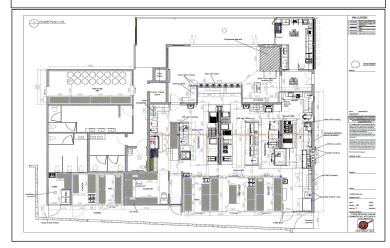


Roof Top Restaurant new build





Redesign refurbishment regional tourism icon



We take on complex projects including refurbishments that others simply wont due the complex nature of the project.

Compact modular solutions using **industry leading equipment** solutions, ensuring best energy efficiency, productivity and menu versatility.

Industry leading solutions such as **low air velocity** modern profile exhaust systems designed not only for now but for future anticipated legislative changes.

Small features such as allocations for waste recycling systems are always provided to clients wanting to take **environmentally conscious** direction in their business. Truncated bench corners for OHS purposes.

The kitchen is where we really excel, quite simply I put myself in the chefs shoes...how am I going to run this kitchen, store, prepare, cook serve and clean...if you haven't walked in the chefs shoes, fed thousands of people in multiple different style, locations and environments there is no way of truly being able to envisage how an operation will operate.

We use this experience with existing operators' feedbacks during design to produce functional designs that simply work.

Compliance to ANZFSA 3.2.3 codes is at the core of everything we do. Detailed specification schedules allow for an accurate budgeting and procurement process.

We are also leading the industry with 'smart kitchens' implementing the latest in IOT and cloud technology, to reduce operating costs and ensure best practice food safety.

^{*}to be constructed