

TravelLife

WINTER 2025-2026

Delicious Detours



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QUEENSLAND'S GLOBAL GASTRONOMY

Queensland, Australia boasts a diverse melting pot of culinary creations, blending local ingredients with international influences

BY SABRINA PIRILLO

"I am in awe of the culinary scene in Queensland, but before my visit I didn't know what to expect. I definitely wasn't anticipating the gastronomic influences of neighbouring countries blended with Australian locality to bring about such a robust food scene. From Greek food and flaming wood-fire concept cooking in Brisbane, to Asian-fusion and local seafood on the Gold Coast, this culinary landscape is one-of-a-kind, just like Australia's extraordinarily unique experiences."



Take Me to The Calile

Located on the pool deck of the stylish The Calile Hotel in Brisbane, Hellenika focuses on authentic Greek cuisine. And just like in Greek culture, many dishes here are meant for sharing. Dolmades, various dips and pita, moussaka, spanakopita, chargrilled souvlakia and classic baked lamb are just some of the traditional dishes elevated by the use of local, fresh ingredients that will have you saying Yamas—Cheers!

Cooking with Fire

At the bottom of the Fortitude Valley in Queensland's capital lies an old brick heritage building with a chic, minimalistic interior whose focus is on the ancient skill of cooking on an open fire. Agnes Restaurant is where locals come to dine and where everything is cooked through different wood-fire burning techniques using diverse types of wood. Ironbark, apple wood, cherry wood and olive wood interact with ingredients to bring out their distinct flavours. Executive chef, Ben Williamson and the team collaborate with regional suppliers and farmers to provide the freshest and best quality meat, seafood, poultry and vegetables.

Dining at Dune

K'gari (Fraser Island) was inscribed on the World Heritage List in 1992 and boasts the largest sand island in the world, making it the ultimate 4WD playground. After a day of off-roading, your culinary adventure awaits at Dune Restaurant. Located inside the Kingfisher Bay Resort, a four-star eco accommodation, a vibrantly curated Asian-fusion menu features fresh produce and local seafood. A “bug” is short for a Moreton Bay Bug and looks like a cross between a lobster and a langoustine, and it's a delectable seafood sensation. Prawn crackers, sizzling black pepper beef, duck spring rolls and vegetable curry are all part of Dune's culinary journey.

Odyssey's Culinary Journey Home

In the coastal city of Hervey Bay, Odyssey Bistro focuses on using sustainable, quality ingredients sourced from local purveyors who also share the same values. This ethos lends itself to the story behind the name. Just as Odysseus had an epic and challenging journey back to Ithaca, owners Scott Thompson and Jason England use their symbolic trident as momentum to constantly move forward with a desire to keep trying new things. Diners are presented with a wax-sealed menu highlighting each local supplier, unveiling an experience from ocean and farm straight to your plate. Their menu selections pair perfectly with beer from Your Mates Brewing or a local Australian wine, and the baked Hervey Bay scallop is not to be missed.



Dune Restaurant

at The Langham, Gold Coast celebrate the simplicity of regional ingredients. From land to sea, Akoya's culinary philosophy focuses on highlighting exceptional produce, allowing each natural flavour to shine, all while the sunshine of the Gold Coast illuminates the restaurant thanks to its picturesque beachfront location.

Social Eating House & Bar is a casual fine dining restaurant in the Oracle precinct in Broadbeach, offering an extensive international tapas and shared plate menu with modern Australian favours that pair well with its all-encompassing wine list. Make sure to order the King prawn risotto with black truffle crème fraîche and caviar.

Rick Shores is situated in one of the Gold Coast's most iconic locations. With exceptional views across Burleigh Beach to Surfers Paradise in the distance, it's the ideal setting to enjoy fresh, locally sourced produce combined with pan-Asian flavours with sharing in mind—

except for their delicious Moreton Bay Bug Roll served with bug mayonnaise and sriracha on a brioche bun—that you may want to keep all to yourself.

No matter where you dine in Queensland, you're bound to find exciting dishes that deftly combine local ingredients with far-flung flavours.



Hellenika



Akoya