



MEDIA RELEASE

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Fine dining at a fine price

Whilst we are spoilt for choice these days when it comes to fine dining in Brisbane, not all wallets can comfortably accommodate the weighty bill that lands on the table at the end of the meal.

But there is an affordable, yet little known, high-end dining restaurant at South Bank offering a three-course a la carte dining experience for only \$30 per person.

66 on Ernest is a fine dining restaurant and function centre run by TAFE Queensland's South Bank campus that is highly-regarded for the quality of the meals, service and budget friendliness.

With experienced chefs and hospitality staff at the helm, students learn everything related to customer service and cookery in a real-life setting.

Pat Dennis, TAFE Queensland's Faculty Director of Tourism, Hospitality and Personal Services said the facility is vital to the training program.

"At **66 on Ernest** it is all about hands-on learning - and the students revel in it," he said.

"It gives them the opportunity to put into action what they've learned in the classroom and start perfecting their chosen trade. We all know hands-on experience is the best way to learn, particularly in the hospitality industry."

The facility offers a recently renovated, contemporary dining restaurant and bar as well as a function centre for weddings and corporate events. Later this year it will host several speciality evenings including a Cloverly Estate wine matching dinner.

The front of house is staffed by classes of students completing either a Certificate III in Hospitality or Diploma in Hospitality Management.

Behind the scenes, the cookery team comprises of student and apprentice chefs completing an intensive Certificate IV in cookery and all remain under the watchful eyes of TAFE Queensland's very experienced hospitality staff and chefs.

Mr Dennis said the quality of product and service is equal to what you would find in Brisbane's best known restaurants.

"Our head chefs are well-regarded in the industry, use only high quality local produce and lead their young team with great passion," he said.



“Our front of house staff are thoroughly trained in fine dining and work hard every day to create a warm, inviting and professional space for our guests.

“If you enjoy fine dining, but can’t afford to indulge as often as you would like, then I encourage you to visit us—not only will you enjoy the finest quality in food and service, but your patronage helps the next generation of chefs, wait staff and restaurateurs to gain the experience they need to keep Brisbane’s fine-dining scene vibrant and active.”

66 on Ernest is open this semester from 8 August, each Wednesday, Thursday and Friday evening from 6.00pm. Bookings are essential and can be made online at www.66onernest.com.au or by phoning 3244 5988.

A kids menu is also available for only \$9 and includes a main meal and dessert.

Who: TAFE Queensland Southbank Campus.

What: A highly-regarded, but little known, fine dining restaurant called 66 on Ernest. Patrons can experience fine dining for a fraction of the price whilst supporting and encouraging cookery and hospitality students as they complete their training.

When: Open for dinner Wednesday, Thursday and Friday evenings during semester.

Where: Located in the middle of the Southbank campus at 66 Ernest Street.

Why: Cookery and hospitality students need practical experience as part of their training. The restaurant provides students with this experience and offers a fine-dining experience for the general public at budget friendly prices.

How: Bookings are essential and can be made online at www.66onernest.com.au or by phoning 3244 5988.

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