



PRESS RELEASE

CAPELLA SYDNEY'S BRASSERIE 1930 UNVEILS REFRESHED MENU AND EXCITING PROMOTIONS

SYDNEY, Australia, 14th August 2024 – Capella Sydney, in collaboration with The Bentley Group, is thrilled to announce a refreshed menu at Brasserie 1930, designed to provide a streamlined yet exceptional dining experience.

Bentley Restaurant Group's Co-owner and Head Chef, Brent Savage, has introduced several enhancements to the menu, with the charcoal grill continuing to serve as a dramatic centrepiece in the open kitchen.

Starting this week, guests can enjoy an Express Lunch for just \$35.00 from Tuesday to Friday featuring a BBQ Half Bannockburn Chicken from the Woodfired Grill, paired with a choice of a side, either a Mixed Leaf Salad, Crushed Cucumber Salad, Green Beans, or Fries.

The updated menu also features a range of new lunch and dinner options. New starters include W.A. Octopus skewers with green olives and almond sauce, grilled leeks with horseradish cream, and a poached tiger prawn cocktail. For mains, diners can enjoy grilled swordfish with capers, black olives and lemon brown butter. Beloved Brasserie 1930 favourites including the whole roasted duck and rainbow trout with trout roe and citrus butter will remain on the menu.

Brent Savage commented, "We're incredibly proud of what Brasserie 1930 has achieved in just over a year. However, given the current climate, we recognise the importance of offering affordable, high-quality dining options that appeal to everyone. By simplifying our menu and pricing, we've made our offerings more accessible while continuing to deliver an exceptional dining experience."

Capella Sydney's General Manager, Marc von Arnim, commented, "To celebrate the launch of our refreshed menu, we're delighted to offer a special promotion throughout August: Enjoy a complimentary express lunch for your guest when you purchase a meal from our main menu or the \$35.00 express menu on Tuesdays and Wednesdays."

He continued, "We're also proud to support our hard-working industry colleagues with a new 'Brasserie & Friends' promotion. Hospitality professionals can enjoy 25% off food at Brasserie 1930 on Tuesdays and Wednesdays in August and September simply by presenting their valid staff ID or RSA card."

Named in honour of the year the original building was completed, the award-winning Brasserie 1930 offers guests a sophisticated yet welcoming dining experience in consultation with leading Sydney based Bentley Restaurant Group. In its opening year, Brasserie 1930 was awarded two hats in the Sydney Morning Herald Good Food Guide and Sous Chef Shashank Achuta was named Young Chef of the Year. Capella Sydney was recently named Metropolitan Deluxe Hotel of the Year at the 2024 NSW Accommodation Awards for Excellence.

The new menu and promotions are available at the restaurant from 14th August. For reservations and enquiries, please contact Brasserie 1930 at 02 9071 5000 or visit capellahotels.com/sydney.



CAPELLA

SYDNEY

IMAGERY AND MEDIA ASSETS

[Selected hi-res imagery here](#)

MEDIA CONTACTS

Florence Rocca

Director of Marketing & Communications

florence.rocca@capellahotels.com

ABOUT BRASSERIE 1930

Named in honour of the year the original building was completed, the award-winning Brasserie 1930 offers guests a sophisticated yet welcoming dining experience in consultation with leading Sydney based Bentley Restaurant Group.

The menu highlights small-batch farmers and growers and celebrates the very best in Australian produce, with cooking methods drawing upon age-old techniques such as curing, smoking, fermenting, preserving, and pickling. The open kitchen is centered around a charcoal grill, which acts as the theatrical heart of the dining room.

In its opening year, Brasserie 1930 was awarded two hats in the Sydney Morning Herald Good Food Guide and Sous Chef Shashank Achuta was named Young Chef of the Year.

For more information visit capellahotels.com/sydney | IG: brasserie.1930

ABOUT CAPELLA SYDNEY

For generations, the Department of Education building in Sydney's Sandstone Precinct stood quietly, its golden facade forming an unassuming backdrop to the rhythm of the city. Reawakening as Capella Sydney in March 2023, the heritage-listed icon welcomed guests inside its walls for the very first time, setting a global benchmark for luxury accommodation, cuisine and cultural immersion. Embedding visitors in the beating heart of the city's commercial, cultural and hospitality precinct, Capella Sydney also marks the first property under the Capella Hotels and Resorts constellation to open in Australia.

Balancing storied architectural features with a contemporary design aesthetic, Capella Sydney celebrates the Australian panorama through its interiors, location and experiences. 192 spacious guestrooms and suites and an unsurpassed wellness offering are anchored by three ground-level food and beverage outlets and a collection of bespoke function spaces. Original characteristics are celebrated throughout the hotel, with reimagined interiors unfurling to reveal commissioned and collected artworks, sophisticated furnishings and intriguing objet d'art- all within footsteps of the glistening harbour foreshore, the famed Sydney Opera House and Harbour Bridge.

Capella Sydney's commitment to excellence has been recognised with several prestigious accolades, including the HICAP '2023 Reggie Shiu Development of the Year' award, multiple AHEAD Asia Awards in 2023, and a spot on AFAR's list of Best New Hotels of 2024. Recently, it was honoured as Australia's No. 3 City Hotel at the Travel + Leisure 2024 World's Best Awards and Metropolitan Deluxe Hotel of the Year at the NSW Accommodation Awards of Excellence.

In July 2024, Capella Hotels and Resorts was celebrated as Travel + Leisure's Best Hotel Brand for the second consecutive year in the annual World's Best Awards.

For more information, visit capellahotels.com/sydney | IG: capellasydney FB: capellasydney