

# QHAREVIEW

The background image shows the interior of a restaurant. In the foreground, there are several wooden tables and chairs. A bar with a green brick wall and a blue neon light strip is visible. Behind the bar, a chef in a white shirt and blue apron is working. Above the bar, there are shelves with stacks of white dishes. Two televisions are mounted on the wall, one showing a person in a white shirt and the other showing a person in a blue shirt. A sign on the wall reads "DÚN DA NISA DONEGA".

JULY 2016

## FINN McCOOL'S FORTITUDE VALLEY

### WINNING INSIGHTS

Barron Valley Hotel, Atherton  
Paradise Resort, Gold Coast

### REGIONAL HOTELS

Childers

### ACROSS THE BAR

Brendan O'Farrell:  
Intrust Super

### ON TREND

Marketing and PR

# what's HOT

This month, it's all about doing more with less...

## THE CHEF-LESS KITCHEN REVOLUTION IS HERE

Donna Italia is the innovator behind the world's first complete solution to serving authentic wood-fired Italian pizza to customers in less than three minutes.

The solution is extraordinary. You don't need to have any special culinary skills to create mouth-watering, crunchy, wood-fired pizzas made with genuine Italian flour blends, olive oil, natural delicate tomato sauce, and 100 per cent Italian mozzarella cheese. Instead, Donna Italia's innovative solution comes with a brick pizza oven, a professional pizza prep kit, free marketing support, and a simple operating process with no upfront cost to the operator.

Contact Donna Italia to find out more. [Q](#)



## SLEEK YET STURDY

The Doice Vita range from Cubus Concepts is a refreshing take on outdoor furniture.

Suitable for all weather, the range brings vibrant colour and contemporary form to your terrace area.

The Movida is just one product in the range, with a form that stands out and a colour to suit any venue. Across the range you will also find strong yet light furniture, backed by a great warranty.

Contact Cubus to find out about the rest of the Doice Vita range. [Q](#)

## LOCAL INGREDIENTS, INTERNATIONAL FLAVOURS

More dough Kitchens is an Australian-owned and -made business focused on using local products.

Starting with natural ingredients, More dough Kitchens makes great tasting, high quality pantry staples the old-fashioned way. These can be used every day in your café or pub kitchen to create restaurant-quality meals.

More dough Kitchens has launched its Ready Made Meal range. Available in a 1kg shelf-stable pouch, butter chicken, beef burgundy, Thai red chicken, and beef massaman options will help you cut costs and improve efficiency.

Contact Raw Materials for more information. [Q](#)

## GRAPHIC DESIGN WITHOUT THE DESIGNER

Have you ever been frustrated at the time it takes for a graphic designer to make simple changes to artwork?

Easil's online editor allows you to take control of your marketing with thousands of creative promotional templates, created by the brand's experienced design team, especially for the hospitality industry. All your venue marketing needs - posters, banners, flyers, social media, digital ads, TV graphics, and more - can be created and customised by you within minutes!

Easil creates the template, you customise the design. Contact Easil for more information on its limited introductory offer. [Q](#)

