
STATE BUILDINGS

PERTH POINT ZERO

MEDIA RELEASE

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Four new culinary appointments for the State Buildings

The State Buildings is delighted to announce the appointment of four exceptional culinary talents who continue to shape the future of this renowned food and beverage destination.

Located at Perth's Point Zero, the State Buildings has been a vital part of the city since 1875, and today stands as a vibrant hub that embodies the very best of Perth's culinary, cultural and social community.

These new appointments are set to reinforce the State Buildings' reputation as Perth's creative and dynamic culinary centre, promising to deliver unparalleled dining experiences. This exciting new chapter reflects the State Buildings' ongoing commitment to pushing culinary boundaries and enhancing their guests' experiences with fresh, inspiring perspectives and world-class expertise.

To begin this exciting new chapter, Robbie McGowan has been appointed to the key role of Director of Food and Beverage, Lucas Fernandes will take the helm as Executive Chef for the State Buildings, with Paul Wilson appointed as Head Chef of Wildflower, and Jessica Roe as Head Chef at Petition.

With their diverse backgrounds and rich industry experience, these culinary leaders are poised to deliver modern approaches and refined skills across the State Buildings.

"I am thrilled to welcome new members to our culinary team as the State Buildings enters our 10th year," says Jesse Tibert, General Manager, State Buildings and COMO The Treasury.

"Robbie McGowan has been a brilliant member of the State Buildings team over the past three years bringing a wealth of experience from his work on the east coast, initially applying his expertise as the Venue Manager at Wildflower. I am confident that under Robbie's direction, this team will continue to excel and innovate, enhancing the dining experience for all our guests."

Moving from Sydney, where he excelled at renowned restaurants such as Quay and Aria, Robbie McGowan took on the role of venue manager at Wildflower before advancing to Assistant Director of Food and Beverage across the State Buildings. With an innate sense of style and profound expertise in the culinary and hospitality sectors, he brings a refined elegance to his work.

New Director of Food and Beverage, McGowan says he is excited by the appointments.

"Lucas, Paul, and Jess exemplify the direction in which we envision leading our culinary team," he says.

"Creating exceptional experiences will be the ethos of our team as we develop our venues into the future, and the energy and experience of the personnel we have brought on board will provide a fresh edge to the State Buildings, an elevated experience for our guests and staff."

Chef Lucas Fernandes is a celebrated culinary expert in Western Australia with over 15 years of experience. Specialising in modern Australian and Thai cuisine, he is known for his expertise in menu

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curation, kitchen management, and fine dining. Inspired by his grandmother's traditional recipes and his mother's experimental approach, Lucas pursued a formal culinary education in Brazil. His career has seen him work at prominent establishments, including Fraser's Restaurant Group, Long Chim Perth, and Post Osteria & Bar.

Paul Wilson has more than 18 years of experience in high-end restaurants and luxury hotels worldwide. He is a strong leader with exceptional team-building skills and extensive knowledge of modern cooking techniques and the latest food trends. Throughout his career, working with some of the best chefs in the industry, Paul has acquired a range of skills that help him surpass any expectations required of him. Paul has served as Executive Chef at the Crown Prince Palace, Group Executive Chef at Orpheus Island Resort, Executive Chef at Monster Kitchen and Bar (Ovolo Hotels), Senior Sous Chef at Restaurant Geranium (Copenhagen), and Executive Sous Chef at Laucala Island Resort (Fiji), with additional roles at Lizard Island Resort (Cairns), Berowra Waters Inn (Sydney), Ad Lib Bistro (Sydney), and Marriott Hotel (Sydney).

Jessica Roe has been a passionate culinary professional at Crown Perth since 2018, previously thriving as the Sous Chef and Acting Chef De Cuisine at Bistro Guillaume. In her role, not only did she manage the kitchen's day-to-day operations but also took pride in creating exciting menus, training new hires, and ensuring the highest standards of safety and quality. Jessica collaborates closely with front-of-house and upper management, fostering a seamless dining experience for guests. Her journey at Crown Perth began as an Apprentice Chef, where she quickly climbed the ranks through various roles, including Junior Sous Chef, Chef de Partie, and Commis Chef. Jessica's rich experience spans the Pastry Banquets Team, Cold Larder, Atrium, Bistro Guillaume, and Nobu. She has also shone in competitions, earning silver in the 2020 Apprentice of the Year and gold in 2021, where she was top of her year.

"I believe we've recruited the calibre of culinary professionals who will truly help influence the direction of our venues into the future," added McGowan.

As the State Buildings ushers in this new era of leadership, it is poised to redefine excellence in Perth's dining scene, offering an exceptional experience that will elevate the states culinary landscape.

For more information, visit <https://statebuildings.com>.

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