

International cuisines on offer at Brisbane Airport as Food Collective opens

AUSTRALIA. Brisbane Airport has unveiled the SSP Group-designed Food Collective, the anchor development in its Brisbane Domestic Terminal Café Court. The new food & beverage facility is described as an ‘international food precinct’, which Brisbane Airport Corporation (BAC) said is the first of its kind in Australia.

The Food Collective has taken its inspiration from outdoor hawker street dining and local farmers’ markets, and provides passengers with a wide selection of world cuisines.



A view of the large space which houses the new Food Collective in the Brisbane Domestic Terminal, which is currently undergoing an A\$40 million (US\$27 million) redevelopment

The precinct has been designed with a substantial space where activations can be staged. The space has the ability to cover all major events and activities throughout the year, from Christmas and New Year, through to Chinese New Year, sporting events and regular seasonal activities.

In addition to the precinct calendar, each brand operating within the Food Collective has a calendar catering for specific menu changes throughout the year.

BAC said the Food Collective design is adaptable, providing the ability to switch the resident brands when trends change over time.



Local sourcing: Japanese food specialist Nippon Ramen and Mexican restaurant Mi Casa are sourcing some of their ingredients from Queensland farms

Five new food & beverage outlets have opened as part of the launch, three of which source ingredients from Queensland farms. They are local brand Ze Pickle, which has burgers, shakes and fries on the menu; Nippon Ramen, which is offering Asian noodle and dumplings dishes; and Mexican restaurant concept Mi Casa, which specialises in burritos, tacos and nachos.

Also newly-opened in the Food Collective are Yo! Sushi, which offers authentic Japanese food including sushi and sashimi; and Upper West Side Deli, a New York-inspired concept offering sandwiches, bagels and other traditional deli lines.

Brisbane Airport Corporation Executive General Manager Consumers Martin Ryan said: “The Food Collective forms the anchor of the new Domestic Terminal Café Court, and SSP’s exciting hawker-style dining option brings a unique point of difference to Brisbane Airport’s Domestic Terminal. The quality fit-out and range of exciting food on offer is absolutely world class and from day one the precinct has been filled with passengers keen to sample the new options.”



The Food Collective features a large centralised seating area; passengers can purchase food and drink directly with each outlet or order from self-order kiosks

He added: “It’s exciting to have hit the halfway mark of this extensive renovation which also includes the upgrading of lighting, air-conditioning, way-finding, wifi and restrooms and the creation of more seating and charging stations and enhanced natural lighting. We are very grateful to our passengers for their patience while this lengthy renovation continues. I can guarantee the short-term pain will be well worth it when we’re complete.”

Elsewhere in the Brisbane Domestic Terminal Café Court, BAC revealed that three food & beverage outlets are set to open. They are Roll’d, which will offer healthy and fresh traditional Vietnamese street food with an Australian twist; Seeds by Bruno Loubet, which will use plant-based and free from processed ingredients to create its dishes; and Coffee Royal, whose staple offering is hot and cold beverages and grab and go menu items.

NOTE: The Moodie Davitt Report also publishes [FAB](#), the world’s only media focused on airport (and other travel-related) food & beverage. The FAB Newsletter is published every two weeks and The FAB eZine every month.

Please send all news of food & beverage outlet openings, together with images, menus, video etc to Martin@MoodieDavittReport.com to ensure unrivalled global exposure.

The company also organises the annual Airport Food & Beverage (FAB) Conference & Awards. [FAB 2019](#) was held in June in Dallas, hosted by Dallas Fort Worth International Airport.