

IN THE LIQUOR LICENSING DIVISION OF WESTERN AUSTRALIA

THE MATTER OF AN APPLICATION BY **SURREO PTY LTD** FOR A TAVERN (RESTRICTED) LICENCE FOR PREMISES KNOWN AS **SURREO / BAR SURREO** SITUATED AT **COMMERCIAL 2 & 3, 2 THE PLAZA, SORRENTO**

PUBLIC INTEREST ASSESSMENT SUBMISSIONS

Date of Document: The 12th day of July 2026

Filed on behalf of: The Applicant

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1. The Applicant has filed an application for a Tavern (Restricted) Licence for premises to be known as Surreo,/ Bar Surreo situated at Commercial 2 & 3, 2 The Plaza, Sorrento ("the Venue").



2. The proposed *Redline Floor Plan* for the Venue is annexed and marked “**Annexure A**”.
3. Annexed and marked “**Annexure B**” is a copy of the *Site Map*.

The Applicant

4. The Applicant is associated with Kailis Hospitality Group (“KHG”) and has been established to develop and operate the Venue. Accordingly, the Applicant will benefit directly from KHG’s operational expertise in the WA hospitality industry, who has an established track record in delivering high-quality, responsibly operated licensed premises.
5. KHG is a Western Australian based hospitality operator led by restaurateur George Kailis, with an established reputation for delivering premium coastal dining experiences characterised by high-quality food, curated wine menus and elevated service standards. KHG has developed a portfolio of venues located in iconic beachfront locations, with a consistent focus on destination dining and premium customer experiences.
6. KHG currently operates several well-established hospitality venues in Western Australia, including:
 - Gibney, Cottesloe – a high-end brasserie and grill positioned as a flagship, destination dining venue;
 - The Shorehouse, Swanbourne – a large-scale beachfront restaurant and events venue with an extensive wine list; and
 - Magic Apple Wholefoods, Cottesloe – a health-focused casual dining venue.
7. Each KHG venue has achieved peer recognition for excellence as illustrated by the following awards they have respectively received since opening:

Gourmet Traveller

Gibney Cottesloe

- 2025- State Winner- WA – Best Restaurant
- 2024- Best New Restaurant in Australia Finalist

Good Food -SMH

Gibney Cottesloe

- 2024 - Two Hat Rating

WA Good Food Guide (WAGFG)

Gibney

- 2026 — Restaurant of the Year (Second Consecutive Year) and Hall of Fame induction
- 2026 — Three Star Rating
- 2025 — Restaurant of the Year
- 2025 — Wine List of the Year
- 2025 — Three Star Rating

The Shorehouse

- 2026 — Two Star Rating
- 2025 — Two Star Rating
- 2023 — Two Stars / Top 20 Best Restaurants in WA
- 2022 — Finalist Top 11 Best Restaurants
- 2021 — Top 50 Best Restaurants in WA

Individual Awards

- 2025 — Sommelier of the Year: Nina Throsby
- 2025 — Bartender of the Year: James Gentile
- 2022 — Sommelier of the Year: Nina Throsby
- 2019 — Hospitality Operator of the Year – George Kailis

Australian Hotels Association — Awards for Excellence

Gibney Cottessloe

- 2025 — Superior Dining in Western Australia
- 2025 — Best Wine List in Western Australia (Second Consecutive Year)
- 2024 — Superior Dining in Western Australia
- 2024 — Best Wine List in Western Australia

The Shorehouse

- 2025 — Best Restaurant in Western Australia (Third Consecutive Year + Hall of Fame Induction)
- 2024 — Best Restaurant in Western Australia
- 2023 — Best Restaurant in Western Australia
- 2023 — Best Wine List in Western Australia
- 2021 — Wine List of the Year

Individual Awards

- 2025 — Head Chef Award: James Cole Bowen (Gibney Cottessloe)
- 2024 — Head Chef Award: Pali Singh (The Shorehouse)
- 2021 — Group Operator of the Year: Kailis Hospitality Group

Australia's Wine List of the Year Awards

Gibney Cottesloe

- 2025 — Best Wine List Western Australia
- 2025 — Australia's Best Listing of West Australian Wines
- 2025 — Three Glass Rating
- 2024 — Australia's Best New Wine List
- 2024 — Western Australia's Best Wine List
- 2024 — Three Glasses

The Shorehouse

- 2025 — Three Glass Rating
- 2024 — Australia's Best Listing of Western Australian Wines (Three Glasses)
- 2023 — Best Wine List in Western Australia (Second Consecutive Year)
- 2022 — Best Wine List in Western Australia (Three Glasses)

Fin! Magazine

Gibney Cottesloe

- 2025 — Australia's Top 50 Restaurants

The Australian — Top 50 WA Restaurants

Magic Apple Wholefoods

- 2025 — Featured / Reviewed

Australian Traveller — 100 Greatest Getaways

Magic Apple Wholefoods

- 2025 — Featured

Qantas Travel Insider

Gibney Cottesloe

- 2024 — 16 Best Waterside Venues in Australia

Star Wine List — International Open Awards

The Shorehouse

- 2025 — Best Medium Sized List Finalist Nomination

WA Good Food Guide — Top 100 Restaurants (2025 edition)

Listed venues: Gibney Cottesloe, Magic Apple Wholefoods, The Shorehouse

Tourism WA – Explore Western Australia

Best Restaurants: Gibney Cottesloe

Best Casual Dining: Magic Apple Wholefoods

8. The extensive list of awards summarised above are highly regarded within the Western Australian hospitality industry and reflect excellence across food, beverage, service and overall venue execution at all three (3) locations.
9. The Venue will operate in a manner akin to Gibney, adopting a similar standard of service and operational modelling, which will be tailored to suit the Locality, however it will have its own authentic fit-out and food and beverage concept that will have a strong Mediterranean influence and a multi-million dollar fit-out.
10. Gibney has represented for several years now the benchmark in Western Australian dining, combining a premium brasserie concept with a highly curated service, an extensive wine cellar and a strong focus on delivering a complete hospitality experience.
11. Importantly, Gibney's performance demonstrates:
 - (a) Strong consumer demand for premium, destination-style dining in coastal locations;
 - (b) The ability of a high-quality venue to attract patrons from a broad catchment area that boosts visitor numbers to a locality;
 - (c) The delivery of a controlled, stylish environment aligned with responsible service of alcohol principles; and
 - (d) Venues of this calibre make a significant positive contribution to local amenity, tourism and economic activation. Demand at Gibney has remained consistently strong, evidenced by high levels of repeat patronage and substantial growth in custom by both interstate and international visitors.
 - (e) Exceptional hospitality experiences in a locality become tourism assets in their own right. People travel specifically to visit Gibney, combining the experience with Cottesloe Beach and exploring the surrounding coastal area.
12. As outlined in the Locality Submissions, there is a clear absence within the Locality of a premium food-led licensed hospitality venue, particularly along the northern coastal strip.
13. The Venue will replicate the same standards that the Applicant has achieved at Gibney, and its other licensed venues in Perth, while creating its own identity, delivering a new yardstick for hospitality within Perth's northern coastal corridor and will:
 - (a) Create an iconic coastal hospitality destination in the Locality that will encourage visitors to Perth to dine and explore the area;

- (b) The Venue will build upon the Applicant's established reputation for delivering premium, food-led hospitality experiences and in doing so, will strengthen the Locality as a recognised visitor destination supporting longer visitor stays and increased visitor expenditure.
 - (c) Enhance the amenity and attractiveness of the Locality and Perth's northern coastal corridor;
 - (d) Contribute positively to the local economy and broaden its tourism offering.
14. The significance of Applicant's achievements as listed in paragraph 7 above extends well beyond industry recognition. In particular, the numerous State and national awards received by the Applicant's hospitality venues demonstrate the Applicant's proven ability to deliver hospitality excellence across food, beverage, wine programs, customer service and overall venue management. The awards received are not merely acknowledgements of operational excellence; they demonstrate an established ability to create destination hospitality venues that attract patrons from well beyond their immediate locality and contribute to Western Australia's reputation as a premium food and wine destination.
 15. As outlined above, Gibney has received recognition including Restaurant of the Year, Superior Dining, Best Wine List, Gourmet Traveller's WA Best Restaurant and multiple Three Star and Two Hat ratings. The proposed Venue has been deliberately designed to replicate the same philosophy of hospitality excellence, adapted to suit the unique character of Perth's northern coastline and give it its own distinctive hospitality offer.
 16. Importantly, Tourism WA's own research confirms that visitors increasingly seek authentic coastal experiences that combine Western Australia's natural assets with high-quality hospitality offerings. Tourism WA found that visiting Perth's coastline is a fundamental part of the visitor experience, with approximately 89% of visitors travelling to Perth visiting the coast during their stay. The research further concluded that visitors value coastal destinations that combine natural amenity with quality cafés, restaurants, bars and activated public spaces and there were opportunities to increase visitation and visitor expenditure through enhanced hospitality experiences, food and wine offerings and greater activation of Perth's coastal precincts (PIA Submissions, Annexure I – Tourism and Perth's Coast, pages 1–2).
 17. The Venue has been specifically designed to deliver the type of hospitality experience identified by Tourism WA. Rather than functioning simply as a local restaurant servicing

nearby residents, the Venue will provide a premium coastal destination comprising an award-quality steakhouse, sophisticated lounge bar, extensive wine programme, premium beverage offering, function facilities and architecturally significant beachfront dining. In doing so, it will provide visitors with a compelling reason to travel to, spend time within and return to Perth's northern coastline.

18. Tourism WA's Domestic Trip Segmentation research further supports the Applicant's operating model. Tourism WA identifies "Luxe Culture" as one of Western Australia's priority visitor markets. These visitors are attracted to premium dining, quality food and wine experiences, vibrant hospitality environments, unique social experiences and destinations that deliver memorable lifestyle experiences. Tourism WA also notes that these visitors are generally high-spending travellers who regularly dine out, enjoy wine, actively seek new experiences and place significant value on quality hospitality (Locality Submissions, Annexure E, Western Australia's Domestic Trip Segmentation, pages 5 -6, 11–12).
19. The Venue has been intentionally designed to appeal to these high-value visitor segments. By replicating the award-winning hospitality philosophy successfully established at Gibney and the Applicant's other licensed premises, while creating its own distinct identity overlooking the Indian Ocean, the Venue will strengthen the attractiveness of Sorrento and Perth's northern coastline as a premium tourism destination.
20. The Applicant expects that, consistent with Gibney's established reputation and patronage, the Venue will attract patrons from across metropolitan Perth, regional Western Australia, interstate and overseas, encouraging visitors not only to dine at the Venue but to spend additional time within the broader northern coastal corridor.
21. The Applicant therefore submits that the Venue will represent considerably more than the addition of another licensed premises in the Locality. It will deliver the type of destination-quality hospitality experience that Tourism WA has identified as supporting visitation and tourism along Perth's coastline. In doing so, the Venue will complement existing attractions such as Hillarys Boat Harbour and nearby short-term accommodation while further enhancing the reputation of Perth's northern beaches as a premier coastal hospitality destination consistent with Tourism WA's strategic objectives. (PIA Submissions, Annexure I, Tourism and Perth's Coast, pages 1–2).



FIGURE 1 – SITE OF ORA SORRENTO (FAR RIGHT)

The Venue

22. The Venue will form part of Ora Sorrento, an iconic beachfront hospitality development and is intended to become a destination hospitality venue within Perth's northern coastal corridor. Surreo will operate as a premium oceanfront steakhouse inspired by Basque and Roman culinary traditions, featuring premium Western Australian and international beef, fresh seafood, house-made pasta and produce-driven dishes, with steak forming a hero element of the menu.
23. Complementing the restaurant will be Bar Surreo, a sophisticated lounge bar and dining environment that will provide patrons with a refined yet relaxed setting in which to socialise, enjoy pre and post dinner drinks and experience the Venue's extensive food and beverage offering.
24. Together, Surreo and Bar Surreo will provide a complete hospitality experience encompassing premium dining, socialising, celebrations, functions and special events within a luxury beachfront setting.

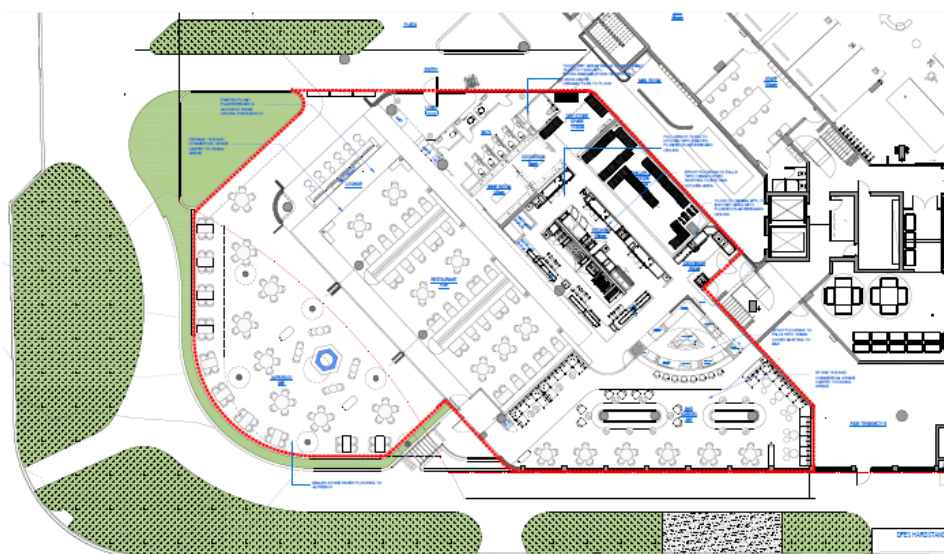


FIGURE 2 – THE VENUE'S FLOOR PLAN



FIGURE 3 – SURREO

25. The Venue's lounge bar "Bar Surreo", will be opulently furnished and offer extensive seating for patrons.



FIGURE 4 – BAR SURREO

26. Consistent with KHG's established operating style, the Venue will adopt a premium approach to hospitality, food, beverage and service standards, with a fit-out and customer experience reflective of the calibre and operational philosophy of award-winning Gibney in Cottesloe.

27. Notwithstanding that the Applicant is seeking a Tavern (Restricted) licence, it is intended that the Venue will trade as a “non-typical” tavern and will operate as a premium, food-led steakhouse with a service model closely aligned to a restaurant. The Venue will also provide a seated lounge bar with its own dining services. Patrons will be able to order at the bar and take their drinks to their seats, with table service also available.



28. Liquor will be predominantly supplied ancillary to meals and hospitality services within a premium, food-led environment consistent with KHG’s established operating style. Within the Venue, Surreo’s restaurant and lounge bar will place significant emphasis on the provision of superior quality food and curated beverage offerings, including premium wines, refined cocktails and elevated service standards, attracting patrons seeking a sophisticated hospitality experience.



FIGURE 5– BAR SURREO

29. The Venue plans to host a broad range of functions and special events, including cocktail-style celebrations, weddings, corporate events, milestone occasions, private dining experiences, product launches and hospitality events. A dedicated Champagne Lounge located at the entrance to the Venue will provide an exclusive space capable of hosting intimate functions and special occasions for up to approximately 30 guests.



30. Operating under a Tavern class licence is seen as critical, to ensure the Venue has flexibility in the way liquor can be served, particularly for functions and events held at the Venue. The Applicant will be able to cater for a wide range of events and functions, including:
- a) More formal sit-down events with a meal;
 - b) Stand-up /cocktail style events with finger food which would not constitute a meal as defined by the *Liquor Control Act*.
 - c) Functions or events without a food component.
31. Importantly, the flexibility provided by a Tavern (Restricted) licence is not intended to alter the Venue's core operations but, rather, will enhance its ability to cater to varying customer preferences and function formats.
32. Feedback from Events staff at Gibney, (which operates under a Restaurant licence) have indicated that hosting functions/events has proven challenging, as they are not always able to meet a function organiser's requirements with respect to the style of function that they desire due to a Restaurant licence's restrictive trading conditions.
33. The Applicant submits that a standard Restaurant licence with an Extended Trading Permit (Liquor Without a Meal) is not fit for the Venue's purpose with respect to holding functions and special events and would negatively impact the customer experience and the Applicant's ability to meet the consumer requirements of function organisers seeking to hold a special event at the Venue. These conditions include:
- (a) Liquor may only be sold or supplied to a person for consumption with a meal. It is noted that under the Act, a meal is defined as food:

- (i) that is eaten by a person sitting at a table; and
 - (ii) for which cutlery is provided for the purpose of eating the food.
 - (b) Liquor must be consumed while seated at a table or fixed structure used as a table.
 - (c) The Venue must be set up and maintained primarily for the purpose of serving meals, including tables, chairs, and appropriate dining facilities.
34. A Tavern (Restricted) class of licence will allow the Venue's patrons to:
- (a) Still enjoy wait staff service at tables, which will be the Venue's standard operating model, while having the option to purchase their own drinks at the bar, should they choose to do so;
 - (b) Enjoy a drink within the Venue's lounge and dining areas without being required to purchase a substantial meal, while still having access to premium food offerings including shared dishes, lighter menu items, desserts and tasting-style options within a seated, food-supported environment;
 - (c) Have the option to stand or sit whilst having a drink at the Venue, allowing patrons to enjoy having a drink standing up e.g. cocktail function, mingle with persons at their table, or with other patrons at a nearby table, as well as standing and socialising in the Venue's outdoor licensed area; and
 - (d) Book stand-up style functions (with or without a meal).
35. Approval of the Application is essential to enable the Venue to operate in a manner consistent with contemporary premium hospitality venues, including:
- (a) Stand-up and cocktail style functions and events;
 - (b) Flexible service between bar and dining areas;
 - (c) The ability for patrons to consume liquor without it being ancillary to a meal; and
 - (d) Maintain a predominantly seated, reservation-based dining environment during general trade, consistent with premium restaurant operations, while incorporating some flexibility in liquor services to better meet the requirements of its patrons, particularly with respect to functions and events.

36. Accordingly, a Tavern (Restricted) licence is the most appropriate class of liquor licence available as it enables the Applicant to operate a predominantly restaurant-style, food-led venue, while providing the necessary flexibility to meet modern consumer expectations in both general trade and function settings at the Venue.



FIGURE 6 – SURREO

37. The Venue will adopt and build on the hugely successful Gibney model, and will be characterised by the following features:
- (a) Sophisticated ocean front location;
 - (b) Destination dining;
 - (c) Extensive range of seating through the Venue;
 - (d) A premium, food-led coastal brasserie and steakhouse offering inspired by Basque and Roman culinary influences, featuring seafood, premium meats, house-made pasta, produce-driven dishes and substantial food offerings across both the restaurant and lounge bar environments;
 - (e) With the exception of some styles of stand-up functions and special events, the Venue will provide a predominantly seated and reservation-based environment with full table service, ensuring a controlled and refined patron experience;
 - (f) A curated, high-quality wine and beverage program, reflective of Gibney's award-winning approach that will be designed to complement the food offering;
 - (g) Indoor and outdoor dining options;

- (h) Functions and event spaces; and
- (i) Integrated into Bar Surreo a dedicated Champagne Lounge capable of hosting small private events, celebrations and premium hospitality experiences, further enhancing the Venue's ability to cater for special occasions and destination dining experiences.

Patron Demographic

- 38. The Venue will appeal to a diverse and discerning clientele that will include couples, families, and social and corporate groups seeking a superior quality, dining experience.
- 39. The Venue's atmosphere will be characterised by an upscale, welcoming environment, offering generous, high-quality food and beverage options, which will attract patrons who are seeking a memorable and refined dining experience, to a similar standard that Gibney has become recognised for by both its customers and its peers in the Hospitality industry

Food & Beverages



- 40. Annexed and marked “**Annexure C**” are *Sample Gibney Food & beverage Menus*, which have been provided as indicative examples of the standard, style and quality of food and beverage offerings intended to be available at the Venue. The final menus for both Surreo and Bar Surreo are presently being developed and refined by the Applicant and its culinary team. The Venue's food and beverage offer will reflect the same premium hospitality philosophy, including a strong focus on high-quality produce, curated wine offerings and refined food service standards.
- 41. Catering to premium dining and hospitality experiences, celebrations and social gatherings, the Venue will operate as a premium oceanfront steakhouse inspired by both Basque and Roman culinary traditions.

42. The proposed food service will feature premium meats, seafood, house-made pasta and produce-driven dishes, with steak intended to be “a hero element” of the menu, thus the grill concept. The Venue will also offer an extensive and carefully curated beverage program featuring premium wines, refined cocktails and premium spirits, delivered within a sophisticated yet welcoming coastal setting.
43. The dining and lounge bar offerings will be supported by an extensive and carefully curated beverage program featuring both Western Australian and international wine selections, premium spirits and sophisticated cocktails consistent with KHG’s established hospitality model.



GIBNEY AFRESKO AREA

44. The Applicant intends for the Venue’s restaurant and lounge bar to operate as complementary yet distinct hospitality offerings, allowing patrons to enjoy a range of experiences including premium seated dining, pre and post dinner drinks, lounge-style socialising and sophisticated function services within the one integrated Venue.
45. The Venue will provide seated lounge bar and dining services. Operating under a Tavern (Restricted) licence, patrons will be able to order at the bar and take their drinks to their seats, with table service also available.
46. Bar Surreo will operate with its own dedicated kitchen, culinary team and substantial food menu, providing a distinct hospitality offering that complements the Surreo’s restaurant while maintaining the Venue’s overall premium food-led focus.

47. Bar Surreo will provide patrons with a sophisticated yet relaxed environment in which to socialise, enjoy pre and post dinner drinks, meet with friends and family, and appreciate the coastal setting. The Applicant anticipates that many patrons will utilise the lounge bar independently of the restaurant while still enjoying access to substantial food offerings and premium hospitality services. In comparison to a traditional bar, Bar Surreo has little standing area and offers a variety of seating options. With the exception of specific types of pre-booked functions held at the Venue, the intention is for patrons to have a drink while seated and enjoy table service.
48. The Venue has been intentionally designed to provide multiple hospitality experiences within the one integrated venue, allowing patrons to choose between formal dining, casual socialising, alfresco hospitality, lounge bar experiences and private functions depending upon their preferences and the occasions.

Functions & Special Events

49. A Tavern (Restricted) class of licence will give the Applicant the ability to offer both formal dining and stand-up style functions at the Venue, which will give function and event organisers greater flexibility and scope in the way their function is themed and food and liquor is served. This will allow the Applicant to better meet the needs and budgets of function organisers who wish to book the Venue for their special event.

Dress Code

50. A smart, neat casual dress code requirement will be applied at the Venue.

CCTV

51. The Applicant will abide by the Licensing Authority's requirements in relation to safety and security at the Venue.

Consumer Requirement and the Proper Development of the Liquor Industry

52. The reasonable requirements of consumers and how those needs will be met by the grant of the Application are matters relevant to general public interest considerations raised under s33 of the Act and also to the objects of the Act as stated in s.5(1)(c) and 5(2)(a).

Consumer Requirement

53. The Applicant has gathered feedback from the local community in relation to their proposal. Annexed and marked "**Annexure D**" is a copy of the *Survey Summary, Survey*

Template and a bundle of 131 *Consumer Requirement Surveys* ("the Survey"), which have been collected by the Applicant.

54. The Survey specifically sought feedback regarding consumer demand for a premium food-led hospitality venue within Perth's northern coastal corridor and whether respondents considered that the proposed Tavern (Restricted) licence would enhance the Venue's ability to meet consumer expectations. The Survey results reflected that:
- (a) 97% of respondents indicated they would like to attend the Venue after reviewing the proposal;
 - (b) 96% of respondents believe there is demand for additional premium food-led hospitality venues in Perth's northern coastal suburbs;
 - (c) Over 95% of respondents consider that the Venue will improve options in the area to hold functions and special events;
 - (d) 93% of respondents considered that cocktail-style events and flexible social functions would make the Venue more attractive for celebrations, corporate functions and special events;
 - (e) Approximately 97% of respondents like to socialise in Perth's northern coastal suburbs;
 - (f) 91% of respondents live within Perth's Northern suburbs;
 - (g) 70% of respondents indicated they would be likely to attend the Venue at least once a month or more, should the Application be granted; and
 - (h) Overall, the Survey indicated strong consumer interest in the Venue's proposed premium, food-led licensed hospitality model, including support for the additional flexibility associated with the Tavern (Restricted) Licence and for improved function and event options in the Locality.



55. Annexed and marked “**Annexure E**” are ten (10) *Letters of Support* from the following:
- (a) James Hammond, Bentley Perth;
 - (b) Claire O’Shea,
 - (c) Julian Langworthy, Deep Woods Estate Winery;
 - (d) Emily Salom, OMG Events;
 - (e) Chrissy Carvalho, CCW Events;
 - (f) Simone Withers, Once Upon;
 - (g) Matthew Landers;
 - (h) Clare Vertannes, With Clare;
 - (i) Sarah Smith, Confetti & Co Events;
 - (j) Gareth Williams, Goldfields Group.
56. The Venue will offer a premium, food-led menu centred on high-quality, seasonal produce, with a strong emphasis on steak, fresh seafood and classic pasta dishes, complemented by refined starters, sides and desserts designed for a full dining experience.
57. The dining menu will be supported by an extensive and carefully curated wine list featuring both Western Australian and international selections, alongside a sophisticated cocktails and premium spirits.
58. While the Venue’s menu and service model will be structured to encourage seated dining and pairing of food and beverages, consistent with a premium restaurant offering, the Applicant submits that modern consumer preferences increasingly favour flexibility in how food and liquor are consumed, including lighter dining options such as tasting plates, shared dishes and desserts. The proposed liquor licence will allow the Venue to meet these expectations while maintaining a controlled, food-led environment.
59. The Survey establishes that the relevant section of the public have a requirement for the Venue to operate under a Tavern (Restricted) licence and the services proposed to be provided. The Survey reflects overwhelming support for the Application to be granted.
60. The Applicant’s proposed operational model is strongly supported by the findings in the Hospitality Survey (Annexure J), which identified that:

- (a) Licensed restaurants are one of the most popular venue types for all age groups, with 48% of respondents having visited a licensed restaurant in the previous six (6) months and ranking as the second most visited venue type, with strong demand for further supply. (Page 103);
 - (b) Licensed restaurants are considered to add significantly to the vibrancy of a precinct and increase the likelihood of visitation. (Page 103);
 - (c) Pubs, taverns and similar venues are also highly visited, ranking as the third most venue type, with 38% visitation. (Page 104);
 - (d) Tavern-style venues are recognised as contributing to vibrancy, social interaction and visitation within precincts. (Page 104);
61. These findings demonstrate that consumers value both structured, food-led environments and more flexible hospitality formats and supports the Applicant's proposal for the Venue, which combines the strengths of both styles.
62. Importantly, the flexibility provided by a Tavern (Restricted) licence will also facilitate the delivery of a diverse range of function packages, including both seated dining experiences and well-managed stand-up events, allowing the Venue to better cater for the needs of function organisers ranging from small intimate gatherings to larger celebrations and corporate events. Function packages will remain consistent with a food-led, premium service model, ensuring that liquor is supplied in a controlled and responsible manner ancillary to the overall hospitality experience.
63. It is the Applicant's intention to file further evidence in relation to the requirements of consumers, once it has been determined whether any objections and or interventions have been filed.

Section 38(4)(a) – Harm or Ill Health

At Risk Groups

64. The Applicant submits that it will manage the Venue in a professional and responsible manner, as is the case at all KHG venues.
65. Given the location of the Venue, and the broad range of at-risk groups and communities that have been identified in The West Australian Alcohol and Drug Interagency Strategy 2018 – 2022, it is reasonable to assume that there will be persons who from time to time will attend the Venue that fall within one or more of these categories.

66. The Western Australian Alcohol and Drug Interagency Strategy 2018–2022 identifies the following “at-risk” priority groups. Based on the Applicant’s knowledge of the area and experience in the Hospitality industry, its comments concerning these “at-risk” groups are provided below:

- (a) **Children & Young People** - The Venue will appeal to a diverse and discerning clientele that will include couples, families, and social and corporate groups seeking a superior quality dining experience, catering to special occasions, celebrations, group gatherings, and premium casual dining experiences.

Based on its location, style of operations, proposed services, pricing, and the demographics of the Locality, the Venue is unlikely to attract a significant number of young adults aged 18–25 years considered “at-risk.” The Venue will not focus on youth focused events or target a younger adult demographic. (Refer to paragraphs 37 - 39 in these submissions).

The Venue will strictly enforce the Responsible Service of Alcohol and will not tolerate any forms of anti-social behaviour by any patron.

We refer to the Locality Submissions and note that the median age in the suburb of Sorrento is 47 years of age and for the City it is 41 years of age. In Sorrento, persons aged 15– 24 years of age living in the suburb make up only 12.2% of the population, with residents aged 25 – 54 years forming 31.5% of the resident population, with a significant number of residents 55 years and over (39%). (Refer to Locality Submissions, Annexure E & F)

In relation to Children attending the Venue, minors will not be able to attend the Venue except under the supervision of a responsible adult. As a family-friendly licensed premises, the Venue will welcome children who attend the Venue with their family for a meal or a milestone celebration (e.g. family birthday, wedding).

The Venue will strictly enforce the Responsible Service of Alcohol and will not tolerate any forms of anti-social behaviour by any patron.

Based on the Venue’s location, style of operations, pricing and proposed services, it is unlikely to attract a significant number of patrons who are from this “at risk” group.

- (b) **Aboriginal People & Communities** - Aboriginal residents in the Locality constitute a very small proportion of the local population (0.7%). The Venue intends to be

inclusive and respectful to patrons of all cultural groups that live in the Locality and the surrounding areas.

Based on the Venue's location, style of operations, pricing, proposed services and the demographics of the Locality, it is unlikely to attract members of the Aboriginal community who are deemed "at risk".

The Venue will strictly enforce the Responsible Service of Alcohol and will not tolerate any forms of anti-social behaviour by any patron.

- (c) **People with Co-Occurring Problems** - The Applicant acknowledges that the consumption of alcohol may in some instances exacerbate existing symptoms for those members of the community with co-occurring mental health conditions.

Responsible Service of Alcohol and Harm Minimisation Strategies will assist the Venue's staff members to respectfully attend to the management of a person who appears to be affected by alcohol or drugs to ensure their safety and that of other patrons and staff members.

The Venue will strictly enforce the Responsible Service of Alcohol and will not tolerate any forms of anti-social behaviour by any patron.

Based on the Venue's location, style of operations, pricing and proposed services, it is unlikely to attract a significant number of patrons who are from this "at risk" group.

- (d) **People in Rural and Remote Areas, including Fly-In, Fly-Out (FIFO) and Drive-In, Drive-Out Workers** - This will not apply to the Venue.

- (e) **Families, including Alcohol and Drug-Using Parents & Significant Others**

The Venue will offer a welcoming environment where families can dine and socialise responsibly. The Venue seeks to strengthen community engagement by encouraging positive social connections among the local area, including families.

Responsible Service of Alcohol and Harm Minimisation Strategies will assist the Venue's staff members to respectfully attend to the management of a person who appears to be affected by alcohol or drugs to ensure their safety and that of other patrons and staff members.

The Venue will strictly enforce the Responsible Service of Alcohol and will not tolerate any forms of anti-social behaviour by any patron.

Based on the Venue's location, style of operations, pricing and proposed services, it is unlikely to attract a significant number of patrons who are from this "at risk" group.

- (f) **Those Interacting with the Justice & Corrections System** - Persons from this at-risk group will not be known to the Venue's management and staff unless they become identified through exhibiting anti-social behaviour or have been banned from entering a licensed premise. The Venue will strictly enforce the Responsible Service of Alcohol and Harm Minimisation strategies and will not tolerate any forms of anti-social behaviour by any patron.

Based on the Venue's location, style of operations, pricing and proposed services, it is unlikely to attract a significant number of patrons who are from this "at risk" group.

- (g) **Other Target Groups of Concern** - Other target groups of concern that were mentioned included: older adults, culturally and linguistically diverse communities, people identifying as lesbian, gay, bisexual, transgender or intersex, and homeless people. The Venue recognises the diversity that exists within the community and will adopt an inclusive approach, ensuring accessibility to the Venue's services is available to seniors, the culturally and linguistically diverse (CALD) groups, and individuals identifying as LGBTQIA+.

Pricing and services have been designed to be accessible yet reflective of the Venue's excellent standards in food and beverage offers. These factors, combined with responsible alcohol service policies, reduce the likelihood of the Venue attracting persons at risk due to socio-economic challenges.

Health

67. The Health Department no longer provides access to publications relating to alcohol-related harm for regions of WA on their website and therefore this data is not accessible to the Applicant.
68. As noted in Annexures E and F in the Locality Submissions (i.e. ABS Quickstats), the top 3 long-term health conditions in both the City and the suburb of Sorrento were mental health conditions, asthma and arthritis.
69. Approximately 63% of the City's residents had no long-term health conditions and a similar percentage was reported for the City. A similar percentage (63%) was recorded for the suburb of Sorrento.

Crime Prevention Through Environmental Design

70. The Location and design of the Venue is within the guidelines and principles outlined in the "Designing/Planning Guidelines".
71. The Venue:
 - (a) Will be located in an area that has been zoned for the proposed use and is therefore compatible with neighbouring uses.
 - (b) Has specific entry/exit locations for patrons, allowing areas to be easily monitored by staff and surveillance equipment;
 - (c) Is located in a well-defined private space, well suited to meet the needs of its patrons; and
 - (d) Consists of well-designed areas that will be monitored by experienced approved managers and staff who will be responsible for monitoring patron behaviour and serving alcohol responsibly.
72. The Venue will play an active role in promoting an active streetscape at Ora Sorrento, which supports a number of the City's key objectives as set out in the Locality Submissions. (Refer to Annexures B, C, G Locality Submissions)
73. The grant of the Application will enhance the amenity of the Locality through the delivery of a premium licensed hospitality venue that will make the Venue a destination attraction within the Locality. The Venue will encourage increased engagement and activity in the area throughout the day, on weekends and in the evenings.
74. The Applicant will maintain a strict zero tolerance policy with respect to anti- social behaviour at the Venue.

Crime

75. *Crime Statistics for the Joondalup District* have been obtained from the WA Police website that include monthly crime statistics for 2025 – 26 (@ 7 July 2026), annexed and marked "**Annexure F**". WA Police no longer provide crime reporting by suburb on their website and instead present crime data for WA, Metropolitan and Regional WA for each individual police district. The Venue is in the Joondalup District.
76. Specific statistics on alcohol-related offences that have occurred in the Locality are no longer available from the WA Police, who have previously advised the Applicant's Solicitors

that it is “*against WA Police policy to release detailed alcohol related offence statistics prior to the lodgement of a Liquor Licence Application*”.

77. As noted on the WA Police website, the crime statistics provided in Annexure F are reported based on the location of where the offence occurred and may be influenced by a wide range of factors that include population, infrastructure, seasonal trends and the extent to which crime is reported or detected by police. Such factors should be considered when interpreting the statistics annexed to these submissions.
78. No statistics are available in relation to alcohol-related crime.
79. Any statistic provide by WA Police should be treated with caution as statistics generally only refer to alleged offences and not convictions. In the absence of statistics in relation to the rates of conviction, it is uncertain how reliable these statistics are.
80. The Applicant submits that when regard is had to the proposed operation of the Venue, it should be considered as “low risk” for alcohol related harm.

Anti-Social Behaviour

81. The Venue will not share the following features which are sometimes associated with other similar licenced premises' that have been associated with alcohol-related anti-social behaviour and aggression:
 - (a) Unattractive, poorly furnished, poorly maintained premises give a message to patrons that the managers anticipate physical violence and associated damage to furnishings (Graham, K, Larocque, L, Yetman, R, Ross, TF and Guistre, E, (1980) “*Aggression and Bar Room Environments*” (Journal of Studies on Alcohol, 41 pp277). Aggression has been significantly correlated with poorly maintained, unclean and unattractive bar environments, Homel, R and Clark, J, 1994 “*The Prediction and Prevention of Violence in Pubs and Clubs*” (Crime Prevention Studies 3, 146), annexed and marked “**Annexure G**”.

The Venue will have a premium quality fit-out and will be well maintained;

- (b) Poor ventilation and smoky air, inconvenient bar access and inadequate seating, high noise levels and overcrowding (Grahame et al 1980, Homel and Clark et al) has been associated with anti-social and violent behaviour. The applicant in its design of the Venue has incorporated both extensive seating, as well as easily accessible bar areas.

The Venue is non-smoking, well set out and ventilated with substantial seating;

- (c) Graham et al (1980) found that aggression was more likely in bars where there was dancing and pool playing.

There is greater aggression when bar staff are very aggressive, and do not engage in responsible serving practices (Homel and Clark, 1994, etc. al) and/or little control is exercised over patrons' behaviour. Graham et al 1980. Aggression has been found to be more likely in bars where drunkenness is frequent (Graham et al 1980, Homel and Clark 1994) and where there are discounted drinks and other drink promotions.

This will not apply at the Venue..

- (d) The availability of food (especially full meals) has been associated with a reduced risk of aggression in bars (Graham, K (1985) "Determinants of Heavy Drinking and Drinking Problems — the Contribution of the Bar Environment"; Single and T Storm (EDS) "Public Drinking and Public Policy, Toronto Addiction Research Foundation".

Food will have a significant focus at the Venue.

82. It is submitted that the Venue, with its strong food focus, and function services falls within that category where the consumption of alcohol is not the primary focus for patrons.
83. Due to these features, it is submitted that the Applicant's venue is unlikely to be associated with alcohol-related violence and aggression.

Section 38(4) (b) – Impact on Amenity

84. As noted in the Locality Summary (Annexure A, Locality Submissions) there are limited licensed premises within the Locality that provide premium, food-led hospitality services, particularly within Sorrento itself.
85. The grant of a Tavern (Restricted) licence will enable the Venue to:
- (a) Operate with a flexible approach with respect to function/event services;
 - (b) Cater to a broader range of customer needs and expectations;
 - (c) Provide services at a standard that is currently not available in the Locality; and
 - (d) Support the activation of Ora Sorrento 's beachside hospitality precinct as a community and visitor destination by providing a premium hospitality venue capable of accommodating dining, socialising, celebrations, corporate functions and special events.
86. The Venue will:
- (a) Significantly enhance the amenity of the Locality;

- (b) Become an important tourist destination within the Locality;
 - (c) Provide a high-quality social and dining experience;
 - (d) Provide a premium location to hold a function/special event; and
 - (e) Support the activation of Ora Sorrento as a community hub for its residents and the local community.
87. Given that taverns are perceived to "add vibrancy" and make areas "more appealing and more likely to be visited" (refer to the Hospitality Survey in these submissions), the Venue's services and fit-out are features analogous to those noted in the TWA's research as key drivers for visitation, particularly for patrons aged 35 + who are particularly drawn to licensed restaurants and tavern-style venues.
88. The Hospitality Survey (Annexure J) identifies that both licensed restaurants and tavern-style venues contribute to increased visitation and vibrancy within a locality. Licensed restaurants are identified as a key driver of visitation and dining activity, while tavern-style venues contribute to social interaction and activation. The Venue combines these attributes by delivering a premium, food-led dining experience with the flexibility to meet consumer expectations with respect to its food and liquor service and the range of function styles that it can offer, which is consistent to consumer preferences. (Refer to Annexures D, E & I in these submissions)
89. The Applicant submits when considering the impact that the grant of a Tavern (Restricted) licence to the Venue will have on the amenity of the Locality, it is relevant to consider:
- (a) The net benefits to the local community by having the Venue operate under a Tavern (Restricted) licence, which will greatly improve the amenity of the area and further motivate residents and the area's workers to socialise locally, further activating the local economy in and around Ora Sorrento.
 - (b) The immediate locale within which the Venue is situated, which will be at the site of Ora Sorrento a landmark new development that will include a collection of 73 beautifully appointed beachfront luxury apartments that will have ocean front views, world-class amenities and an amazing coastal lifestyle.
 - (c) The positive impact that the Venue will have when trading as a Tavern. The Venue will add to the appeal of the Locality and act as an important destination attractor, bringing additional visitors and new business investment into the Locality.

- (d) As a destination attractor, the Venue will contribute to the vibrancy and appeal of Ora Sorrento and the Locality of Sorrento in general.
 - (e) The passive surveillance of the area will increase, supporting crime prevention, particularly in and around Ora Sorrento.
 - (f) The additional variety, choice and standard of licensed hospitality services that will become available in the Locality, noting that most of the hospitality services located in close proximity to Ora Sorrento are located at Hillarys Boat Harbour. (Annexure A, Locality Submissions)
90. The Chamber of Commerce and Industry in their discussion paper, ("the Discussion Paper"), annexed and marked "**Annexure H**", discusses the importance of increasing the vibrancy in Perth to attract more people to visit and motivate them to stay longer.
 91. It is submitted that the present application is consistent with the planning objectives of the City and WAPC, as well as the recommendations made by the Chamber of Commerce and Industry and Tourism WA ("the TWA").
 92. Planning authorities have recognised the need to meet the growing demands of Perth residents and visitors. Localities across the metropolitan area need to ensure that they provide a greater variety of services to meet the needs and tastes of a wide and growing consumer base that will help to attract new residents and motivate visitation.
 93. All sectors of the community seek out hospitality and entertainment services.
 94. The City is committed to creating vibrant activity centres across the LGA that are intended to be community hubs where people can live, be engaged with each other and socialise. The planning objectives for Ora Sorrento meets this brief and forms part of a mixed- use urban area which supports the City's intentions for the Locality.
 95. The City's objectives are further supported by the findings in the TWA's Hospitality Survey discussed in the paragraphs below. (Refer to Annexure J)
 96. By reason of the above, the Applicant submits that the grant of the Application will positively contribute to the amenity of the Locality by:
 - (a) Activating Ora Sorrento' s public space and delivering premium licensed hospitality services at the site that that support the development's luxury standing and facilities for its residents;
 - (b) Encouraging more people to visit and socialise in the Locality;

- (c) Enhancing the attractiveness and vibrancy of the Locality and the surrounding streetscape;
- (d) Offering a safe and welcoming premium licensed venue for the City's local residents and visitors to visit and enjoy;
- (e) Adding to the choice of licensed hospitality services that is available within the Locality, for the purposes of socialising and dining;
- (f) Providing a modern licensed function space for the local community to hold functions and special events within the Locality;
- (g) Supporting the future sustainability of local businesses in the Locality by attracting increased visitation to the area.

Section 38(4)(ca) – Effect on tourism & community

97. The City's Economic Strategy (Annexure C, Locality Submissions) identified the visitor economy as a key contributor to employment and economic activity within the City, supported by hospitality and tourism experiences that attract visitors and encourage longer stays in the area. (Page 15)
98. The Economic Strategy further emphasises that activated centres and hospitality venues play a critical role in attracting visitors and strengthening the City's economic profile, particularly within coastal locations. (Page 20)
99. Tourism WA data demonstrates the significant contribution that tourism makes to the Western Australian economy and, in particular, the Perth metropolitan region. The WA Tourism Snapshot for the year ending December 2025 recorded approximately 11 million overnight visitor trips within Western Australia and visitor expenditure of approximately \$19.2 billion. Importantly, Destination Perth accounted for approximately \$13.2 billion in visitor expenditure, highlighting the importance of maintaining and enhancing destination experiences within Perth's coastal corridor (Locality Submissions, Annexure F).
100. Tourism WA's Domestic Segmentation Research identifies a number of priority visitor segments for Western Australia, including "Luxe Culture" and "City Social" travellers. These visitor segments are attracted to destinations offering premium food and wine experiences, vibrant hospitality environments, luxury accommodation, social experiences and unique experiences that cannot readily be replicated elsewhere (Locality Submissions, Annexure E, pages 5 - 6, 11-12).

101. The Venue aligns strongly with the preferences of these high-value visitor segments. Through its premium coastal steakhouse restaurant, sophisticated lounge bar and function facilities, the Venue will provide the type of hospitality experience identified by Tourism WA as contributing to destination appeal and visitor satisfaction (Locality Submissions, Annexure E, pages 5 - 6).
102. Annexed and marked "Annexure I" is Tourism WA's research into Perth's coastal precincts *Tourism and Perth's Coast*, which identified that visiting Perth's coastline forms a fundamental part of the visitor experience, with approximately 89% of visitors to Perth visiting the coast during their stay. This research also found that visitors value coastal destinations that combine natural amenity with hospitality offerings such as cafés, restaurants, bars and activated public spaces. (Page 1)
103. Importantly, Tourism WA's research concluded that opportunities exist to increase visitation and visitor expenditure through the activation of coastal precincts and the provision of quality food and beverage experiences. The Venue directly supports these objectives by introducing a destination-quality hospitality venue within a prominent beachfront location in Sorrento, along Perth's northern coastline. (Pages 1 - 2)
104. The Venue is intended to provide a destination hospitality experience rather than merely a local restaurant. Through the combination of Surreo's premium steakhouse dining conceit, Bar Surreo's lounge experience, licensed alfresco dining areas, function facilities and dedicated Champagne Lounge, the Venue is expected to attract both residents and visitors seeking a coastal hospitality experience of a standard that is comparable to the standard currently offered at Gibney and the Applicant's other licensed premises.
105. The Applicant submits that the Venue will not merely service residents of the Locality. Through Kailis Hospitality Group's established reputation and demonstrated success operating award-winning venues such as Gibney, The Shorehouse and Magic Apple Wholefoods, the Venue is expected to attract patrons from across metropolitan Perth, regional Western Australia, as well as interstate and international visitor markets. Based on the Applicant's existing licensed venues, it expects that approximately 30% of patronage will be derived from domestic visitors with the remaining customer base coming from overseas. The Venue will therefore strengthen the attractiveness of the Sorrento coastline as a tourism and hospitality destination and contribute positively to visitor expenditure, local employment and economic activity.
106. Supporting consumer requirement for the Venue and its services is the TWA's publication, *Perth Entertainment Precincts Research 2022 / Final Report* ("the Hospitality

Survey”). Extracts of the report are annexed and marked “**Annexure J**”, which offers further insights into what consumers value when going out to dine and socialise.

107. Annexure J highlights that vibrant and diverse licensed venues encourage visitation and enhance customer experiences. In particular:
 - (a) Licensed restaurants are identified as a key driver of visitation and vibrancy within precincts. (Page 103); and
 - (b) Tavern-style venues are similarly recognised as important contributors to vibrancy and social activation within a locality. (Page 104)
108. The Hospitality Survey identified that both licensed restaurants and tavern-style venues are among the most visited types of venues across all age groups, reflecting strong and complementary consumer demand for both structured dining experiences and more flexible social environments. Taverns are valued for their atmosphere, provision of food and liquor services and their ability to host special events. (Pages 90, 94, 103 - 104)
109. Annexure J found that participants across all age groups are attracted to Tavern-style venues. Significantly, 43% of those aged 35–54 years, and 30% of those aged 55+ years indicated their preference was to socialise in a Tavern environment. This research of consumer profiles correlates with Butler’s residential population, which has a median age of 32 years. Annexure J reflects the importance of the Locality offering greater choice in licensed venues that can offer a combination of hospitality services in a safe and welcoming setting and supports the Applicants proposed operating model.
110. Sorrento’s demographics make the Tavern format well-suited to also meet their needs. (Annexure H, Locality Submissions)
111. The Hospitality Survey identified a number of key factors that are drivers in influencing a consumer’s venue selection. The factors that were highly valued and considered by consumers included:
 - (a) Safety;
 - (b) Atmosphere;
 - (c) Availability of food and liquor Services;
 - (d) Good reviews / popularity; and
 - (e) Opening hours.

112. It is relevant to also highlight for the purposes of this Application that the Hospitality Survey identified that although each of the major entertainment precincts in Perth were 'known' for offering different activities, special events was one of the key drawcards that motivated the public to visit all precincts (page 36). The City also recognised as part of its strategic planning objectives that holding increased special events and increased activation within the City would:
- (a) Add to a locality's appeal,
 - (b) Increase the liveability of an area;
 - (c) Increased social experiences would add to an increase in visitor numbers; and
 - (d) Further activate an area and make it more vibrant.
- (Refer to Locality Submissions, paragraphs 29 – 63 and Annexure B – the Strategic Plan, Annexure C - the Economic Strategy, Annexure D – the Tourism Plan)
113. The Applicant submits that the proposed operations at the Venue will meet all the above requirements when operating under a Tavern (Restricted) licence. (Annexure J, the Hospitality Survey, page 90 & 104)

Community

114. While the Locality contains several well-established coastal venues with strong patron appeal, these venues are predominantly lifestyle-driven or beverage-led in nature. There remains a clear absence of a premium food-led coastal hospitality venue offering an elevated dining and lounge bar experience comparable to KHG venues such as Gibney in Cottesloe. This is significant given Tourism WA's identification of premium dining, food and wine experiences as important drivers of visitation amongst high-value visitor segments. The Applicant proposes to fill this gap through the delivery of a destination-quality hospitality venue within Perth's northern coastal corridor. (Refer to Locality Submissions, Annexure E, pages 5 - 6).
115. As noted in the Locality Summary (Annexure A, Locality Submissions) there are no licensed venues in a coastal location in the Locality that offer licensed hospitality services to the standard proposed for the Venue.
116. This gap in premium licensed hospitality services is also reflected in the feedback received in the Surveys and Letters of Support (Annexure D & E) that the Applicant has gathered from the general public and KHG's existing patron base.
117. The grant of the Application will add to the choice and variety of licensed hospitality and entertainment services that is available in the Locality and will improve the amenity of the

Locality by adding additional services to the area that are distinctly different to what is currently available in the area.

Section 38(4)(c) - Offence, Annoyance, disturbance and inconvenience

118. It is submitted that the grant of the Application will not cause offence, annoyance, disturbance and/or inconvenience to residents and local businesses taking into consideration that the Venue will be located in a mixed-use area at Ora Sorrento, with consideration given at the planning and fit-out level with respect to issues such as noise, traffic and parking.
119. The Venue and its staff will take all reasonable steps to control the behavior of patrons whilst at the Venue and as they enter and leave the Venue.
120. The Applicant will ensure that exceptional standards of service are always preserved, as well as harm minimisation strategies. The responsible service of alcohol to its patrons will be strictly enforced by the Venue's management and staff.
121. By reason of all of the foregoing, the Applicant does not foresee that any significant offence, annoyance, disturbance, or inconvenience will be caused by the granting of the Application.

Conclusion

122. The Applicant submits that it is in the public interest for the Application to be granted as:
 - (a) Approval will not result in harm or ill-health due to the consumption of liquor;
 - (b) The Venue trading under a Tavern (Restricted) Licence would better meet the reasonable requirements of consumers for combined bar, dining and function services in safe and sophisticated setting.
 - (c) The Venue will enhance local tourism and employment opportunities, supporting community engagement and economic vitality.
 - (d) Approval of the Application will increase the choice and variety of licensed hospitality services and facilities that are available for the community and visitors to enjoy with the Locality;
 - (e) Approval of the Application will increase the choice in licensed function facilities that are available to hold functions and special events within the Locality;
 - (f) Approval of the Application will not result in any significant antisocial behaviour, noise or disturbance. The Venue will provide a premium hospitality services in a stylish setting that will appeal to a wide range of age groups that live and/or socialise in the

Locality, as well as meet the requirements of day-trippers and tourists visiting the Locality;

- (g) The Application supports the visions of the relevant planning authorities for the Locality and the City's planning objectives for the Locality and the City generally; and
- (h) A grant of a Tavern (Restricted) licence to the Venue will further advance the City's objectives to foster a sense of community in the Locality and establish a further destination attractor that will positively contribute to improving the amenity of the Locality and support economic growth.

123. In all the circumstances, the Application should be granted.



FRASER & ASSOCIATES LAWYERS
Solicitors for the Applicant