



MEDIA RELEASE

17 March 2021

TELEPORT TO TEL AVIV AT KAZBA

- Live out Tel Aviv nights at Brisbane's newest cocktail bar -

Kazba is a place to escape the ordinary and experience the exotic. Opening today, within The Emporium precinct, Brisbane's Fortitude Valley welcomes a dimly lit spot to discover, a place to transport revelers and cocktail enthusiasts to Tel Aviv's vibrant nightlife at Kazba. A soulful cocktail bar offering exotic twists and forgotten classics by witty monikers, divided by familiar and foreign tastes.

Travel to a colonial backdrop, amidst a buzzing cocktail bar, the menu is inspired by the boulevards of Tel Aviv using house-made Middle Eastern cordials derived from the region's produce, sodas and unique produce for garnishes.

From the team behind ZA ZA TA Bar & Kitchen, one of Brisbane's best vegetarian restaurant, Kazba reveals its unexpected delights designed to be shared and savoured amongst friends. A collaboration amongst Food & Beverage Director, Jared Thibault, music curator Andrew Lewis, renowned Israeli Executive Chef Roy Ner and award-winning Interior Designer Luchetti Krelle.

The drinks menu by cocktail guru Jared Thibault, evokes long nights in the far-flung Tel Aviv. Begin the evening with Fizzy Bubbly, an ode to the Israeli Gazoz. A nostalgic mixture of soda water and sweet fruit syrup served in electric colours, Kazba's fizzy antidote is created with house made cordials using Israeli ingredients such as persimmon or plum cordial, carbonated with orange blossom gin and pomegranate pampero blanco.

Every sip at Kazba is served with a side of theatrics, with an entire section dedicated to "Up in Smoke". For a Tel Aviv twist on the classic Sazerac, try the Tel Aviv Sazerac with an applewood smoke blend of arrack musar, za'atar rye, peychaud bitters, demerara, lemon zest.

"Guests can expect flavours and aromas of ancient Arabian spice routes, settle in and discerning palettes; bitter orange gin, fig infused rum mixed with our housemade Middle Eastern Amaro for Kazba's take on the classic Whiskey Sour," says Jared Thibault.

All delivered in alluring vessels, sourced from the bazaars and markets, Kazba specialises in shared cocktails. The Sun also Rises, the namesake of a Hemingway novel, is a clarified twist on a Hemingway Daiquiri; served from a flask hiding in a novel, poured like a classic martini with the flavours of a classic Hemingway Daiquiri.

Old world meets new with Tel Aviv touches continue with forgotten rum classics like the Fogcutter to modern rum classics like the Nuclear Daiquiri made with Wray and Nephew White Overproof Rum, a

KAZ BA

classic rum that punches with tropical juices, and isn't available for purchase in Australia. The Nuclear Daiquiri green chartreuse, fresh lime, house made falernum, another ingredient best known for its use in tropical drinks.

Kazba is high energy with a curated vinyl collection capturing afrobeat, funk, soul, disco, fused with fiery Mediterranean sounds. Celebrate the heyday of records, listen to local DJs who specialise in vinyl sounds every Friday and Saturday, with strong Arabic rhythms on heavy rotation.

With a focus on fusion of cocktails, food, architecture, and art, the music at Kazba will be a natural mixture capturing the melting pot spirit behind Tel Aviv's unique and multifarious groove scene.

Music curator, Andrew Lewis explains that drinkers can expect, "a playful sense of funk recreating the melting pot spirit behind Tel Aviv's unique and multifarious groove scene. Afrobeat is a vibrant reflection and reinterpretation of myriad influences — from Caribbean to surf to blues, to East Asian and Turkish elements—all within a strong Afrofunk framework. It draws influence from the Godfather of Soul, James Brown and Fela Kuti, a pioneer of Afrobeat."

Uncover humble bar food which pays homage to city's street food, using charcoal and woodfire to create tantalising late-night vegetarian eats by Executive Chef Roy Ner. Fried Sesame Falafel with tahini & amba pickles to Chilli Haloumi Savoury Doughnuts with pomegranate & chilli jam to be devoured amongst high energy.

Award-winning interior designers, Luchetti Krelle, have created an experience inspired by the conservatories of the Victorian era to nooks reminiscent of 1940's cocktail glamour. Details from traditional Queenslander architecture are layered into the Victorian inspired interiors, giving a strong sense of local identity with an international counterpoint to locals will feel welcomed and truly at home at Kazba's reimagined Tel Aviv.

Keep in the dark and revel in endless nights within our fortress in the heart of The Valley. Escape the ordinary and experience the exotic. Kazba is open Wednesday to Saturday nights from 5pm, until the last person leaves.

-Ends-

Kazba

1000 Ann Street, Fortitude Valley, Brisbane 4006

FB BarKazba | IG BarKazba

Located at 1000 Ann St, Fortitude Valley, QLD

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Menus for Bar Kazba: [View here](#)

Press images for Bar Kazba: [View here](#)

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ABOUT KAZBA:

Escape the ordinary and experience the exotic.

A dimly lit spot to discover, enter Tel Aviv's vibrant nightlife at KAZBA.

A soulful cocktail bar offering exotic twists and forgotten classics by witty monikers, divided by familiar and foreign tastes.

Cocktails inspired by the boulevards of Tel Aviv using house-made Middle Eastern cordials derived from the region's produce, sodas and unique produce for garnishes. All delivered in alluring vessels, large and small, sourced from the bazaars and markets from near and far.

Uncover humble bar food which pays homage to city's street food, using charcoal and woodfire to create tantalising late-night vegetarian eats, devoured amongst high energy with low whispers in dark corners.

Keep in the dark and revel in endless nights within our fortress in the heart of The Valley.

Escape the ordinary and experience the exotic.

ABOUT OVOLO GROUP:

The Ovolo Group was founded by entrepreneur Girish Jhunjhnuwala and first entered the real estate market in 2002; then further expanded into the hotel industry in 2010. Ovolo Hotels quickly became one of Hong Kong and Australia's most dynamic independent owner operated hospitality firms by providing guests with the best in effortless living across hotels and food and beverage outlets.

The Ovolo Group is a collection of contemporary hotels that keep you connected to the little luxuries you love, all effortlessly included. The company prides itself on being in touch with the modern traveller through award-winning interior designs, detail-driven comforts, complimentary value-added services like the mini bar and breakfast, with cutting-edge technology. Ovolo Hotels have been acknowledged for Hotel and Accommodation Excellence, receiving the accolade "Hotel Brand of the Year", at the 2019 and 2020 HM Awards.

A proud Hong Kong brand, Ovolo Group remains a family-owned and privately-operated business operating four hotels and three restaurants in Hong Kong, and seven hotels and five restaurants across Australia in Sydney, Melbourne, Canberra and Brisbane. A new hotel is being developed in Melbourne, Australia, Ovolo South Yarra.

Ovolo also has the By Ovolo Collective within its portfolio of hotels, a distinctive collection of four hotels each one unique, each one special, the more guests explore, the more they'll find. These include Nishi Apartments in Canberra Australia, Mojo Nomad Aberdeen Harbour in Hong Kong, The Sheung Wan Hong Kong, and Mamaka Kuta Beach Bali Indonesia.