FEATURED DESTINATIONS:

SCOTLAND’s WEE SECRET

FAR NORTH QUEENSLAND ADVENTURE UNLIMITED

WHAT’S ON IN BRISBANE PHOTOGRAPHY COMPETITION
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From tartan and bagpipes to haggis and whisky, Scotland is full of wonderfully unique experiences that help make this such a fascinating country. And no visit to bonnie Scotland would be complete without a visit to Glasgow, a city steeped in history yet defined by innovation. Join Philip Game on a journey through this mesmerising city as he discovers the creative heritage responsible for making Glasgow the city it is today.

If hard core adventure is more your style, there’s action a plenty to be found in Tropical North Queensland. Strap on your safety helmet and join Celeste Mitchell as she ‘surfs’ her way through the Daintree Rainforest, gets all wet and wild in some white water rapids and saddles up a mechanical steed for a one of a kind mud bath adventure. Heart-stopping action to spice up your holiday!

This edition we will also take you on a journey to the magical chocolate-y land of Switzerland, where chocophiles can literally hop aboard the Montreux-Bernese Oberland Railway ‘chocolate express’ for a high calorie adventure like no other through the picture postcard Swiss countryside. And it’s not just for those with a sweet tooth, the train also stops at the Maison du Gruyeres dairy…..need I say more….!

Don’t forget to check out the winning shot in our ‘Take Flight’ photography competition (pg9) and get your entries in for our latest theme ‘Brisbane Adventure’ for a chance to win a $250 travel voucher.

Until next time, happy travels.
FEATURE: SCOTLAND
Glasgow’s creative heritage.

FEATURE: FAR NORTH QUEENSLAND
Unleash your adventurous side.

TALENT ABOUT TOWN
Four Brisbane up-and-comers under 30.

CHOCOLATE
Aboard Switzerland’s chocolate express.

TOP 10 CAFES
Brisbane cafes we love.

SPOTTED AT BRISBANE AIRPORT
Latest fashion at the airport.

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Find out what’s hot now at the International Terminal.

TERMINAL MAPS
Great Brisbane cafes to enjoy.

Glasgow’s statue of Robert Burns (1759-96), the world’s most popular poet, is the focal point of the city’s annual celebration of his birth on 25 January.

Scotland has many wee secrets including Urquhart Castle, which is a leisurely and scenic drive north of Glasgow.

A view of Cape Tribulation, North Queensland.
Philip Game uncovers the creative heritage of an unlikely 'Cultural Capital'

The long-running BBC television crime series Taggart revealed only too well how Glasgow looks on a bad day, when bitter winds sweep past the Strathclyde Police headquarters; pale, pinched faces rug up in beanies and "fleeces" as they plod down rain-slicked streets. If the city's 1990 title of European Cultural Capital seems rather unlikely when you first encounter Glasgow, come back instead on a summer evening when the late sun fires up street after street of florid, rust-red Victorian-era façades.

Glasgow's streetscape is almost totally Victorian, boasting many of the imposing public buildings of that era. Just over a century ago, the second city of the British Empire, grown rich on trade in tobacco and cotton, became the centre of British heavy engineering, turning out ships and engines to drive the wheels of trade. The Clyde became a byword for the shipyards which lined its banks. In time, the great Victorian industrialists turned from making money to spending it on the finer things of life.

Now, this Victorian heritage provides the setting for an impressive assemblage of galleries and museums, a revitalised cultural life and a busy shopping and dining scene.

The Kelvingrove Art Gallery and Museum is a palatial pile of rust-red stone, as remarkable as its contents. Set in a 34-hectare park at the city's trendy West End, Kelvingrove was built for the great International Exhibitions of 1888 and 1901. The museum now receives more than a million visitors each year. During 2010 Kelvingrove mounted a major exhibition of the work of the Glasgow Boys, local artists group at the end of the nineteenth century, and this exhibition proved so successful that it now forms the basis of a permanent display.

South of the city centre, the Burrell Collection, originally the private treasure trove of the Victorian shipping magnate and philanthropist William Burrell, occupies a purpose-built gallery set amidst the 141-hectare woodland of Pollock Country Park, another much-prized open space which was gifted to the city by yet another wealthy family. The Burrell Collection is now housed within a purpose-built ‘greenhouse,’ lit by floods of natural light. We admired the leadlight glass roundels arranged along the corridors and the glass walls, now far more effectively illuminated than their original locations could ever have been.

The drive across town brings to mind Britain’s post-war transformation by waves of immigrants from her former colonies; in the Pollockshaws district, school children of African, Indian and Pakistani origin swarm aboard our double-decker city bus. We rumble on past storefronts which include a branch of Habib Bank, an Indian wedding advice bureau and Kurdish grocers. On another occasion we dined well on the Balti cuisine of modern-day Pakistan, popular in the UK but not so often encountered in Australia, at Asmaan, one of many ethnic restaurants around West Bath Street in the city centre.

Apart from famous shipbuilders, scientists and engineers (James Watt, Lord Kelvin – remember him from physics class?), Glasgow boasts one true favourite son, the architect and designer Charles Rennie Mackintosh who, with his equally talented wife Margaret Macdonald Mackintosh, pioneered the Art Nouveau movement as the twentieth century began.
Whilst still working as an architectural draughtsman Mackintosh and his colleague Herbert McNair were introduced to art students Frances and Margaret Macdonald, and the four began to work closely together. The long-haired, ethereal female figures which epitomised their style earned the group the nickname “the Spook School”. In 1900 Mackintosh married Margaret and from then on her work became inextricable from his own.

The wives and daughters of the Victorian industrialists needed respectable, alcohol-free places to meet in public and hence the British tea room was born. Above a jewellers’ store at 217 Sauchiehall Street is the original Willow Tea Room designed in 1904 by Charles Rennie Mackintosh to the order of his chief patron, the businesswoman Miss Kate Cranston.

We climb the stairs to The Gallery to dine on haggis, neeps and tatties (black pudding, parsnips and potatoes), on Scottish rarebit and on St Andrew’s platter: smoked Scottish salmon, smoked trout and prawns served in a marie rose sauce.

More choices include Arbroath Smokie (smoked fish), served hot, with lemon and baked potato or cloughtie dumpling (it’s rather like Christmas pudding). There’s a long list of teas on offer including Gunpowder Green, China Rose Petal and various herbal varieties. Upstairs, Mackintosh’s sumptuous Room de Luxe, reserved for functions, takes a quite different stylistic direction.

Mackintosh, who saw architecture as an art form which draws together all others, not only created the furniture and decor here but many finer points of detail. Sauchiehall in Scottish Gaelic means ‘alley of the willows’, so Mackintosh...
adopted the willow as a design theme throughout. The distinctive high-backed Mackintosh chairs, on which Victorian ladies sat to sip their tea a century ago, would now be worth millions. A few blocks away at 97 Buchanan Street, another of Miss Cranston’s tea rooms has been re-created adjacent to the original Buchanan Tea Rooms, if not with such authenticity.

The Glasgow School of Art, one block uphill from Sauchiehall Street, is considered Charles Rennie Mackintosh’s greatest achievement, a project completed in two distinct stages over several years. To explore the building, visitors must join a scheduled tour, but can admire the building’s idiosyncratic exterior at their leisure.

Mackintosh produced most of his major work between 1896 and 1909. Notoriously difficult to work with, Mackintosh resigned in 1913 from the architecture practice where he was first employed and his career never fully recovered. His work was not widely appreciated in Britain during his lifetime, finding more favour on the European continent.

The ‘House for an Art Lover’ was built in a public park less than 20 years ago. Consulting engineer Graham Roxburgh was the inspiration behind this unusual and ambitious re-creation, completed in 1996, of a century-old portfolio of drawings sketched out by Mackintosh and Macdonald in response to a competition announced by a German design magazine in 1901, which had challenged architects to design a ‘grand house in a thoroughly modern style’.

For the first time the Mackintoshes found themselves completely unfettered by client tastes and specifications, and the resulting portfolio, although it failed to meet the competition rules, was much admired and received a special prize.

Crystallising this vision required contemporary artists and crafts people to comb through the entire body of work completed by Mackintosh and Margaret Macdonald.

The oval motif, for instance, was picked up from photographs of Nitshill, an early commission which was subsequently destroyed by fire. The Life of the Rose, from gestation to maturity, is a theme followed throughout. A very smart cafe is kept busy with Glasgow’s modern-day art lovers.

In a gallery on the University grounds, the couple’s former terraced house at 78 Southpark Avenue has been recreated in its entirety, barely a hundred metres from where the original building once stood. The Mackintoshes remodelled the original terrace throughout, employing their distinct style in furnishings and decoration.

Today’s Glaswegians are determined to redress the lack of recognition Mackintosh suffered in his own lifetime. And of course there’s much more to Glasgow today, including tall sailing ships, the imposing town centre grouped around George Square and, more simply, shopping, strolling and people-watching in Sauchiehall, Argyle and Buchanan Streets. Breaking right out of the Victorian mould is the Beresford Building at 460 Sauchiehall Street with its Forties ‘radio’ façade in bold red and white.

To the east of George Square there are reminders of an earlier past. Glasgow grew out of a sixth-century monastery settlement founded by the Christian priest Kentigern, later St Mungo, whose body lies buried beneath the city’s imposing medieval cathedral. By adapting to Protestant worship, Glasgow Cathedral escaped the widespread destruction during the Scottish Reformation to survive those turbulent times with its majestic timber nave, or aisle, and other 13th century features almost unscathed. St Mungo today is remembered also in a decidedly 20th century way, at the St Mungo Museum of Religious Life and Art, housed within an adjacent building resembling a centuries-old fortified house completed in 1993. Originally built in the 15th century, the nearby Provand’s Lordship is Glasgow’s oldest surviving house, now a museum.

Glasgow, moreover, lies at the heart of Scotland, where the English-speaking Lowlands meet the more traditional Highlands. The boundary between these regions is an abrupt geological feature, a fault line in the true sense. To the north and east and within easy reach are the ancient capitals of Stirling and Edinburgh, the latter once again the seat of government for a newly autonomous Scotland. To the northwest lie Loch Lomond and the Trossachs, whilst to the southwest the Isle of Arran offers an easily accessible introduction to Scotland’s Western Isles. One way or another, you shouldn’t find any reason to give Strathclyde Police a second thought.
The Brisbane Airport Magazine

GLASGOW, MOREOVER, LIES AT THE HEART OF SCOTLAND, WHERE THE ENGLISH-SPEAKING LOWLANDS MEET THE MORE TRADITIONAL HIGHLANDS.

Emirates [www.emirates.com](http://www.emirates.com) operates one-stop flights via Dubai to Glasgow International Airport, convenient to the city centre. Qantas [www.qantas.com.au](http://www.qantas.com.au) flights connect via Singapore and London. Both GIA and Glasgow Prestwick Airport, 45 minutes away by train, are well-connected to European regional services.

Visit Britain [www.visitbritain.com](http://www.visitbritain.com)
Glasgow Tourism [www.seeglasgow.com](http://www.seeglasgow.com)

Willow Tea Rooms
217 Sauchiehall Street, Glasgow
tel: +44 (0)141 332 0521

Glasgow museums
[www.glasgowmuseums.com](http://www.glasgowmuseums.com)
Burrell Collection, Pollock Country Park,
2050 Pollokshields Road, Glasgow
tel +44 (0)141 537 2550

Kelvingrove Art Gallery and Museum,
Argyle Street, Glasgow
(Underground: Kelvinghill),
tel: +44 (0)141 276 9595,
fax: +44 (0)141 276 9540

The Glasgow School of Art
167 Renfrew Street, Glasgow
tel: +44 (0)141 353 4526
fax: +44 (0)141 353 4746.
See "Attractions" at [www.crmsoociety.com](http://www.crmsoociety.com) for details of tours.

House for an Art Lover
[www.houseforanartlover.co.uk](http://www.houseforanartlover.co.uk)
Bellahouston Park, 10 Dumbreck Road,
Glasgow, tel: + 44 (0)141 353 4370
(Office), fax: + 44 (0)141 353 4771.
Dumbreck Road links the M77 and M8
expressways, south of the city centre.
See website for map and directions.

The Mackintosh House, Hunterian
Art Gallery, University of Glasgow,
82 Hillhead Street, Glasgow
(Underground: Hillhead)
tel: +44 (0)141 330 5431
fax: +44 (0)141 330 3618
[www.hunterian.gla.ac.uk](http://www.hunterian.gla.ac.uk)

Recommended guidebooks: Lonely Planet’s Britain and Scotland titles and Eyewitness Travel’s Scotland.
**Describe your job.**

I'm a researcher with the multi-million dollar QUT Airports of the Future project working on modelling and simulation of passengers and their movement and interactions in airport terminals. I research and develop modelling methods to assist airport decision makers, including operators, airlines and governments, to analyse system performance with respect to efficiency, security and passenger satisfaction.

**What has been your biggest challenge so far?**

Understanding how a big complex systems model would come together and be useful has been challenging. It includes making the links between the different stakeholder perspectives, the various steps and sub-steps of the facilitation process, passenger characteristics and airport components. Thinking about the plethora of modelling methods and outputs that can be obtained from that could give anyone a headache, but I love it.

**Explain the day to day drill.**

As a researcher, a large part of the work is to stay up to date on the latest in airports including new technologies and policies as well as advances in modelling passenger satisfaction studies. There is always plenty of (bedtime) reading to do! Developing complex systems models is a collaborative exercise so I work with QUT and Airports of the Future team members to incorporate different findings and perspectives.

**What do you enjoy most about your job?**

Working with a diverse range of people and personalities from academia, government and industry is a real plus for me, and a really unique opportunity to make friends and establish networks. I also expect that the research outcomes will provide practical benefit to the public.

**What do you do in your downtime?**

I read books about social psychology. I love changing according to that. Following my heart and doing the quirky, silly things that make me happy. That doesn’t change according to the occupation, the occupation changes according to the person I am feeling creative. I spend 16 hours straight on a challenge. I think you have to work out your own plan B is to win the lotto.

**What does 2012 hold for you?**

Being the Year of the Dragon and hence great change, I hope to make strides towards establishing a solid reputation as a researcher; plan B is to win the lotto.
Edwina Sinclair  AGE 19
SOOT. business owner and full-time QUT university student

**TALENT about TOWN**

**DESCRIBE YOUR JOB.**
I run SOOT, a fashion label and the Fortitude Valley SOOT concept store which opened in March 2011. I am also a full-time university student studying a Bachelor of Fine Arts – Fashion at QUT.

**EXPLAIN THE DAY TO DAY DRILL.**
When I am on uni holidays I spend all my time working on SOOT, my label and the SOOT store. I focus on developing my collection designs and production as well as having fun with my friends. During uni term it is a great balancing act between uni work, designing and organising the collections and working at the SOOT store.

**WHAT DO YOU ENJOY MOST ABOUT YOUR JOB?**
Being my own boss and ‘master of my own destiny’, I learn from my mistakes and seek advice from experienced people in the industry.

**WHAT HAS BEEN YOUR BIGGEST CHALLENGE SO FAR?**
Time management! You learn to survive on a little less sleep particularly when uni assignments and exams are happening!

**FINISH THIS SENTENCE – IF I WASN’T IN THIS OCCUPATION I WOULD BE...**
In a different creative field – perhaps textile design, interiors or jewellery design.

**WHAT DO YOU LIKE TO DO IN YOUR DOWNTIME?**
I am learning to surf so I try to get to the beach with friends whenever I can.

**WHAT DOES 2012 HOLD FOR YOU?**
I aim to pass my second year uni classes whilst continuing to promote my label and store. And, of course, produce fabulous collections for the upcoming seasons!

**Describe your job.**
I am a violinist in Camerata of St. John’s: Queensland’s Chamber Orchestra.

**Explain the day to day drill.**
The wonderful thing about being a performer in this ensemble is that every day is different. One day you may be rehearsing repertoire for the next performance and the next you may be on tour throughout regional Queensland or even performing with Australia’s finest classical and country music artists. I love the variety that comes with being a professional musician.

**What do you enjoy most about your job?**
Taking the audience through the musical journey of a concert; it’s like giving a gift. I love crafting and interpreting the music with my amazing colleagues in Camerata, and then sharing the repertoire and the finished product with the listener.

**What has been your biggest challenge so far?**
Personally it has been overcoming my anxiety of performing in front of large audiences. However, my passion for playing the violin, together with the support of close friends and family, has encouraged me to face my fears and conquer them.

**Finish this sentence – if I wasn’t in this occupation I would be...**
When I was a young girl I dreamed of being a violinist, a film director or a prima ballerina. As I have grown up, my passion for playing the violin has increased so this job is a dream come true.

**What do you like to do in your downtime?**
I love to travel. Europe has a special place in my heart and I have recently been to Vanuatu. I can’t wait to visit America, Egypt and Israel in the future!

**What does 2012 hold for you?**
I married the man of my dreams in January, so personally I am looking forward to my first year being a wife. Professionally, 2012 is going to be an awesome year in Camerata, as we are performing some fabulous repertoire with some incredible guest artists. I’m really looking forward to seeing what this year brings.

Tiana Angus  AGE 28
Violinist, Camerata of St John’s
Top 10 CAFES

Anouk

LOCATION: 1/2 Given Terrace, Paddington // Owner: Justine Whelan.
WHAT MAKES ANOUK SPECIAL? The warmth and consistency - it's a package deal.
ABOUT THE FOOD: Simply tasty tucker from around the globe - market fresh, cooked to order, good food we like to eat.
ABOUT THE COFFEE: Brisbane's legendary roast Merlo coffee, strong and well made.
ABOUT THE LOOK: It's a warm simple room, a classic eating house.
WHERE TO SIT: By the window to watch Given Terrace roll by.
MEAL TICKET: On average, $25 for a satisfying breakfast or lunch.
CONTACT: 07 3367 8663 (no bookings for weekend breakfast).

Corner Store Cafe

LOCATION: 1/3 Sylvain Road, Toowong // Owner: Kim Malouf Chef: Dylan Brace.
WHAT MAKES CORNER STORE CAFE SPECIAL? It brings together great food, coffee and service in a stylish and comfortable environment with a real sense of community.
ABOUT THE FOOD: The food is simple and fresh. The menu changes every three months to ensure we are using quality ingredients and vegetables, mixed with produce from our very own herb garden.
ABOUT THE LOOK: A modern twist on an old Queensland commercial cottage. The aim was to create a homely feel with an open kitchen and relaxed organic herb and vegetable garden out the back.
WHERE TO SIT: Whether inside or out, there is always a good seat in the house.
MEAL TICKET: Around $17 gets a fantastic meal.
CONTACT: 07 3870 2223.

Harveys Bar and Bistro

WHAT MAKES HARVEYS BAR AND BISTRO SPECIAL? Recently Harveys had a fresh relaxed modern make-over that rejuvenated the space, however managed to maintain the friendly buzz and continue to deliver authenticity for the eclectic tastes of James Street diners.
ABOUT THE FOOD: Harveys provides an all-day dining experience of unpretentious, seasonal cuisine with a focus on local Queensland produce.
ABOUT THE COFFEE: The staff are equally passionate about our coffee as our food so Harveys source only the best freshly roasted from Merlo Coffee. Thanks Dean...
ABOUT THE LOOK: Diners are welcome anytime of the day with breakfast, lunch and dinner menus, so Harveys needed a design that takes full advantage of the fashionable but relaxed James Street precinct. The bistro has a new stylish comfortable bar with a glass cellar and for the bistro there is an indoor air-conditioned conservatory style room with an outlook onto the leafy outdoor garden dining space.
WHERE TO SIT: So much choice - meeting friends for a drink and share platters must be the long table in the bar, the low bar spilling out onto James Street is perfect for lone diners who often bury themselves in the daily papers, family breakfast or lunch in the leafy garden, or anytime in the bistro on the front or rear banquette.
CONTACT: 07 3852 3700 | Visit harveys.net.au

Dandelion & Driftwood

LOCATION: Shop 4, 45 Gerler Road, Hendra // Owners: Peter & Penny Wolff.
WHAT MAKES DANDELION & DRIFTWOOD SPECIAL? Dandelion & Driftwood staff are known as tea and coffee crafters, providing an innovative mix of old and new methods for patrons to enjoy the timeless classics.
ABOUT THE FOOD: A range of classic hot pressed sandwiches as well as some more substantial items including the breakfast tart, fruit bagel and creamy chicken and leek pie.
ABOUT THE COFFEE: In the Espresso Bar choose from two house blends, or two single origins daily including the subtle and delicate dandelion or the earthy and rugged driftwood.
ABOUT THE LOOK: The interior is tempering yesteryear elegance – fabric chairs, vintage pressed metal feature wall and old style bar lighting. It pushes the boundaries between old and new, old school service with a modern twist.
WHERE TO SIT: Either inside to see all the coffee gadgets in use or outside in the tea garden.
MEAL TICKET: Coffee and sweet $9 | Lunch $10 - $15.
CONTACT: 07 3868 4559 | Dandelion & Driftwood on Facebook | follow @tea_coffee on Twitter

Espresso Republic

LOCATION: 2 Gresham Lane, Brisbane CBD // Owner: Ben Raymond.
WHAT MAKES ESPRESSO REPUBLIC SPECIAL? Coffee is Espresso Republic’s priority. ER employs only the best baristas who can produce great coffee fast without compromising the quality of our unique blend.
ABOUT THE FOOD: A range of made-to-order sandwiches, wraps and morning toast – all quick and easy, perfect for the city worker on the run. Muffins and gluten free snacks are also available.
ABOUT THE COFFEE: ER offers a unique combination of Arabica and Robusta coffee beans so you won’t find this unique, smooth, rich blend anywhere else.
ABOUT THE LOOK: ER has a modern-urban feel decorated with slatted timber laneway walls.
WHERE TO SIT: ER is tucked away down one of city’s few laneways so there’s no traffic noise or fumes to worry about. Anywhere at ER is a great place to sit.
MEAL TICKET: Your car ashtray money will get you a takeaway cup of your favourite brew. Prefer to linger longer? Grab a drink and a sandwich for around $10.
CONTACT: 0451 088 868.
PEARL CAFE

LOCATION: 28 Logan Road, Woolloongabba
Owner: Daniel Lewis

WHAT MAKES PEARL CAFE SPECIAL? The best way to find out is to come and experience it yourself. It is the seasonal produce, artisan products, unique wine and relaxed professional environment.

ABOUT THE FOOD: Heavily influenced by European bistro fare with a focus on fresh seasonal produce.

ABOUT THE COFFEE: Genovese coffee brings a classic Italian style espresso, togetherness with a dedication to artisan produce and to add a splash of Barambah organic milk.

ABOUT THE LOOK: The cafe surroundings are based on the classic European cafe/bistro whilst the wine bar, The Servery, is more industrial with a nod to the mid-20th century.

WHERE TO SIT: There are many different areas to sit at, however, the favourite at the moment is in amongst the wine and charcuterie upstairs in The Servery.

MEAL TICKET: Breakfast $5.50 - $20 | Lunch/Dinner $16 - $32 | Wine from $6 a glass | Sweets from $8

CONTACT: 07 3392 3300.

QUEENIE’S TEA HOUSE

LOCATION: 479 Sandgate Road, Nundah Village
Owner: Julie Clifford

WHAT MAKES QUEENIE’S TEA HOUSE SPECIAL? Queenie’s came from Julie Clifford’s personal desire to have a place to enjoy a unique tea drinking experience; somewhere that offers tea, served in fine china, from tea pots that pour without dripping.

ABOUT THE FOOD: All of the food is cooked onsite including scones, passionfruit sponge, tea house sandwiches and French toast. Also, 90 per cent of the menu is gluten free.

ABOUT THE COFFEE: Award winning coffee in a stainless steel French press.

ABOUT THE LOOK: The soft yellow walls compliment the old world setting with high ceilings, brass light fittings and music from the 30’s and 40’s playing in the background. The shelves are also stocked with over 100 different teas plus a range of gifts and tea equipage.

WHERE TO SIT: Inside dining only with air conditioning so anywhere is a good spot.

MEAL TICKET: The menu starts at $6. High Tea is from $42 per person (including a pot of tea or coffee) and lunch is between $8.5 - $25.

CONTACT: 07 3266 6632 | Visit www.queeniesteahouse.com.au

SOTTILE’S CAFE

LOCATION: 60 Stewart Road, Ashgrove
Owners: Salvatore Sottile and Vikki Done Chef: Mark Dexter - 2 AA Red Rosette rated chef who has cooked for Her Majesty The Queen, HRH Prince Philip, HRH Princess Anne, Michael Jackson, Barbra Streisand and David Bowie.

WHAT MAKES SOTTILE’S CAFE SPECIAL? Dedication to using fresh, regional produce and serving delicious homemade dishes that’ll keep you coming back for more! Sottile’s also specialises in hosting private functions and events.

ABOUT THE FOOD: The menu changes with the seasons. Sottile’s is passionate about offering fresh and flavoursome European-inspired food. Highly recommended … for breakfast, the famous French toast with cinnamon crème brulee; for lunch, the roasted fresh snapper with butter bean mash, thin crisp chorizo & salsa verde, and for dinner, Sottile’s signature duck risotto with a pea puree & seared duck breast.

ABOUT THE COFFEE: Sottile’s Cafe exclusively serves Moak ‘aromatic’ Italian blended coffee.

ABOUT THE LOOK: Sottile’s offer indoor and alfresco dining options within a contemporary-heritage style corner cafe setting.

WHERE TO SIT: Anywhere you fancy! It’s all good.


CONTACT: 07 3366 3886 or like Sottile’s Cafe on Facebook.

BREW

LOCATION: Lower Burnett Lane, Brisbane
Owner: Brett Roland Chef: Jahman Hilyard

WHAT MAKES BREW SPECIAL? The people – both customers and staff.

ABOUT THE FOOD: Simple cafe during the day with tapas during the evening.

ABOUT THE COFFEE: Di Bella Nero blend, both smooth and rich. The perfect cup.

ABOUT THE LOOK: Secret clubhouse mixed with Grandma’s lounge room.

WHERE TO SIT: Down the back in the air-conditioning.

MEAL TICKET: Meals are between $3 - $26.

CONTACT: 07 3211 4242.

VANILLA POD CAKE & DELI CAFE

LOCATION: 19B Lancaster Road, Ascot
Owners: Scott and Carla Burns Chefs: Scott Burns, Jessica Shand, Jodie Brown and Christie Ellis

WHAT MAKES VANILLA POD SPECIAL? The food, the family and the atmosphere. Plenty of energy, passionate about great food and the deli shelves are overflowing with bespoke products.

ABOUT THE FOOD: Quality gourmet food with specialty cakes and savouries made onsite.

ABOUT THE COFFEE: Zenterveld’s Ernesto Roast, a rich smooth blend from Australian-grown coffee beans.

ABOUT THE LOOK: Vanilla Pod is located in a quaint strip of early 1900’s suburban shops and features comfortable wooden chairs and a great buzzing atmosphere.

WHERE TO SIT: The prime spot is in the corner at the bar – nice and cozy in amongst the regulars with a view of Oriel Park.

MEAL TICKET: Sweets $3 - $7.50 | Lunch $9.50 - $17.90

UGG DOUBLE FACE SHEEPSKIN TIGER PRINT BUTTON BOOTS
$149.95
Following on from the bestselling style, UGG adopts the current animal print trend with a tiger print insert on the heel of the boot.
Available in Chestnut colour from sizes 3 to 10.

UGG DOUBLE FACE SHEEPSKIN LEOPARD PRINT BUTTON BOOTS
$149.95
Following on from the bestselling style, UGG adopts the current animal print trend with a leopard print insert on the heel of the boot.
Available in Chocolate colour from sizes 3 to 10.

CHESTNUT CRAFTSMAN BOOTS
$390
Available in Chestnut and Black Yearling. The Craftsman Boot is the ultimate dress boot with yearling leather uppers and leather lined. Comfort and style is enhanced with the flat heel and classic chisel square toe.

STRAW PANAMA HAT
$128
Perfectly woven straw hat with a R.M. Williams branded leather band.

BROWN 1/2 PLAITED KANGAROO BELT
$210
Australian made, hand-crafted, premium kangaroo leather belt with brass O-rings that is renowned for its strength, durability and flexibility and is therefore extremely comfortable to wear.

LARGE BROWN LEATHER OVERNIGHT BAG
$665
Beautifully handcrafted leather bag with brass hardware of the highest quality and extremely durable, making it the perfect travel accessory.

Brisbane International Terminal
Phone: (07) 3860 6511

Brisbane International Terminal
Phone: (07) 3860 5502

Brisbane International Terminal
Phone: (07) 3860 5505

Level 3 and 4
Brisbane International Terminal
Phone: (07) 3860 6511

Level 3 and 4
Brisbane International Terminal
Phone: (07) 3860 5502

Level 3
Brisbane International Terminal
Phone: (07) 3860 5505
WOOL/ SILK BLEND SCARVES AND WRAPS

From $54.95

New range of digitally printed wool/silk blend scarves and wraps.
WHAT'S ON IN BRISBANE

MARCH

MARY POPPINS
Date
UNTIL 17 MARCH
Venue
Lyric Theatre, Queensland Performing Arts Centre
www.qpac.com.au

COMEDY FESTIVAL
Date
UNTIL 25 MARCH
Venue
Brisbane Powerhouse
www.brisbanepowerhouse.org

APRIL

ANNIE
Date
7 – 22 APRIL
Venue
Lyric Theatre, Queensland Performing Arts Centre
www.qpac.com.au

BRISBANE QUEER FILM FESTIVAL
Date
13 – 22 APRIL
Venue
Brisbane Powerhouse
www.bqff.com.au

BRISBANE ROAR 2012 SEASON
Date
UNTIL 25 MARCH
Various venues

BRISBANE BRONCOS 2012 SEASON
Date
MARCH – SEPTEMBER
Various venues
www.broncos.com.au

MUMMY: SECRETS OF THE TOMB
Date
19 APRIL – 19 AUGUST
Venue
Queensland Museum
www.qm.qld.gov.au
AUTUMN 2012

CONTEMPORARY AUSTRALIA: WOMEN
Date
21 APRIL – 22 JULY
Venue
Gallery of Modern Art (GOMA)
Free admission
www.qag.qld.gov.au

THE ICON LADY EXHIBITION BY HELEN MCINTOSH
Date
21 APRIL @ 4PM
Venue
Marc James Salon,
68 Heal Street, New Farm

BRISBANE RACING CARNIVAL
Date
28 APRIL – 23 JUNE
Venue
Eagle Farm & Doomben Racecourses
www.brc.com.au

OPERA AUSTRALIA: THE MAGIC FLUTE
Date
26 MAY – 9 JUNE
Venue
Lyric Theatre, Queensland Performing Arts Centre
www.qpac.com.au

ELIZABETH
Date
26 MAY – 24 JUNE
Venue
Powerhouse Theatre
queenslandtheatrecompany.com.au

MAY
29 DESTINATIONS AROUND THE WORLD

* Map not to scale.
* Please note airlines and destinations are current at time of print.
45 Destinations Around Australia

* From late March 2012
You've arrived.

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In the last edition of BNE we asked readers to send in their snaps that captured the theme ‘Take Flight’. We received some amazing images, however we couldn’t go past the natural beauty in the ‘Take Flight’ photo sent in by Krystal Preece from Brisbane.

The story behind the image: “my photo is of a flock of birds taking off as we drove along the beach on Fraser Island in Queensland.”

HOW TO ENTER

For your chance to win a AUD$250 travel voucher and to have your winning photograph published in the next edition of BNE Magazine and on the Brisbane Airport Facebook page, send us a photo taken by you that best illustrates the theme ‘BRISBANE ADVENTURE’.

We will judge the best entry based on its creativity and originality.

To enter, email your photograph (minimum 5MB, maximum 10MB, Jpeg format) to bne.magazine@bne.com.au by 5pm on 30 April 2012, including a brief description about the photograph, your full name, address and daytime phone number.

Be sure to get consent from anyone in your photograph before entering.

ABBREVIATED T&Cs
1. The Competition starts 9am 1 March 2012 and closes at 5pm 30 April 2012.
2. Photographs are to be in JPEG format and between 5MB and 10MB in size.
3. Photographs must be your own work and must not infringe any intellectual property rights. All photographs will remain the property of BAC and you must grant BAC a licence to use those photographs.
4. All identified persons in the photograph must have provided their (or parent/guardian for minors) consent to use the photograph.
5. The winning photograph and your name will be published in BNE Magazine and on the Brisbane Airport Facebook page.
6. The winning entry will receive a travel voucher to the value of AUD$250.

For the full terms and conditions visit www.bne.com.au/media-centre/bne-magazine
Unleash your
ADVENTUROUS SIDE

There's a first time for everything, as Celeste Mitchell discovers in Tropical North Queensland.

If the most adventurous you’ve been lately is ordering a spicy Thai curry, go north my friend, for Cairns and its tropical surrounds are an adrenaline-junkie’s paradise.

It's where I find myself hanging upside down, 12 metres above the ground in the majestic Daintree Rainforest, with my feet crossed firmly and my arms dangling below me – not exactly how I envisaged one would ‘jungle surf’, but that was just one of the many surprises of this trip. After a short countdown and cheers from my group, I shoot laughing of this trip. After a short countdown and envisaged one would ‘jungle surf’, but my feet crossed firmly and my arms ourselves with frenzied paddling and fast-flowing rapids, and manoeuvred bounced, laughing and screaming over the neck of the woods had other plans. We cruise down the river, this fun-loving most were expecting a nice relaxing thing all stitched up. Catching waves, but I’ve got this jungle junkie’s paradise.

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Jungle Surfing Canopy Tours is a major draw card to Cape Tribulation, on the Daintree Coast. Hooked onto ziplines, you fly free as a bird from one tree to the next on a short but fun course through the rainforest.

With all the liberating adventure of the afternoon’s tour, I almost have to remind myself to take a moment, look out and really appreciate just how incredibly beautiful this part of Queensland is. Ancient, solid trunks reach high into the sky dressed with glossy green leaves resplendent in the afterglow of recent rain, while the clear mountain river surged beneath our feet.

Two days earlier, my travel buddies and I kicked off our long weekend by river tubing down the Mulgrave River, 50 minutes south of Cairns. While most were expecting a nice relaxing cruise down the river, this fun-loving neck of the woods had other plans. We bounced, laughing and screaming over fast-flowing rapids, and manoeuvred ourselves with frenzied paddling and dogged concentration through a space under a bridge just wide enough for one. Our Foaming Fury guides had an infectious lust for life that left me envious of their outdoor ‘office’.

Luckily, no matter your fitness level, there’s an activity guaranteed to get your blood pumping in the Tropical North. For me, the idea of hooning around for an afternoon on a quad bike seemed like the perfect mix of thrills and (minimal) exertion, and I wasn’t wrong. Upon arrival to Daintree Station, just outside Port Douglas, we met our trusty mechanical steeds and after a quick safety briefing, were ready for our Jungle Rumble quad adventure.

If there’s one thing that makes quad biking all the more fun, it’s mud. And if there’s one thing that makes quad biking all the more fun, it’s mud. And we couldn’t have asked for more. Navigating the old rainforest logging tracks on the property, our cautious-to-begin-with group kept the guides busy with plenty needing a helping hand out of a boggy mess. But once we got a feel for it, there was no stopping us. Especially me, it seems, as I roared down an embankment and up the other side only to lose control and come to a stop at the foot of a tree. Apologies to the tree, but at least my clumsiness had us all in stitches and became the talking point for the remainder of the trip.

My newfound love for the north was cemented with an adventure tour for my taste buds at Salsa Bar & Grill in Port Douglas. Loved by locals and the who’s who of Hollywood alike, this local restaurant serves up a staggering selection of delectable seafood, moorish desserts and fabulous cocktails. Equipped for the night with my dragonfruit and orange caprioska, I couldn’t believe I’d only flown two hours north, and not to Thailand.

The signature linguine pepperincino with garlic yabbies and shaved parmesan really is to-die-for, but if you’re nibbling beforehand, order the entree size for your main. They certainly don’t scrimp on portions here. Salsa Bar’s friendly and knowledgeable waitstaff add that extra special something to the relaxed and fun-loving ambience.

After (self-inflicted) jam-packed days, retiring to our accommodation felt almost like a holiday from a holiday. Perched high atop a hill overlooking its own private beach and lush rainforest, just 10 minutes south of Port Douglas, Thala Beach Lodge is truly an oasis everyone should have the pleasure of experiencing.

The roomy individual bungalows offer privacy and stunning views to boot and if your legs are feeling weary from too much adventure, their friendly staff will pick you up in a golf buggy and transport you in style to the on-site restaurant, or down to the beach where you can enjoy a sunset drink, or simply relax in a hammock between two palm trees. How much more tropical can you get? Well, there’s the private coconut plantation on the property, the fruits of which are enjoyed on the menu by way of delicious cocktails, or in the form of oil, enjoyed with dukkah and warm Turkish bread.

And hey, I’ll try anything once.
White water rafting in tropical North Queensland.
Photograph: Eddie Safarik / Tourism Queensland.

HOW TO GET THERE
Fly direct from Brisbane to Cairns on:
www.jetstar.com
www.qantas.com.au
www.virginaustralia.com

USEFUL LINKS
www.cairnstourism.com.au
www.junglesurfing.com.au
www.thalabeach.com.au
www.salsaportdouglas.com.au
Enjoy the journey on QantasLink, Regional Airline of the year 2012.^

^Regional Airline of the year 2012 as voted by Air Transport World.
Loyalty runs deep in Brisbane. Deeper even than the winding river that throbs through the heart of the city, dividing North from South in its rippling wake.

When I arrived in Brisbane a decade ago as a humble and wide-eyed Southerner, I soon realised that my blue New South Wales State of Origin scarf was never going to see the light of day. Wear one of those blue babies anywhere in public in Brisbane and you’re likely to be the lightning rod for constant ribbing by ardent Queensland football loyalists.

And not just for looking like a scarf wearing buffoon.

Having not grown up in Brisbane, coming to the ‘big smoke’ from a small country town was akin to me moving to the Big Apple. Everything was better in my eyes, the people are cooler, the weather glorious year round and there was, and still is, a fusion of eclectic fashion to trawl through, serious appreciation for public art, inspired food and great coffee, community markets, theatre and live music……..it goes on and on. Brisbane was simply pulsing with activity and buzzing with opportunity, and it was mine! All mine for the taking!

And I dove right in. Dove right into the culture that is, as I would never, ever, ever dive into the Brisbane River by choice!

One thing about Brisbane that also really tickles my fancy is the man-eating bull sharks that apparently cruise the watery depths of the Brisbane River. Although I’ve never seen a shark in the river, the idea tantalises me immensely and I think of JAWS every time I cross the great river that both divides and defines Brisbane.

Perhaps the presence of these bull sharks has contributed to an underlying and unwritten ground rule which, as a foreigner to Brisbane, I was blissfully unaware of. Apparently it matters, I mean it really matters what side of the Brisbane River you are loyal to.

In my eyes, Brisbane was one fantastic city regardless of what side of the river you hailed from. But if you thought loyalty for the local football team was confronting, try telling a Brisbane ‘Northsider’ that the Southside is better for anything, or vice versa, and it’s like walking into a punch.

As my interest in this phenomenon grew, I found amusement in baiting native ‘Brisbanites’ to not only witness the passionate debates about the virtues of each side of the river, but to take advantage of the local knowledge.

“Oh and the winebar on the Southside are just the best aren’t they!”, I’d casually announce……. and BANG, I’ve got an in-depth analysis of every winebar ever established either side of the river as far as the Sunshine Coast in the North and the Gold Coast in the South.

I know it’s cheeky to capitalise on this diehard loyalty from Brisbane’s greatest advocates, but it’s the way to go if you, like me, want to be privy to valuable local knowledge of this great city.

And my strategy, to pit one against another, has rewarded me well over the years. I now know where to find the best vintage clothes, fresh food markets, live music, recycled furniture, tastiest dumplings, funkiest wine bar and glorious parks, and it’s all been supplied from those who know.

So as I criss-cross the glorious Brisbane River (humming the theme-song to JAWS), enjoying the best the city has to offer, I am grateful for the loyalty of the people of Brisbane from both sides of the great divide. Brisbane truly is a city to be passionate about.
The Brisbane Airport Magazine

Think Switzerland and your shortlist should read watches, banks, Matterhorns, cheeses and chocolates. Wrap all these in silver paper and put them in a fancy box and you have the Montreux-Bernese Oberland Railway, a privately-owned, beautifully restored Pullman Express.

It’s a crisp clear summer morning at Montreux station and the three “Belle Epoque” carriages are waiting with the expectant chocophiles milling about chatting excitedly in anticipation of this classic Swiss big day out. Built around 1915, the original narrow-gauge carriages have undergone an extensive and expensive restoration to bring them to pristine condition.

“We had a lot of trouble getting the right wood, windows and fitting, because some of the original ones were broken,” says Niklaus, the tour guide with obvious pride. His perfectly tailored blue tunic and classic cap are in the same style and it’s clear he feels like the living part of the train.

The ‘Chocolate Train’ is actually a minor misnomer. While the Montreux, Gruyères, Broc route incorporates the famous Callier chocolate factory, the all day journey is a dairy-drenched gastronomic extravaganza.

The modern electric locomotive at work up front, the journey is deceptively silent except for the muffled rush of metal-on-metal as the picture postcard Swiss scenery rolls past.

The train makes its first stop at the village of Gruyères, where the unsuspecting gastronomes pile off for a demonstration of classic cheesemaking at the Maison du Gruyères dairy. Even though this is a tourist factory, the master cheese-makers produce 48 round 355kg Gruyères cheeses every day. Try to resist the double cream meringues; you’ll need room for the chocolate!

Speaking of which, the pièce de résistance is the factory at Broc. Part of the Nestle empire, it’s still a great treat albeit a highly branded exercise. The exhibition is the result of collaboration with French architect and designer Jean Nouvel and culminates, predictably enough, in a chocolate gorge-fest where every product is on display and there for the sampling. I told you to resist the meringues!

If the Broc experience is a little too “arm’s length” and multinational for you, there is the compact and intimate Alprose Chocolate Factory in Lugano-Caslano. Here you can follow the catwalk across the factory floor while diligent chocolatiers produce the famous blocks right before your eyes. Complete with tummy-rumbling aromas, you can observe the raw ingredients transformed into creamy packaged delights which you can later intercept in the factory store.

The Roots of Chocolate Spread to Switzerland

The word chocolate is probably derived from the ancient Mayan word “Xocolat” which describes a potent brew the natives made from the beans which were then roasted, ground and mixed with water and spices to form a foamy liquid. The Aztecs, Incas and Toltecs also dabbled with cocoa recipes and, along with their gold and other resources, greatly interested the invading Spanish conquistadors.

Snatched back across the Atlantic, the new chocolate drink soon became a hit throughout the royal courts of Europe. But it wasn’t until the early 19th Century that the French began marketing the solid product in the familiar block form we see today.

Not to be outdone by their lowly neighbours, the Swiss knew they could improve on the rough mass produced stuff from the West.

Names like Rudolph Lindt, François-Louis Cailler, Rudolf Prüngli and Daniel Peter all developed special processes that refined and defined the Swiss product throughout the 19th Century into the world-renown delicacy it is today.

Milk chocolate and melting chocolate were both invented by the Swiss.

At the very beginning of the 20th Century, such was the popularity that the Union of Swiss Chocolate Manufacturers (now Chocosuisse) was formed to represent and protect the Swiss product around the world.
The Quick and Dirty:
Cocoa pods are harvested, the beans removed and dried over three days. The beans are roasted and ground. Cocoa butter is separated from the chocolate mulch (or liquor) either by pressing or collecting drips. The residue is cocoa powder.

The liquor and butter is re-blended with other ingredients like sugar, milk and vanilla to form the different varieties we see (dark, milk and white).
Cooking with AIRPORT VILLAGE

Celebrity chef Alastair McLeod cooked up a feast at the Airport Village Masterclass Weekend, entertaining the audience with stories of his travels and expert food tips. For more pictures and recipes visit airportvillage.com.au.

Alastair McLeod’s double lamb cutlets, grilled vegetables, pickled cherries

Serves 4

INGREDIENTS:
2 x 8 cutlet (point) racks of lamb
250ml olive oil
1 clove garlic, crushed
2 tbs lemon zest
1 tsp cumin, roasted and ground
1 tsp coriander, roasted and ground
1 recipe rosemary and anchovy dressing (see at right)
1 recipe grilled vegetables (see at right)
1 recipe pickled cherries (see at right)

METHOD:
Place olive oil, garlic, zest, cumin and coriander in baking dish and mix.
Divide each cutlet rack into quarters. For presentation, cut one bone off each double lamb cutlet and trim any excess fat. Place in dish and cover with marinade for several hours before using. Place cutlets in preheated frypan, season with salt and pepper and colour on all sides. Place pan in oven preheated to 220°C for around 8-10 minutes. Remove, cover with foil and allow to rest for 5-8 minutes.

Dress vegetables with rosemary and anchovy dressing. Divide into neat piles on four large white plates. Arrange lamb cutlets on top and anoint with a little more rosemary and anchovy dressing. Top with some pickled cherries with stalk on.

ROSEMARY AND ANCHOVY DRESSING

INGREDIENTS:
1/2 bunch rosemary, finely chopped
6 anchovies, finely chopped
30ml lemon juice
100ml extra virgin olive oil
Sea salt and freshly milled pepper

METHOD:
Pour the extra virgin olive oil into a pestle and mortar, add anchovies, rosemary, a little salt, plenty of pepper and the lemon juice. Combine well.

GRILLED VEGETABLES

INGREDIENTS:
100ml olive oil
1 large bunch asparagus, trimmed
1 Spanish onion, cut into 1cm rings
3 garlic cloves, crushed to a paste
4 large field mushrooms, stalked and peeled
4 pink eye potatoes, boiled and peeled
Sea salt and freshly milled pepper

METHOD:
Rub the grill with some olive oil. Oil the asparagus and place on the grill plate. Cook for 3 minutes, turn, and cook for a further 2 minutes. Remove from the grill. Place the Spanish onions on the grill with some more oil and put the minced garlic on top.

Oil the field mushrooms and potatoes and place on grill plate. Turn after a few minutes and when they have softened transfer to a bowl. Combine asparagus, onions, garlic, mushrooms and potatoes. Keep warm.

PICKLED CHERRIES

INGREDIENTS:
500ml red wine vinegar
400g caster sugar
5 star anise
2 cinnamon quills
2 bay leaves
1 tbs black peppercorns
1 tsp cloves
500g cherries, stalks on

METHOD:
Combine all ingredients, except cherries and 100ml water in a saucepan. Bring to the boil, reduce heat to low and simmer for 8-10 minutes. Pack cherries into sterilised jars and pour over hot pickling liquid. Seal with lid then stand in a cool dark place or refrigerate until pickled to taste (2-3 weeks for best results).

Makes 1 litre which is more than you would need for this dish – they’re also great with left over ham, pork or turkey, a terrine or pate, or on a cheese platter.

For a perfectly paired red wine, try Pizzini Sangiovese from King Valley, Victoria, available at Dan Murphy’s Airport Village for $25.99.

Top quality produce is the secret to a delicious meal: Alastair used succulent lamb racks from Clancyjames, Airport Village’s resident butcher.
Spotted @
BRISBANE AIRPORT

GET THE LOOK YOU WANT @ DFO AIRPORT VILLAGE

WHAT BRINGS YOU TO BRISBANE AIRPORT TODAY?
Travelling back home after seeing my friend’s band Toto in Mullumbimby.

WHAT ARE YOUR PLANS WHEN YOU ARRIVE AT YOUR DESTINATION?
Not sure.

WHAT ARE YOUR TRAVEL ESSENTIALS?
My girlfriend Tinna.

HOW WOULD YOU DESCRIBE YOUR TRAVEL STYLE?
Tight and uncomfortable. I have a looser pair of pants just in case.

WHAT ARE YOU WEARING TODAY?
I’m wearing my uncle’s jumper, trousers from my girlfriend, jacket from the Birmingham black market and shoes from a dead man.

Lee Wrangler
jacket $149 sale

Just Jeans
- t-shirt $24.95
- jeans $69.95
- belt $29.95

Bags To Go
- bag $124

Ritual Accessories
- rings 2 for $10

Aquila
- boots $149 (sale)

Name: Oliver
Hometown: London
Age: 24
Occupation: Musician
Jetts Airport Village is looking after thy neighbour with special corporate rates for all Brisbane Airport businesses.

Already hitting the treadmills at the 24-hour gym are employees of Brisbane Airport Corporation, Qantas, Virgin Australia, BP, and Shell.

Club owner of Jetts Airport Village, John Hall, said the 24-hour access and no lock-in contracts were ideal for those working in industries that never sleep.

"Many of our members from these businesses work unusual hours and travel a lot so having that flexibility is valuable," Mr Hall said.

A membership at Jetts Airport Village gives you unlimited access to any of the 155 clubs across Australia and New Zealand.

"Whether your plane lands on the other side of the country or you simply want to workout closer to home on the weekend, members will always have reciprocal rights to every Jetts gym," he said.

In addition to a special corporate rate, Jetts Airport Village offer local businesses fitness checks and group fitness sessions at the gym or the office.

For more information on the Jetts Airport Village corporate rate or how its team can help get your workplace into shape, contact 3119 2541 or brisbaneairport@jetts.com.au.

Jetts Airport Village is located at Shop 1 & 2, The Village Markets, Brisbane Airport.
1. THE THIEF: AN ISAAC BELL ADVENTURE
Authors: Clive Cussler and Justin Scott
ISBN: 9780718158675
RRP: $29.95
Published: March 2012

INVESTIGATOR ISAAC BELL IS ON THE TRAIL OF A RUTHLESS ESPIONAGE AGENT....

On the ocean liner Mauretania, two European scientists with a dramatic new invention are barely rescued from abduction by the Van Dorn Detective Agency’s intrepid chief investigator, Isaac Bell. Unfortunately, they are not so lucky the second time. The thugs attack again - and this time one of the scientists dies. What are they holding that is so precious? Only something which will revolutionise business and popular culture - and perhaps something more... war clouds are looming, and a ruthless espionage agent has spotted a priceless opportunity to give the Germans an edge.

It is up to Isaac Bell to figure out who he is, what he is up to, and stop him, but he may already be too late.... and the future of the world may just hang in the balance.

2. PANDEMONIUM
Author: Lauren Oliver
ISBN: 9781444722932
RRP: $22.99
Published: March 2012

3. GET YOUR BUSINESS ONLINE NOW!
Author: Todd Alexander
ISBN: 9781444722932
RRP: $24.99
Published: March 2012

4. THE MAGIC
Author: Rhonda Byrne
ISBN: 9781849838399
RRP: $16.99
Published: March 2012

5. THE HOUSE ON WILLOW STREET
Author: Cathy Kelly
ISBN: 9780007373628
RRP: $32.99
Published: March 2012

FROM THE CELLAR

Moët & Chandon Réserve Impériale Twin Pack
Penfolds Special Bin 620 2008 Coonawarra Cabernet Shiraz
Leeuwin Estate Art Series Chardonnay
Highland Park 40-year-old Scotch Whisky

TERMS AND CONDITIONS
All offers valid until 31/5/12 unless sold out earlier. Available to International travellers only. You must be over 18 years of age to redeem this offer. Duty free allowances apply. Please ask our staff for further information on your destination’s allowance. Available from FIRST Tax & Duty Free Departures Store, Level 3, Brisbane International Terminal. Phone: 1800 733 000 Web: www.firstdutyfree.com.au
QUIRKY FACTS

Weird and wonderful facts about Brisbane Airport to dazzle your mates...

• Over 20 million passengers travelled through Brisbane Airport in FY11.
• There are 531 international aircraft movements per week at Brisbane Airport.
• There are 2,876 domestic aircraft movements per week at Brisbane Airport.
• Currently 26 airlines serve Brisbane Airport.
• You can travel direct to 29 international destinations from Brisbane Airport.
• You can travel direct to 45 domestic destinations from Brisbane Airport.
• Brisbane Airport has the most domestic connections after Sydney Airport.
• Five of Australia’s 10 most visited destinations are in Queensland.
• Brisbane Airport Corporation owns and maintains more than 50 kilometres of road network, making it the largest privately maintained road network in Australia.

37 per cent of all visitors to Australia visit Queensland.

• Brisbane Airport has set aside 285 hectares of land, almost the size of Gold Coast Airport, as a no-development zone.
• The legendary Bee Gee’s grew up on Cribb Island, the town which was reclaimed to make way for today’s Brisbane Airport.
• Brisbane Airport has 420 businesses on airport covering a wide range of industries.
• Around 20,000 people work on the airport precinct every day. This number is expected to grow to 50,000 by 2029.
• Brisbane Airport has the most extensive buffer zone in Australia. The closest residence to the end of the centreline of the main runway is 6.7 kilometres away. This distance will be 6.1 kilometres from the centreline of the New Parallel Runway.
• Brisbane Airport Corporation has two fire stations – one is located at each end of the airfield, so they are able to get to any site within three minutes.
• Brisbane Airport has two fire stations – one is located at each end of the airfield, so they are able to get to any site within three minutes.
• Brisbane Airport is home to Australia’s first airport Experience Centre. The centre, located at Airport Village, opened in July 2010 and is designed to inform, explain and engage.

$4.2B
Over the past five years, Brisbane Airport Corporation has been rolling out one of Australia’s largest privately funded public infrastructure programs worth $4.2 billion. The program will be complete in 2020 when the New Parallel Runway opens.

$35,000
The largest Duty Free purchase ever made at Brisbane Airport was a set of Gucci scarves at a cost of AUD$35,000.

• The first ever trans-Pacific flight landed in Brisbane. The flight was operated by Sir Charles Kingsford Smith in 1928, and his plane The Southern Cross, can be seen at the Sir Kingsford Smith Memorial Centre at the airport.
• In 2010 BAC received the Australasian Aviation Ground Safety Council’s Annual Safety Award for reducing Foreign Object Debris (FOD) on runways and taxiways by 99 per cent.
• The first Australian airport the Airbus A380 landed at on its world tour was Brisbane Airport in 2005.

• The Brisbane Airport Magazine
NEW DOMESTIC TERMINAL CAR PARK NOW OPEN

Brisbane Airport’s new short-term Domestic Terminal car park is now open for business! As well as boosting the total number of car parks available at the Domestic Terminal to more than 9,000, the state of the art facility offers a number of great features to help you find a park quickly and easily:

- Secure undercover parking.
- Levels 2-5 for short-term parking (up to four hours).
- From late March, Levels 6-9 will open for long-term parking (over four hours). Access to long-term parking will be via the express ramp to Level 6 or through the existing long-term multi-level car park.
- Express entry and exit lanes to save time getting to and leaving the car park.
- Smart park-finding technology. (see how it works below).
- Direct covered access via the new Skywalk which takes passengers to and from the new short-term and existing long-term car parks to the Domestic Terminal up and over the busy road network.
- Elevator and travelator access throughout.
- 24/7 control centre staffing for passenger assistance and security.
- Ticketless credit card payment options available.

PARKLONG Weekend Parking Special!!!

Park in the International or Domestic Terminal PARKLONG car parks for only $49. That’s 72 hours (maximum) undercover at the terminal for only $49! This great deal is available for entry between Friday 12pm and exit before Monday 12pm. Terms and conditions apply. Available online ONLY so visit www.bne.com.au.

SMART PARK-FINDING TECHNOLOGY...

The car park’s smart park-finding technology makes finding a car park quick and easy.

... Visitors will also notice display boards indicating how many parks are available on that particular level...

A green light indicates the car park is available, a red shows the space has been taken and blue lights alert visitors to the disabled car parks.
BRISBANE AIRPORT OPERATES TWO INDEPENDENT TERMINALS: THE DOMESTIC TERMINAL AND THE INTERNATIONAL TERMINAL.
Want this space?
Contact bne.magazine@bne.com.au for rates.