

# MASTER builder

January - March 2017



The home of building

**Make 2017  
your year**

Enter our Housing &  
Construction Awards

**KICKING GOALS  
THIS NEW YEAR**

Latest Policy &  
Advocacy Agenda

**NAVIGATING A  
CHANGING LANDSCAPE**

The Queensland Building Plan



# Under the Sea



*Perched above the hustle and bustle of Soul Boardwalk esplanade in the heart of Surfers Paradise is the multi-level Seascope Restaurant & Bar. With commanding ocean views, an enviable seaside setting and a contemporary facade the venue has obvious aesthetic appeal – but step inside the oyster to discover the pearl within.*

Jason McRostie of Brisbane's JBM Projects undertook a multi-million dollar fit-out for the venue owners, Fouad & Eddie Eid, to bring their architect-designed drawings to life and create an authentic feel, not just something that looked good on paper.

A signature coral feature wall, comprised of more than 1,000 carefully designed and installed pieces, takes pride of place across both levels – showcasing impeccable attention-to-detail. Its three-dimensional appearance is owing to seven layers of intricate, laser-cut MDF shapes individually painted in different colours to create texture and depth. Concealed in the layers is LED rebated lighting, designed to resemble the effect of a reef changing colours and, when viewed from street level, give the illusion of being underwater.

Eclectic textures such as timber, stone and tile combine with custom-designed carpet that features a design emulating sand moving on the ocean floor, to illicit a very unique dining experience.

A magnificent, internal staircase crafted with Australian timbers joins the bistro and formal restaurant, while spotted gum ceiling



panels conceal custom-made air-conditioning grills and intimate lighting. Floor-to-ceiling windows and bespoke furniture create further ambience.

The job required complex planning as the venue is situated in a high-traffic pedestrian area. Planning considerations included accommodating noise restrictions, road closures to transport materials to and from the site, and designing the extraction flow and filtration system to limit the smell of fumes emanating from restaurant cooking equipment when in operation. Jason and his crews' unwavering dedication to working through these logistical challenges meant that the job was completed within a 16-week timeframe.

