

# **Attachment D**

<h2><b>Revised Plan of Management</b></h2>
--

---

# Plan of Management

66-68 KELLETT STREET, POTTS POINT, NSW

April 2019

REVISION 1: 09/07/2019

---

## Table of Contents

1. Introduction
  2. Site & Locality Details
  3. Overview
  4. Operational Details
  5. Staffing & Organizational Overview
  6. Liquor licence and/or entertainment
  7. Patronage
  8. Deliveries
  9. Waste Management
  10. Security
  11. Noise Management
  12. Complaint management process
  13. Amenity of Neighbourhood
  14. Plan of Management review
- ATTACHMENT**
- A. Liquor – on-premises licence LIQO624007280
  - B. Application to Change Liquor Licence Name

---

## 1. Introduction

This Operational Plan of Management (POM) sets out the management procedures for the safe and effective management of the restaurant/café having regard to the relevant matters under the Environment Planning and Assessment Act 1979 and the Liquor Act 2007 and any relevant Regulation under that legislation. This plan meets the requirements of the City of Sydney's ('the Council') Late Night Trading Premises Development Control Plan ('the DCP') and also meets Council's objective to: "Encourage premises with extended trading hours that are of a type that do not operate exclusively during late night hours and may be patronised both day and night."

The POM sets out a range of policies and procedures to ensure the restaurant/cafe is well-managed, offering high a quality of service to patrons. The POM also sets out procedures to ensure that the operations of restaurant/cafe do not adversely affect its neighbours.

## 2. Site & Locality Details

The restaurant/cafe is located at 66-68 Kellett Street, Potts Point and on the periphery of the area known as the Kings Cross Entertainment Precinct. The restaurant/cafe has a responsibility to ensure that the venue is appropriately managed and that it meets its obligations as a restaurant/cafe and managing the potential impacts of its operations on the surrounding neighbourhood.

Previously a heavy entertainment area, Potts Point has undergone rapid change and expansion with a fast-growing residential population. State Government projected demographics data indicate ongoing and significant growth in the local area over the next 5-10 years and beyond. At present, the restaurant/café's primary use is food and beverage and it receives frequent requests weekly from patrons for bookings that we are unable to accommodate. There are a significant number of lunch and dinner bookings that the restaurant/cafe is also forced to decline when the existing restaurant is being utilized.

Both residents and workers regularly utilise the restaurant/cafe for dining out. We also offer a range of dining that bring the community together as well as regular discounted 'meal deals' that enable all socio-economic groups to enjoy our services.

The existing restaurant/cafe has a positive relationship and is well regarded by its residential neighbours. Similarly, the police have no record of any disturbances nor any instances of anti-social behaviour within the existing restaurant/cafe or on its external decks.

With the further development in the locality, and an influx of new residents, there will be an increased need for the services offered by the restaurant/cafe.

There are a multitude of late-night trading premises within the Kings Cross area and some that are in the immediate vicinity of the premises include:

\*Room 13, 13 Kellett Street, Potts Point

Operating hours: Fri – Sat: 6pm – 3am

\*Parsons Bar & Kitchen, 3 Kellett Street, Potts Point

Operating hours: Tues: 5pm – 10pm; Wed-Thurs: 5pm – 11pm; Fri-Sat: 5pm – midnight

\*Café Roma, 9 Kellett Street, Potts Point

Operating hours: Mon – Sun: 6pm – 2:30am

\*Rose Royale, 7 Kellett Street, Potts Point

Operating hours: Mon-Tues: 5:30pm – 10pm; Wed: 5:30pm-11pm; Thurs: 5:30pm – 12am  
Fri-Sat: 12pm – 12am; Sun: 12pm – 9pm

\*Dollhouse Gentleman’s Club, 13 Kellett Street, Potts Point

Operating hours: Tues – Sat: 9pm – 3am

\*The New Hampton Hotel, 9-15 Bayswater Road, Potts Point

Operating hours: Mon-Sat: 10am – 1:30pm; Sun & public holidays: 10am – 12pm

\*Cali Club, 24 Bayswater Road, Potts Point

Operating hours: Tues – Sat: 3pm – 4am; Sun: 3pm – 12am

\*Crane Bar Sydney, 32 Bayswater Road, Potts Point

Operating hours: Wed-Thurs: 12pm – 11pm; Fri-Sat: 12pm – 2am; Sun: 12pm – 10pm

\*Honkas Bar + Eats, 1 Kellett Way, Potts Point

Operating hours: Tues-Wed: 5pm – 11pm; Thurs: 5pm – 12am; Fri-Sat: 12pm-12am;  
Sun: 12pm – 10pm

### 3. Overview

As a smaller restaurant/cafe we have the ability to be responsive to both environmental challenges and our community's needs.

Our unique approach has resulted in a thriving catering operation with an outstanding reputation for quality-from product and presentation right through to service and value. Along the way, we have redefined the community's and distinguished ourselves within the industry while surpassing other providers in the local area.

The core business of the restaurant/cafe is to provide a place for the community to meet and socialise with quality food & beverage and a welcoming environment.

The annex will be an extension of the adjoining House Bar Bistrot restaurant/cafe and shall provide a range of facilities and services for the community. As an 86 seat (Unit 6: 17, Unit: 26, an Annex: 43) al fresco restaurant and stylish bar & lounge we will provide lunch and dinner for a variety of community sectors including workers and residents. Our catering operations are well patronised and demand is growing.

### 4. Operational Details

#### a. Trading Hours

The hours of trade for the Annex restaurant/cafe are to be as authorised by Liquor & Gaming NSW on our Licence Number LIQO62407280 – a copy annexed here.

Day	Start Time	End Time
Monday	05:00 AM	03:00 AM
Tuesday	05:00 AM	03:00 AM
Wednesday	05:00 AM	03:00 AM
Thursday	05:00 AM	03:00 AM
Friday	05:00 AM	03:00 AM
Saturday	05:00 AM	03:00 AM
Sunday	10:00 AM	03:00 AM

---

The hours of trade for the Annex restaurant/cafe are to be as authorised by Council and the previously approved DA (D/2012/258). These hours are as follows;

Day	Start Time	End Time
Monday	12:00 PM	10:00 PM
Tuesday	12:00 PM	10:00 PM
Wednesday	12:00 PM	10:00 PM
Thursday	12:00 PM	10:00 PM
Friday	12:00 PM	10:00 PM
Saturday	12:00 PM	10:00 PM
Sunday	12:00 PM	10:00 PM

The Annex is to also have a one year trial period with operation until 12AM midnight Monday to Sundays.

b. Food management

The restaurant/cafe has a highly qualified and experienced kitchen team. Our changing menus focus on fresh, seasonal produce. We have capably serviced a growing demand for quality but affordable diners, while also providing much-needed facilities that are utilised by a wide range of businesses.

All kitchen staff are fully trained in safe food handling procedures and HACCP accredited. Comprehensive catering policy and procedural guidelines are made available to all relevant employees and form part of their induction, training and performance appraisal.

Policy and procedures also extend to requirements for restaurant/cafe suppliers.

c. Beverage management

Our Management has an exemplary reputation as a licensed venue.

As a boutique community restaurant/cafe, our atmosphere is not conducive to the excessive consumption of alcohol. We do not, and will not, offer for sale shot or high alcohol beverages such as Bundaberg OP Rum or Jagermeister, nor participate in any promotions that promote or encourage drinking alcohol.

All staff, have undertaken training and certification in the Responsible Service of Alcohol (RSA). We have a positive relationship with Kings Cross Police who have been invited on walk-throughs and have no record of any anti-social behaviour. Our operation of licensed & late-night trading premises fully complies with best practice in policing.

Comprehensive beverage policy and procedural guidelines are made available to all relevant employees and form part of their induction, training and performance appraisal. These high performance standards will continue to apply to all aspects of bar operations.

d. Signage

All appropriate signage as required by the Council, Liquor & Gaming NSW, the Police and NSW Health will be displayed in appropriate locations as advised by officers from those authorities and as set out in the relevant legislation.

---

This Plan of Management will be displayed in a prominent position within the premises.

e. Cleaning & Maintenance

Management will ensure the premises are cleaned on a daily basis or otherwise as deemed necessary. As far as practicable, management will ensure the premises are kept in a well maintained condition.

f. OH&S management

The restaurant/cafe is fully conversant with and compliant with current Occupational Health and Safety (OH&S) requirements, in respect to due diligence, duty of care and other legislative responsibilities. At the forefront of our minds in this respect are both our employees, contractors and our customers.

All staff also undertake training in First Aid and comprehensive OH&S policy and procedural guidelines form part of their induction, training and performance appraisal. This includes such things as the use of safety signs for spills etc. which is reinforced through training also provided to contract cleaners.

Strict policy and procedures are in place for chemical handling including safe storage requirements.

g. Fire safety

The existing Annex complies with the fire rating system. All furnishings and fit-out are fire coded and the restaurant/cafe has Fire extinguishers supplied and maintained through a contract with NSW Fire Extinguishers Services.

In the event that a fire is identified, the manager directs staff to evacuate all patrons calmly. Patrons will be directed to exit the restaurant/cafe from designated fire exits which are the front door and the restaurant rear doors. All personnel will be asked to congregate at the designated evacuation area at Roslyn Park in front of the Annex. Unobstructed access will be provided and maintained to emergency exits at all times.

h. Music

No amplified music involving live bands with drums and bass guitars is played inside or outside the restaurant/cafe at any time.

In operating the restaurant/café, pre-recorded 'background' music will be played during the operating hours of the venue and for up to 30 minutes before and after the hours of operations. All pre-recorded audio will be played at levels subject to any conditions set by Council. The current acoustic environment is detailed within the acoustic assessment prepared by Acoustic Solutions P/L.

i. Exiting

The restaurant/cafe is committed to minimising any disruption or inconvenience to local residents. We have comprehensive exiting procedures and signage in place. Staff members are responsible for ensuring all procedures are carried out effectively.

Once the bar ceases trading on Thursday, Friday and Saturday nights, the restaurant/cafe remains open for an additional hour to allow the gradual exit of remaining patrons in a quiet manner rather

---

than ejecting patrons on to the street all at once. It should be noted that historically the number of people in the restaurant/cafe is less than twenty (20) at closing time.

The restaurant dining hours are approximately 6.00pm to 9.00pm. Patrons dining in the restaurant would therefore typically leave the restaurant/cafe premises early.

j. Shutdown procedure

At the close of trade, all service ceases and remaining patrons are politely directed to finish their drinks and vacate the premises one group at a time. Lights are turned up and external signage and air conditioning is also turned off. Requested bookings for Uber or taxis are coordinated to prevent patrons waiting on the street. Patrons are politely reminded to say their goodbyes prior to leaving and to disperse quickly and quietly from the restaurant/cafe entrance.

## 5. Staffing & Organisational Overview

a. Management team

Management have strong working relationships, working collaboratively, discussing and debating issues and strategies so that business plans, budgets and policy are implemented effectively. The restaurant/cafe implements a succession strategy to ensure continuity and longevity, and enjoys the loyalty and commitment of all key stakeholders-directors, management, staff.

b. Staff

The restaurant/cafe currently has a Manager, food & beverage staff, kitchen staff and cleaning staff. There are usually 2 – 5 staff daily. No contractors are utilised.

Management is on-site during all operating hours. External security is also engaged as required for events and functions.

## 6. Liquor licence and/or entertainment

a. Relevant authority approvals

The restaurant/cafe has been providing services to its community for many years. We comply with all requirements for our liquor licence through Liquor & Gaming NSW.

As part of our commitment to harm minimisation, we are also members of programs which enable us to meet government legislative requirements as well as community expectations relating to responsible drinking procedures.

## 7. Patronage

a. Patrons

The maximum permitted number of patrons in the restaurant/cafe is currently 86 persons (Unit 6: 17, Unit: 26, an Annex: 43).

**b. Transport to the venue**

The restaurant/cafe is conveniently located and well-serviced by public transport. Kings Cross railway station is in close proximity and the bus stop is literally at the restaurant/cafe front door. There is also easy access to taxi and uber services.

**c. Duty of care - RSA**

In the best interests of its patrons, guests and the community, the restaurant/cafe promotes the Responsible Service of Alcohol (RSA). We have a clearly defined house policy and all employees undertake RSA training and certification including the back-of-house staff. The restaurant/cafe effects this policy by;

- Denying entry or service to anyone who is already intoxicated;
- Preventing intoxication by recognising the signs of intoxication and avoiding serving anyone to the point of intoxication;
- Monitoring patron's behaviour and not allowing the disturbance of others by loud talking or offensive language;
- Discontinuing service to persons showing signs of intoxication;
- Any guest who purchases alcohol for another person who has been refused service will be cautioned;
- Preventing underage drinking by insisting on valid ID on entry and upon request;
- Managing intoxicated, anti-social, or disruptive patrons by attempting to discourage them from becoming involved in activities which can harm themselves or others;
- Providing and supporting safe transportation options; and
- Promoting the service of non-alcoholic beverages and food.

**8. Deliveries**

The bulk of deliveries are scheduled to arrive at 8:00am on weekdays before the restaurant/cafe starts trading. Goods are mostly delivered to the back kitchen door.

Empty bottles are stored in a recycling bin at the rear of the premises and every effort is made to minimise noise and increase efficiency.

## **9. Waste management**

### **a. Waste separation**

The restaurant/cafe is committed to sustainable approaches to managing waste and separates waste products for the purposes of recycling. We currently separate cardboard/paper and glass/bottles from general waste.

### **b. Waste storage**

Waste bins are housed in a defined area at the rear of the restaurant/cafe and are not visible from the street or by patrons. With secure lids, they do not omit any odours and are washed and sanitised on a weekly basis. Bins are renewed on an annual basis.

### **c. Waste collection**

Waste removal is contracted to Veolia until July 2019 who twice-weekly collect general waste. Waste for recycling is also collected on a twice-weekly basis. The grease trap is cleaned out once every 10 weeks, the cleaning of range hoods occurs twice a year, and kitchen oil is recycled on a fortnightly basis. Citizen Blue is employed to recycle glass bottles.

### **d. Waste management plan**

As part of the restaurant/cafe Waste Management Plan, the restaurant/cafe will continue to monitor waste generated from activities and schedule sufficient waste collection services in consultation with its waste services provider.

## **10. Security**

### **a. Monitoring**

The restaurant/cafe has an advanced 24 hour security system incorporating CCTV with cameras and back-to- base monitoring. This includes sensor based filming at all entry points and movement sensors throughout the restaurant/cafe. Management are on call from the security company who can be on-site within 15 minutes for any reported disturbances.

### **b. Security staffing**

Additional security personnel maybe provided to assist when necessary.

### **c. Security procedures**

For opening, management are on restaurant/cafe premises daily (half an hour before delivery times commences).

---

For closing, our exit strategy is followed by all relevant staff with a minimum of two restaurant/cafe personnel present.

A staff member remains on duty caring for the bar area at all times to ensure supervision of the floats. The manager is responsible to ensure all windows and doors are locked in preparation for closing. Once all patrons have left, the door is locked prior to clearance by two restaurant/cafe personnel.

## 11. Noise Management

As detailed in Section 4, the restaurant/cafe is committed to minimising any disruption or inconvenience to local residents. The licensee and staff will make all available measures to ensure that patrons entering and exiting the venue do so in a quiet and respectable manner. Signage will also be visible near to all marked entrances and exits to help reduce noise and any possibility of patrons loitering in the area.

In addition to the above measures, music levels within the restaurant/cafe premises do not exceed 5db.

The disposal of bottles in the recycle bins is carried out in the early evening to minimise noise pollution late at night.

We anticipate that most patrons of the venue will arrive by walking, taxi or public transport. Given the sites accessibility and the existing volume of traffic in the area we do not expect that any increase in traffic volumes and noise will likely be appreciable.

In addition to the above, as recommended in the Acoustic Report by *Acoustic Noise & Vibrations*, Windows and doors facing Kellett Street are to be closed after 10PM and the glazing to be a minimum of 6mm laminated type with full perimeter acoustic seals.

When large groups arrive at the same time to the venue, they are to be ushered inside immediately without delay to reduce the noise on the street front. If, for any reason the restaurant cannot accommodate the group (or any amount of patrons) at a given time during operation, the patrons will be asked to leave their contact details and with the operator, leave the premises, and to return once they have been contacted by the staff and vacancies have been made.

## 12. Complaint management process

Pursuant to the restaurant/cafe constitution, we have a clear citation policy and process for dealing with complaints against patrons of the restaurant/cafe made by other patrons or staff. If a patron is found to be engaging 'in conduct unbecoming of a member of the public' that renders them unfit/nuisance they are barred from entering the restaurant/cafe premises.

If the complaint is in relation to the restaurant/cafe and its services, from a patron or external source, then this is handled personally by Management who complete a full investigation. This is recorded in the restaurant/cafe Complaint Register.

### **13. Amenity of Neighbourhood**

The management and staff of the restaurant/cafe have always considered the amenity of its neighbours and shall continue to take all reasonable measures to ensure the conduct of the patrons and staff does not impact adversely on the surrounding area. All measures will be taken to ensure that the behaviour of staff and patrons when entering or leaving the premises does not detrimentally affect the amenity of the surrounding area. Management shall conduct the business in such a manner as to not interfere with, or materially affect, the amenity of the neighbourhood by reason of noise, vibration, smell, fumes, vapour, steam, soot, ash, dust, waste water, waste products, grit, oil or otherwise. All entry points to the premises and the immediate vicinity will be kept clean and tidy during hours of operation. All staff will adhere to the complaints management system of this Plan.

### **14. Plan of Management review**

If, in circumstances where better management or improved amenity outcomes can be achieved by amendments to this Plan, such amendments can be made, following consultation and consent of the Council who shall agree to those changes in writing and be provided with a copy of any modified

Plan.



## Independent Liquor & Gaming Authority

*A statutory board established under the Gaming and Liquor Administration Act 2007*

contact.us@liquorandgaming.nsw.gov.au  
www.liquorandgaming.nsw.gov.au

### Key liquor licence details recorded as at 18 May 2018

**Licence number:** LIQO624007280  
**Licence name:** Mezevino  
**Licence type:** Liquor - on-premises licence  
**Business type:** Other public entertainment venue, Restaurant  
**Licence status:** Current  
**Duration:** Unlimited duration  
**Licence start date:** 13/01/1999  
**Licence expiry date:**

#### Licensee

**Title:** Mr  
**Surname:** Forgillo  
**Given name:** Mauro  
**Middle name:** Gaetano  
**Website:**  
**Phone - daytime:**  
**Mobile:** 0450 633 892 **Fax number:**  
**Email address:** maurovim@hotmail.it  
**Start date:** 24/11/2017

#### Premises

**Address:** 62-64 Kellett St POTTS POINT NSW 2011  
**Phone number:** **Fax number:**  
**Email address:**  
**Website:**  
**LGA:** Council of the City of Sydney  
**ABS SLA:**  
**Start date:** 13/01/1999

#### Authorisations

**Name:** Extended trading authorisation **Start date:** 01/07/2008

#### Trading Hours

##### Consumption on premises

Day	Start Time	End Time	Start Date	End Date
Monday	05:00 AM	- 03:00 AM	01/07/2008	
Tuesday	05:00 AM	- 03:00 AM	01/07/2008	
Wednesday	05:00 AM	- 03:00 AM	01/07/2008	

**Licence number:** LIQO624007280

**Date Printed:** 18/05/2018

Page 1 of 3

## Independent Liquor &amp; Gaming Authority

Thursday	05:00 AM	- 03:00 AM	01/07/2008
Friday	05:00 AM	- 03:00 AM	01/07/2008
Saturday	05:00 AM	- 03:00 AM	01/07/2008
Sunday	10:00 AM	- 03:00 AM	01/07/2008

**Conditions**

Licence conditions imposed by the Liquor Act and Regulation apply. To view a copy of these conditions, go to [www.liquorandgaming.nsw.gov.au](http://www.liquorandgaming.nsw.gov.au).

Additional licence conditions.

**Condition type:** Condition **Condition source:** Secretary  
**Applies to:** Extended trading authorisation  
**Reference:** 93  
**Condition:** Liquor must not be sold or supplied after midnight in accordance with an extended trading authorisation on more than twelve occasions within any 12 month period. At least 14 days before each occasion the following persons or bodies must be notified:  
 (a) the local police,  
 (b) the local consent authority,  
 (c) the Secretary.  
 Note: This condition does not limit or prevent extended trading during the following periods:  
 1. Between midnight and 2:00AM on 1 January each year.

**Start date:** 18/05/2018

**Condition type:** Condition **Condition source:** Liquor Act 2007  
**Reference:** 101  
**Condition:** Consumption on premises  
 Good Friday 12:00 noon - 10:00 PM (liquor can only be served with or ancillary to a meal in a dining area)  
 Christmas Day 12:00 noon - 10:00 PM (liquor can only be served with or ancillary to a meal in a dining area)  
 December 31st Normal opening time until normal closing time or 2:00 AM on New Year's Day, whichever is the later  
 Note: Trading is also allowed at other times on Good Friday and Christmas Day if authorised by an extended trading authorisation. Liquor can only be served with or ancillary to a meal in a dining area after 5:00 AM on Good Friday and Christmas Day.

**Start date:** 28/10/2009

**Condition type:** Condition **Condition source:** Liquor Act 2007  
**Reference:** 130  
**Condition:** Consumption on premises - other public entertainment venue  
 Good Friday 12:00 noon - 10:00 PM (liquor can only be served with or ancillary to a meal in a dining area)  
 Christmas Day 12:00 noon - 10:00 PM (liquor can only be served with or ancillary to a meal in a dining area)  
 December 31st Normal opening time until normal closing time or 2:00 AM on New Year's Day, whichever is the later  
 Note: Trading is also allowed after midnight into the early morning of Good Friday and Christmas Day if authorised by an extended trading authorisation. Trading must cease at the time specified under the authorisation. The latest time that can be specified is 5:00 AM.

**Start date:** 28/10/2009

## Independent Liquor &amp; Gaming Authority

<b>Condition type:</b>	Condition	<b>Condition source:</b>	Liquor Act 2007
<b>Reference:</b>	2250		
<b>Condition:</b>	Licence conditions imposed by Part 5A of the Liquor Regulation 2008 (relating to the Kings Cross Precinct) apply to this licence.		
<b>Start date:</b>	07/12/2012		

---

<b>Condition type:</b>	Condition	<b>Condition source:</b>	Director
<b>Reference:</b>	10600		
<b>Condition:</b>	The LA10 noise level emitted from the licensed premises shall not exceed the background noise in any Octave Band Centre Frequency (31.5Hz - 8kHz inclusive) by more than 5db between 7:00am and 12:00 midnight at the boundary of any affected residence.		
	The LA10 noise level emitted from the licensed premises shall not exceed the background noise level in any Octave Band Centre Frequency (31.5Hz – 8kHz inclusive) between 12:00 midnight and 7:00am at the boundary of any affected residence.		
	Notwithstanding compliance with the above, the noise from the licensed premises shall not be audible within any habitable room in any residential premises between the hours of 12:00 midnight and 7:00am.		
	* For the purposes of this condition, the LA10 can be taken as the average maximum deflection of the noise emission from the licensed premises.		
<b>Start date:</b>	28/10/2011		

**Prescribed Precinct****Kings Cross Precinct**

This licence is located in the Kings Cross Precinct. Additional licence conditions apply under the Liquor Act and Regulation and do not appear on this document.

To find out more information about the Kings Cross Precinct, including the conditions that apply to this licence type, visit: [www.liquorandgaming.justice.nsw.gov.au](http://www.liquorandgaming.justice.nsw.gov.au)

**Business owner**

**Title:** Mr  
**Surname:** Forgillo  
**Given name:** Mauro  
**Middle name:** Gaetano  
**Start date:** 24/11/2017

**Premises owner**

**Organisation name:** YANSUE PTY. LTD  
**ABN:** 22 062 499 923      **ACN:** 062 499 923  
**Phone - daytime:** 0403 144 060      **Fax number:**  
**Email address:** yansuepl@gmail.com  
**Website:**  
**Business address:** 15 Vista St SANS SOUCI NSW 2219  
**Postal address:** 15 Vista St SANS SOUCI NSW 2219  
**Start date:** 24/11/2017

This licence is subject to a risk-based fee, payable annually. If the fee is not paid on time, the licence will be suspended or cancelled. Visit <https://www.onegov.nsw.gov.au/licencecheck> to find out the status of the licence.



ABN 72 189 919 072  
GPO BOX 7060  
Sydney NSW 2001  
[www.liquorandgaming.nsw.gov.au](http://www.liquorandgaming.nsw.gov.au)

## Application To Change Liquor Licence Name In Liquor Licence

All applications are subject to assessment and determination.

### Licence Details

Licence Name	Mezevino
Licence Number	LIQ0624007280
Licence Type	Liquor - on-premises licence
File Reference	AM0540
Date Lodged	18/03/2019

### Applicant Details

Full Name	Yianni Tsagaris
Mobile	0403144060
Email	yansuepl@gmail.com

### About the application

Proposed new name	House Bar Bistrot
Reason for licence name change	New business name

### Attachments

ASIC certificate of registration of business name	ASIC Reg_House Bar Bistrot.pdf
---	--------------------------------