

pure australian food

A LOOKBOOK ON THE VENTURE OF QUALITY AUSTRALIAN FOOD



the company

A PROVEN TRACK OF RECORD



Established in 1999, Jackpot's first started as a takeaway outlet, called Jackpot Noodle. It was located on George Street, opposite to the Treasury Casino in Brisbane, Australia. Hence, the name "Jackpot". Immediate success proved the feasibility of the concept, that the market craved for a quality Asian cuisine at an affordable price and an exceptional speed. As a result, it inspired the launch of the first Jackpot Noodle restaurant in 2001.

Early 2004, Jackpot Noodle opened another restaurant in the highly populated university suburb of Toowong. And in April 2006, the company opened its fourth restaurant in the trendy inner city suburb of West End. In 2010 we redesigned the interior of our Albert Street restaurant, moved next door, and renamed all our restaurants to Jackpot Dining. To cater for the growing demand, our fifth restaurant opened its door in mid 2013 on Elizabeth Street in Brisbane's central business district.

成立於 1999 年，Jackpot 原本是一家外賣速食店，坐落於澳洲布理斯班市喬治街的國庫賭場對面，因而得名 Jackpot。銷售理想，市場對 Jackpot 經濟而實惠的亞洲餐飲模式反應正面。有見及此，公司把握機會，並於 2001 年開設第一家餐廳分店。其後在 2004 年及 2006 年，分別在昆士蘭大學區及文化匯聚的西岸區開設第三家及第四家分店。於 2013 年，於市中心區開設第五家分店，把市中心區內的分店數目增至兩家。



Jackpot Dining is a unique restaurant that combines the gourmet-style of Chinese cuisine with a quick-service format. The majority of our dishes can be prepared and served within two to five minutes after the order is placed. This is one of the reasons why Jackpot Dining has enjoyed such popularity among its customers.

In addition, a new restaurant "Roti Place" was born in early 2015, serving the Brisbane diners the highly sought after Malaysian street food, particularly the roti canai. It features an open kitchen where our roti masters showcase the making of roti canai. The menu also features an extensive list of popular Malaysian food. Since opening, it has received positive reviews and comments from food critics and food lovers alike. And in May 2015, Flavour Asia opened its first outlet in the food precinct inside the Griffith University Gold Coast Campus.

What's next? In order to sustain our growth in both food outlets and retail products areas, we have started construction on our central kitchen facilities. It is expected to be completed in early 2016.

獨特的精緻速食模式為 Jackpot 帶來知名度及發展基礎。及後，因應市場需求，兩個全新品牌在 2015 年相繼誕生。分別為在市中心區，主要銷售馬來西亞印度飛餅的 Roti Place，以及在格理菲斯大學黃金海岸校區的亞洲速食店 Flavour Asia。中央廚房的籌備工作也因而展開，預計 2016 年第一季度竣工。

the people

THE EXPERTISE & EXPERIENCE BEHIND THE SCENE

With 10-20 years experience each, our culinary team consists of chefs from a diverse backgrounds. While some of them specialise in traditional region specific cuisine, others are experts in modern Asian fusion delicacies. Our culinary expertise covers almost all of the Asian food types, ranging from Chinese and Japanese, to Singaporean and Malaysian, and Vietnamese and Thai.

To ensure we serve only the best to our valued customers, we pay special attention to food quality. Raw materials are sourced directly from local farmers and butcher. Our noodles are delivered daily by the local noodle maker based in Fortitude Valley, our vegetables are also sourced from the Brisbane Market every morning or delivered by farmers.

我們的食品制作團隊由來自亞洲不同飲食文化背景之飲食業從業者組成，當中包括中國、日本、新加坡、馬來西亞、泰國及越南，囊括亞洲大部份美食，平均擁有十至二十年的經驗。

為確保食品品質，所有原材料均向本地認可供應商採購。當中大部份更直接由當地農場或廠商提供，包括家禽、肉類、蔬菜及麵條。



Food hygiene and safety is a top priority in the back house operation. All ingredients are prepared and cooked on site, we do not out source any of our operations. We have our own temperature controlled food transportation vehicle as well as insulated carriers to preserve food quality. And food temperatures are monitored on a regular basis.

On top of that, we have achieved a 5-star food safety rating, the highest rating under the Brisbane City Council's EatSafe Brisbane program, which means we are fully compliant with all government food safety regulations under the Food Act 2006 and have excellent food safety management practices.

食品衛生及安全一直以來都是我們食品生產部的最優先考量。從原材料到成品，全部工序均在自家的設施進行，絕不外判。而整個過程，均根據相應之標準作業流程操作，並受認可的專業人員監控，以確保食品的安全及品質。

除此之外，我們的餐廳分店更榮獲市政府 **EatSafe** 食品安全計劃所頒發最高五星之評分。由此可見我們對食品安全的高度重視及決心。



the central kitchen

FOOD SAFETY AND QUALITY ASSURED



HIGH STANDARD & QUALITY

Based on various studies on the flow of foods through our production system, from receiving area to warehousing area, decanting area to several food processing areas, and packaging area to loading area. All facilities are built in accordance to relevant food safety standards and procedures. In addition, our central kitchen is designed and constructed to be HACCP and ISO 22000 compliant in order to achieve a high standard on food safety.

高標準與品質

本公司之中央廚房是經過全面研究多項不同材料運送流程後精心設計而成。從原材料收貨區分流到各個儲存區，再由拆箱區到食品處理區，到包裝部至出貨區，所有設備及設施均依照食品安全標準及流程建造。我們的中央廚房更合乎 HACCP 及 ISO 22000 要求，務求保證食品安全及消費者對產品的信心。

the retail products



SPANNER CRAB 貴妃蟹

Our spanner crabs are wild caught from the coastal waters in the Gold Coast region in Australia. Weighted from an average of 400 grams up to a maximum of 900 grams, it is full of succulent white meat.

又稱加菲蟹或扳手蟹，我們的貴妃蟹是從黃金海岸海域野生捕獲。鮮甜多肉，平均每隻約 400 克，最重的更高達 900 克。

RETAIL OPTIONS 零售選擇

Available fresh, frozen, or cooked.

活、冷凍或已煮熟。



ABALONE 野生鮑魚

Our premium abalone is wild harvested from the cool and unpolluted waters of Australia remote coastline. It is healthy and an excellent source of omega-3, iodine and phosphorous.

從無污染的低溫外海所捕獲之澳洲野生鮑魚，含豐富的 omega-3 脂肪酸、碘及磷。

RETAIL OPTIONS 零售選擇

Available frozen or cooked.

冷凍或已煮熟。



BLUE MUSSEL 藍貝

Farmed in Australia pristine waters, our blue mussel is juicy with a great sea flavour. Being high in protein and low in calorie, it is also rich in omega-3, iodine and selenium.

在澳洲純淨水域天然繁殖的藍貝，含豐富的 omega-3 脂肪酸、碘及硒。

RETAIL OPTIONS 零售選擇

Available frozen or cooked.

冷凍或已煮熟。

the retail products



WAKAME & MEKABU 海藻

Wakame, the edible seaweed, is packed with exceptional amount of nutrients, particularly rich in vitamin and minerals, including omega-3 and fucoxanthin. Our wakame, including its flowering sprout Mekabu, is a natural product harvested from Australian marine water. It is an excellent compliment to any stir fry dishes.

生長於澳洲海域的天然海藻，含豐富的 omega-3 脂肪酸及有助減胖的岩藻黃素。

RETAIL OPTIONS 零售選擇

Available dried packed in sealed bag, as well as Wakame with Hamalayan Pink Rock Salt packed in grinder bottle.

密封包裝的海藻乾，或含海藻乾的瓶裝喜馬拉雅山岩鹽。



BEEF STEAK 牛排

100% natural and nutrients riched, Australian grass and grain fed beef has the reputation of safe and quality. Being delicious, tender, tasty and juicy, it is highly sought-after worldwide.

擁有豐富的營養價值，百分百天然的澳洲草飼及穀飼牛肉，在世界各地均享負盛名，是品質的保證。

RETAIL OPTIONS 零售選擇

Available cooked in original, green peppercorn or traditional mushroom flavour in different meat cut including scotch fillet, sirloin steak, t-bone and rump steak.

已煮熟：原味、青胡椒汁口味或傳統白菌汁口味；

牛排部位：肉眼牛排、西冷牛排、T 骨牛排或后腿肉牛排。

the food outlets

JACKPOT DINING WEST END & FLAVOUR ASIA GRIFFITH UNIVERSITY (GOLD COAST CAMPUS)



JACKPOT DINING ELIZABETH STREET BRISBANE



our brands

THE FAMILY OF JACKPOT FOOD GROUP

JACKPOT
FOOD GROUP

JACKPOT
DINING

JACKPOT
CATERING

FLAVOUR
ASIA

roti place
AUTHENTIC MALAYSIAN CUISINE

 PureAusFood

business opportunities?

We look forward to hear from you on all kinds of business opportunities.

FOR ENQUIRIES 業務接洽

Please feel free to contact our business development representative:

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