



Public Interest Assessment

Form 2A

Under the *Liquor Control Act 1988* (LC Act), the Director of Liquor Licensing (DLL) has the discretion to grant or refuse any application if the DLL considers this to be in the public interest.¹ The DLL requires certain applicants to fill in this Public Interest Assessment (PIA) form and provide supporting evidence that their application is in the public interest.² If you are applying for the grant of any of the following licences, or the removal of one of these types of existing licence to another premises, you will need to complete a PIA to provide evidence that your application is in the public interest:

- hotel/hotel restricted
- tavern/tavern restricted
- liquor store
- nightclub.³

A PIA is also required if you are applying for an extended trading permit for extended hours, which has a duration of more than 3 weeks⁴, or for a temporary bar (refer to the [Temporary bars policy](#)). The DLL may also ask for a PIA to be prepared as part of any application under the LC Act, and will ask for one if it would assist in deciding whether the grant of the application is in the public interest.

The DLL will consider the following factors when determining whether granting the application is in the public interest, but this list is not exhaustive:

- the harm that might be caused due to the use of alcohol
- whether there might be a decrease in the amenity, quiet or good order of the locality
- whether people who live or work nearby might suffer offence, annoyance, disturbance or inconvenience
- how it might affect tourism, culture and the community.⁵

The level of detail required will be unique to each PIA. If you do not provide enough information, your application might not succeed or you might be asked to provide further information.

¹ LC Act s33(1).

² LC Act s38(3).

³ Liquor Control Regulations (LC Regs) r9EA.

⁴ LC Regs r9F.

⁵ LC Act s5 and s38(4).

Your completed PIA will be made publicly available and may be [advertised on the DLGSC website](#), allowing the community an opportunity to make submissions on it. Because it will be made public, do not include sensitive or personal information on this form. You can complete this PIA by taking a common-sense approach and you don't need a lawyer or a consultant to fill it in. The PIA form is a guide, and it is up to the applicant to satisfy the DLL that their application is in the public interest. If you do not have enough space, attach extra pages or prepare a separate submission. If you prepare your PIA as a separate submission, please refer to each of the question numbers on this form, so we know what question you are responding to. Lodge this form by submitting it with your application at portal.dlgsc.wa.gov.au

Part 1 — Application details

Applicant name:	Steak Project Pty Ltd
What licence or permit type are you applying for?	Cancel a condition (condition 2) of a licence - Licence no. 6340150533
Are you applying for:	<input type="checkbox"/> New licence <input type="checkbox"/> Removal of existing licence (which licence/permit type) [Type here]
Premises trading name:	Nextdoor79
Address of proposed premises:	79 Angelo Street, South Perth WA 6151

If you are lodging an application for an extended trading permit for extended hours at the same time as an application for the grant of a licence, you should submit separate PIAs for each. This is because the information required for each may be different and the DLL may approve the licence but not the extended trading hours.

Part 2 — Manner of trade

Please provide enough information for us to understand how you are intending to run your business, so we can understand the impact it will have on the community and the potential for it to cause alcohol related harm.

2.1 What is the proposed manner of trade and your target client base?

Manner of trade:

Nextdoor Restaurant offers a relaxed yet refined dining experience, focusing on modern Australian cuisine with locally sourced, seasonal ingredients. The ambiance is contemporary and welcoming, perfect for both casual meals and intimate dinners. The menu features a variety of dishes, primarily meat focused, independent and family owned aligning with our partnering business, Olsen Butchers, as well as many vegetarian, and gluten-free options. The beverage list showcases local and international wines, craft beers, and unique cocktails. The restaurant provides attentive, friendly service, blending table service with casual dining. Customers can easily access the menu and make reservations online.

Nextdoor operates 6 days a week offering dinner every day of trading and lunch on Friday & Saturday.

Target client base:

- 1.** Local families, professionals, and retirees in South Perth are the main customers. They value convenience, quality food, and a relaxed, family-friendly environment.
- 2.** Young professionals and couples in their 20s to 40s enjoy trendy, stylish dining experiences. They are open to new food experiences and seek quality meals in a casual setting.
- 3.** Tourists exploring Perth and South Perth's attractions, such as the Perth Zoo, seek authentic, high-quality Australian cuisine, making them a key demographic for the restaurant.
- 4.** With nearby offices, corporate clients both local, interstate and international book the restaurant for business lunches, dinners, and events. Private dining and tailored menus cater to their needs.

2.2 Describe the premises/proposed premises. Include a map of the locality and a floor plan detailing the nature and layout of the premises, highlighting the unique aspects of the proposed facility. What is the maximum number of patrons permitted on the premises? How will the proposed premises contribute to the streetscape and atmosphere of the area?

Premises Overview:

Nextdoor is a vibrant and welcoming venue located at 79 Angelo Street in South Perth, known for its contemporary dining experience. The premises offers a modern, spacious interior that emphasises comfort and style, featuring an inviting atmosphere perfect for both casual gatherings and special events. The venue enhances the lively atmosphere of Angelo Street by incorporating proposed live entertainment, offering a blend of both food and music, thereby enriching the community environment.

Layout and Unique Aspects:

The layout of the premises is thoughtfully designed to ensure both functionality and a welcoming atmosphere. Key features include:

- **Dining Area:** A spacious and open seating arrangement that accommodates both intimate and larger groups, with flexible seating to adapt to different event types.
- **Fire Bar:** This is a unique dining area, equipped with high seating where our guests can enjoy watching the chefs preparing meats and other items over our open fire grill.
- **Alfresco Seating:** The exterior includes a modern, stylish outdoor seating area with the recent addition of the parklet that allows patrons to enjoy the pleasant weather, contributing to the street's vibrancy and offering a unique place for visitors to relax and socialise.
- **Bar Area:** A well-equipped bar area with a wide selection of beverages, offering the perfect spot for pre-event gatherings or casual dining.
- **Proposed: Live Entertainment Area:** A dedicated space near the bar area to host live performances. This area features noise absorbing materials to ensure noise pollution to the outside area is minimal.

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The maximum number of patrons permitted on the premises at one time is 120. This ensures that the venue can comfortably accommodate guests while maintaining safety and a high-quality experience.

Contribution to Streetscape and Atmosphere

The proposed premises will significantly contribute to the streetscape and atmosphere of Angelo Street. By offering occasional live entertainment, the venue will create a lively, energetic environment that encourages social interaction and community engagement. The addition of occasional performances will attract a diverse range of people, including locals and visitors, providing a cultural and social hub within the area.

The modern design and well-curated outdoor seating will complement the existing streetscape, making Angelo Street a more vibrant and dynamic part of South Perth. The music and ambiance will enhance the overall experience of passing through the area, making it a desirable destination for dining and entertainment.

2.3 If you intend to sell packaged liquor, give the names and addresses of all existing licensed premises within the locality. The LC Act puts limitations on how many packaged liquor premises can be in a certain location. Refer to [Outlet Density — Packaged liquor premises](#) for more information.

Nextdoor's small bar licence does not allow the sale of pre packaged liquor.

Part 3 — The profile of the local community

The better you capture the characteristics of the local community, the better the DLL will be able to understand the potential impact the grant of your application could have on the public interest. Your local government may have information about the area around the proposed premises, and you should seek useful data and statistics from a variety of sites, such as: www.police.wa.gov.au/crime/crimestatistics and www.abs.gov.au

You need to provide profile information from the *locality* that is within a certain distance to your intended business. If your intended business is:

- within 15km of the Perth CBD, the locality is a radius of 2km of it
- anywhere else (unless remote), the locality is a radius of 3km of it

- in a remote area, you should make a submission on what the appropriate size of the locality should be. Remote areas are those where the nearest town is at least 200km away and Perth is at least 400km away.

If you think the above definitions of locality are not appropriate for your intended business, make a separate submission on what you think the size should be.

3.1 Please outline the population characteristics in the locality. Helpful demographic information will include the total population, estimated population growth, average age, income and employment status, and the type of people who live and work in the community.

The City of South Perth, located approximately 4 km south of Perth's central business district, encompasses an area of 19.9 square kilometers.

Population Characteristics:

- **Total Population:** As of 2023, the estimated resident population is 46,701, with a population density of 2,356 persons per square kilometer.
- **Population Growth:** The population has experienced growth from 42,000 in 2016, indicating a positive growth trend.
- **Average Age:** In 2021, the median age was 40 years, with 15.9% of the population aged 65 and over.
- **Income:**
 - *Personal Income:* The median weekly personal income was \$1,010.
 - *Family Income:* The median weekly family income was \$2,756.
 - *Household Income:* The median weekly household income was \$2,006.
- **Employment Status (Ages 15 and Over):**
 - *Full-time Employment:* 57.4% of individuals worked full-time.
 - *Part-time Employment:* 33.6% worked part-time.
 - *Unemployment:* The unemployment rate was 4.5%.

Community Profile:

The City of South Perth is known for its affluence, attributed to its proximity to the river, private schools, and the central business district. The community is diverse, with a significant proportion of residents born overseas. Notably, 43.9% of residents have both parents born overseas, compared to 41.6% in Western Australia. Major overseas birthplaces include England, Malaysia, China, and India.

3.3 List the community buildings in the locality If any of the following are in the locality, please provide their names and addresses: schools and educational institutions, hospitals, hospices, aged care facilities, churches/places of worship, drug and alcohol treatment centres, short term accommodation or refuges, childcare centres, or a local government.

1. Wesley College
2. South Perth Uniting Church
3. St Columba's Church
4. Civic Centre
5. South Perth Library
6. South Perth Bowling Club
7. Como Bowling Club
8. St Mary's Church
9. Royal Perth Golf Club
10. Perth Zoo
11. Mill Point Hall

Part 4 — Minimising the potential for alcohol to cause harm

Excessive consumption of alcohol can cause health problems, increase the risk of accidents and contribute to societal problems such as domestic violence. You must demonstrate how the responsible conduct of your business will minimise the potential for alcohol to cause harm. This could be through promoting a culture of responsible consumption of alcohol amongst staff and patrons, having strategies to prevent alcohol being served to juveniles, discouraging rapid or excessive consumption of alcohol, being alert for signs of intoxication and not serving drunk people.

4.1 What strategies will you use to minimise harm from the use of alcohol?

1. Ensure all staff are trained in the responsible service of alcohol (RSA) and are knowledgeable about the effects of excessive drinking, signs of intoxication, and how

to manage difficult situations. This training should also include how to communicate with patrons about the importance of moderate drinking.

Offer a variety of non-alcoholic beverages, such as mocktails, soft drinks, or sparkling water, to encourage a balanced consumption of alcohol.

Serve alcoholic beverages in standard measures to prevent over-serving. For example, offer smaller glasses for wine and spirits and avoid "bottomless" drink specials that may encourage excessive consumption.

2. Conducting ID check when the patron's age is unclear.

Display clear signage within the restaurant indicating that minors are not permitted to consume alcohol. This can act as a visual reminder to both staff and patrons.

3. Set limits on the number of alcoholic drinks that can be served to each customer in a certain timeframe, especially during events or promotions.

Offer food pairings with alcoholic beverages to encourage slower consumption. This also helps to mitigate the effects of alcohol.

Not promoting "cheap drink" specials or offers that encourage patrons to drink quickly, such as "two-for-one" or "all-you-can-drink" deals. Instead, promote happy hour specials that offer lower-alcohol drinks or food and drink bundles.

4. Train staff to be vigilant for signs of intoxication, such as slurred speech, difficulty walking, or aggressive behaviour. Staff should be proactive in identifying patrons who may have had too much to drink.

If a patron is showing signs of intoxication, staff should politely refuse to serve them any further alcohol. A trained supervisor or manager should intervene if necessary.

For intoxicated patrons, offer water or food to help alleviate the effects of alcohol. Additionally, encourage customers to take a break from drinking, or even suggest alternative activities, such as a non-alcoholic drink, to allow them to sober up.

5. Ensure patrons who may be intoxicated have a safe way to get home. Provide information on local taxi services, ride-sharing apps, or public transport options. You could also offer assistance in calling a cab or booking an Uber for patrons who appear intoxicated.

6. Train staff to manage and de-escalate potentially violent or aggressive situations. If necessary, ask intoxicated patrons to leave the premises in a polite but firm manner. In extreme cases, involve security or law enforcement.

Part 5 — Impact on the amenity, quiet or good order of the locality

A well designed premises will make it easier to prevent negative impacts on the locality. For example if a premises is:

- in good repair, well lit, with operational CCTV and designed to allow passive surveillance of areas such as the car park and entrances, it will tend to discourage anti-social behaviours such as vandalism or crime
- designed with sufficient parking and with good transport options available, it will allow patrons to leave the area quickly rather than potentially inconveniencing the neighbours
- provided with sound insulation sufficient for the proposed entertainment, it will prevent the surrounds from being exposed to unacceptable noise.

5.1 How will your premises design protect the amenity, quiet or good order of the locality?

Nextdoor is well insulated and ready for the addition of live entertainment. The building is not facing any residential properties, the building is well insulated with sound dampening material across the ceiling to prevent echo and poor sound travel. Nextdoors fit out is of high standard, well lit and operational CCTV across the entire venue.

Part 6 — Impact on the people who live or work nearby, and whether they might suffer offence, annoyance, disturbance or inconvenience

You need to demonstrate how your business will be a responsible member of the community and minimise negative impacts on the people who live or work nearby. For example, this could include:

- keeping the premises and surrounds clean and tidy, monitoring patron behaviour and discouraging anti-social behaviour
- ensuring that any entertainment is in keeping with the locality, that those present are within the allowed accommodation numbers and licensed crowd controllers are used if required
- asking departing patrons to keep the noise down so they do not disturb the neighbourhood
- being responsive to any complaints from neighbours and working with them to resolve issues.

6.1 What actions will you take to minimise the impact on people who live or work nearby?

1. Managing Noise Levels

- If live music is provided, we will ensure that the sound levels are kept within reasonable limits. We will monitor the volume carefully to ensure it does not disturb nearby residents or businesses.
- The acoustics of the venue are designed to prevent excessive noise leakage. We also have sound-absorbing materials installed within the venue to reduce excessive sound transmission to the exterior.
- We have a sound system with volume control to maintain an appropriate sound level. Additionally, the volume will be monitored regularly, especially during peak hours.
- We will set clear closing times for live music, ensuring performances are finished by a reasonable agreed hour, allowing the venue to wind down quietly without disturbing the neighbourhood.

2. Minimising Impact on Neighbours

- We will operate during reasonable hours, ensuring that any late-night activity does not disturb the local community. Our kitchen will close at a reasonable time, and we will encourage patrons to leave quietly.
- We will inform our patrons about the importance of maintaining a respectful volume when talking or laughing, especially when leaving the venue late at night. Signage and announcements will remind guests to keep noise levels to a minimum, particularly when exiting the premises.
- We will have a system in place to manage patrons leaving the restaurant, ensuring they do so in a quiet and orderly manner. Our staff will encourage guests to avoid loud conversations, and if necessary, we will arrange for taxis or rideshare services to ensure smooth and quiet departures.

- In case of complaints from nearby residents or businesses, we will have a clear and responsive process in place. We will investigate any concerns promptly and take corrective action, such as adjusting sound levels or making changes to operating procedures to reduce disturbances.
- We will maintain open lines of communication with our neighbours to address any concerns proactively. If any issues arise regarding noise, alcohol consumption, or other aspects of the business, we will address them promptly and respectfully.

By implementing these measures, Nextdoor Restaurant will ensure that the business operates in a responsible manner, minimising the impact on the surrounding area. We are committed to providing a welcoming environment for our patrons while being respectful and mindful of the local community, including residents and businesses nearby.

Part 7 — Impact on tourism, culture and the community

When making licensing decisions under the LC Act, the DLL is required to consider the proper development of the liquor industry, the tourism industry and other hospitality industries in the State.⁶ This is your opportunity to expand on how the grant of your application would result in positive developments to tourism, culture and the community. This could include increased local employment opportunities, the provision of unique entertainment or food options, and the creation of new leisure opportunities in the area.

7.1 Are there any tourism, cultural and community benefits that would result from the grant of your application?

Yes,

- Live music would make Nextdoor Restaurant a unique destination for both tourists and locals, driving foot traffic to the area.
- It would enhance the experience for tourists visiting nearby attractions like the Perth Zoo and Swan River, benefiting the broader local economy.
- Providing a stage for local musicians helps showcase their talent and supports the local arts scene.

⁶ LC Act s5(1)(c).

- Live music within the venue would enhance the cultural vibe of South Perth and offer diverse musical experiences for the community.
- Live music creates a space for people to gather, enjoy, and connect, strengthening the community.
- It provides a platform for musicians to perform, supporting the growth of the local music scene.
- Live music would attract more customers, boosting revenue for the restaurant and other local businesses.
- It would create additional employment opportunities for musicians within the local community.

In summary, allowing live music would enrich the cultural, social, and economic life of South Perth, benefiting both the local community and tourism.

7.2 If you have any other information to provide in support of your application, include it here.

Nextdoor is a respectable and proven hospitality business. The current liquor licence has been in place for over 10 years with little to no disruption to the community. The current licensee Steak Project has over the last 3 years turned this business around to a profitable and well maintained business. Over the last 3 years we have refined the offering and doubled our turn over. By removing clause 2 of our licence we can further contribute to our clients and locals while improving our experience for those traveling to our venue.

Nextdoor has already received interest from live entertainers, including a jazz duo, who are enthusiastic about performing at our venue. Their participation will contribute to creating a contained space bringing a classy, vibrant and lively atmosphere on Angelo Street, enhancing the overall experience for both locals and visitors.

Part 8 — Declaration

I declare that the contents of this document and attachments are true, correct and complete and that I have made all reasonable inquiries to obtain the information required.

I acknowledge that under section 159 of the *Liquor Control Act 1988* it is an offence to provide false, misleading or incomplete information in this document.



15/05/2025

Signature of applicant/s

Date

Signature of applicant/s

Date

Signature of applicant/s

Date

Signature of applicant/s

Date