

HOTEL W'BOOL

EST. '95

CNR. KOROIT & KEPLER ST., WARRNAMBOOL, VICTORIA, 3280, AUSTRALIA

THE WARRNAMBOOL STANDARD, SATURDAY, FEBRUARY 23, 1929

GOVERNOR'S COLUMN

Ozone Coffee Palace

- 1894 - Mrs. Edge
- 1899 - Mr. T. Randall
- 1903 - Mr. T. Randall
- 1904 - Mr. T. Randall
- 1905 - Mr. T. Randall
- 1908 - Mrs. Thom
- 1910 - Mrs. Thom
- 1911 - Mr. A. J. White
- 1912 - Mr. A. J. White
- 1914 - Mr. A. J. White
- 1925 - Hotel Mansions
Howard Lawson
- 1928 - Mr. P. Hennessy
- 1929 - Hotel Mansions
Mr. G. N. Goldsworthy

Warrnambool Coffee palace

- 1892 - Mr. W. Whitton
- 1894 - George Stubbs
- 1904 - Miss M. C. Morgan
- 1911 - Miss M. C. Morgan
- 1912 - Miss M. C. Morgan
- 1914 - Miss M. C. Morgan
- 1929 - Miss M. C. Morgan

*Gentlemen may
remove clothing
consistent with
decency.*

DISASTROUS FIRE. HOTEL MANSIONS AND THEATRE. DESTROYED IN TERRIFIC BLAZE. AN EARLY MORNING CALAMITY.

The biggest and most disastrous fire in the history of Warrnambool occurred about 1.45 o'clock this morning. At 1.30 the building was apparently in complete darkness, but a quarter of an hour later a lurid glare from the Palais at the rear of the picture theatre lit up the buildings on the east side of Liebig Street and about the same time the alarm sounded, being sent simultaneously from the Warrnambool Coffee Palace and the "Standard" Office. The fire brigade turned out promptly and by 10 minutes to 2 o'clock had the motor pump going and streams of water directed into the theatre from the lane between the burning building and the Oddfellows' Hall. The flames spread, however, with terrific rapidity and the whole mass of buildings between the Coffee Palace, in Kepler street, and the main south wall of the Mansions was seen a roaring inferno, the flames shooting up to the roof of the main building four stories up and emitting a continuous shower of sparks, which, borne by the light south wind, mounted over the high building and dropped in Koroit street and on the Union Bank roof. Another hose was connected to the plug in Kepler street and a stream played on the front of the burning Palais, but the whole of the apparatus of the fire brigade, despite the fine efforts of the firemen, was totally inadequate to deal with the holocaust.

The hotel contained about 60 people at the time of the outbreak. Fortunately the alarm was sent through the building and the occupants came trooping into the street, with cloaks and overcoats hastily thrown over their night attire. Two young men had a narrow escape. They had to climb down from the third story balcony by means of a fire brigade ladder placed on the roof of the portico in front of the theatre entrance in Koroit street.

Many volunteers pluckily rendered help in bringing out boxes, baggage and furniture, but the flames spread quickly from the blazing theatre to the roof of the main building rendering the risk below too great and very little of the contents was saved.

By 2.30 o'clock the Palais and theatre were smouldering heaps of red hot ashes and the top story and roof of the Mansions were ablaze.

About 2.45 o'clock the flames burst out of the second story on the Koroit street frontage.

The roof of the Coffee Palace was also dangerously alight and a portion of the brigade's apparatus was devoted to endeavoring to save that property. The Coffee Palace was fortunately saved with only slight damage.

At the time of going to press at about 3.30 a.m. the flames were roaring out of the Koroit street frontage from all floors except the ground floor. The whole building looked to be domed to complete destruction. Great relief was felt that all the sleeping occupants of the bedrooms of both the Mansions and Coffee Palace had been aroused by members of the "Standard" staff and others who assisted to clear the building.

The streets were thronged with people during the progress of the fire which lit up the whole city.

The main four storied building cost about 30,000 pounds 40 years ago and was considered on of the finest pieces of architecture in the State outside Melbourne. It was designed by Mr. J. McLeod. Mr. Howard Lawson purchased the property some years ago, but it appeared to enter upon a new and hopeful era of progress under Mr. Lawson's management. Subsequently a company was formed and added the picture theatre and palais. For many years the property was a very unpayable investment and was generally regarded as a "white elephant," but hopes were entertained by Warrnambool residents that this fine property would soon begin to pay its way. The loss is a very severe one, not only to the owners, but to the city, of which the property was a conspicuous and much-admired landmark.

It was not possible to ascertain the extent of the losses or the amount covered by insurance in time for today's issue of the "Standard."

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WARRNAMBOOL WEATHER REPORT

Average Annual
Rainfall:

Average Humidity:
a.m. p.m.

Frost Days:
4 days.

Lowest
Temperature:
-2.8 C., June 2006

Highest
Temperature:

Average No. of
Fog Days:
5

BARS, RESTAURANT, ACCOMMODATION
OPEN 7 DAYS A WEEK
GREAT TUCKER
EST. '95

*Ladies may
remove clothing
consistent with
charm.*

Wood Fired Pizza Breads (great to share)

Pepperoni, chilli, mozzarella.....	18.00
Tomato, garlic, fresh basil, mozzarella.....	18.00
Garlic, concasse, rosemary, sea salt, pancetta, mozzarella.....	18.00

Wood Fired Pizzas

Ham, mozzarella, pineapple.....	24.00
Roasted pumpkin, fetta, sage, caramelised onion, spinach, pinenuts.....	25.00
Garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, roquette.....	30.00
Marinated chicken caesar pizza.....	28.00
Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki.....	28.00
Salami, mushrooms, olives, tomato, parsley, anchovies.....	26.00

Meals

Bowl of chips, aioli.....	10.00
Soup, house bread- see our specials board.....	12.00
Oysters- natural or kilpatrick.....	5.00ea
Caesar salad- cos, poached egg, bacon, croutons, anchovies.....	18.00... With chicken... 24.00
Arancini (3) – Roast pumpkin fetta, romesco sauce.....	20.00
Silverside, mash, greens, mustard sauce.....	29.00
Slow roasted scotch fillet, chips, seasonal vegetables, sauces- pepper, diane or creamy mushroom.....	45.00
Herb crusted salt & pepper squid, chips, salad, aioli.....	Half... 19.00... Full... 26.00
Chicken schnitzel, mash, bacon, peas, gravy.....	28.00
Chicken parmigiana, chips, salad.....	31.00
Beer battered hake, chips, salad, tartare sauce.....	Half... 19.00... Full... 28.00
Curry of the day- see our specials board	Half... 19.00... Full... 28.00
Almond crumbed chicken breast, sweet potato purée, chats, greens, mustard cream sauce.....	38.00
Crispy skin salmon, chats, Asian 'slaw, Thai dressing.....	40.00

Kids

Salt & pepper squid, chips, tommy sauce	16.00
Chicken schnitzel, chips, tommy sauce.....	16.00
Battered fish & chips, tommy sauce.....	16.00
Pasta napolli sauce, parmesan.....	16.00

Dessert

Sticky date pudding, hot toffee sauce, double cream.....	18.00
Crumble of the day- cream, ice cream.....	18.00
Deconstructed pavlova- berries, raspberry gel, passionfruit, cream.....	18.00