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FOR IMMEDIATE RELEASE

PERTH CBD IS SET TO GET ITS FIRST PROPER BRITISH PUB IN ALMOST A DECADE

'Proper pints, proper roasts and proper banter' - The Queen's Arms is bringing proper British pub culture back to the city.

After almost ten years without a traditional British pub in the heart of the city, Perth CBD is set to welcome The Queen's Arms - a warm, welcoming local inspired by the great pubs of Britain.

Opening this September on Queen Street in the CBD, the heritage-listed venue is the latest project from award-winning hospitality group, Nokturnl - the team behind Stories, The Beaufort, The Old Synagogue and The Station.

The Queen's Arms will transform the charming three-level 1928 building, formerly home to The Flour Factory which has sat vacant in recent years, into a proper British pub. Celebrating everything people love about a proper local, guests can look forward to warm hospitality, proper pints, hearty British classics, weekly rituals like quiz nights and Sunday carveries, interactive darts, wall-to-wall live sport and all the character of a true British local.

It's the local Perth has been waiting for – and for many, particularly the city's large British expat community, it will fill the gap left behind when Moon & Sixpence closed its doors in 2017 to make way for the major Raine Square / CBD redevelopment project.

The multi-faceted, 500pax capacity pub will feature two expansive bars with over 30 taps, multiple dining areas and several new spaces - including an elevated beer garden overlooking Raine Square and an intimate rooftop terrace.

The kitchen will celebrate classic British pub grub comfort food with favourites including fish and chips, steak and ale pie, bangers and mash, Scotch eggs, sausage rolls, sticky toffee pudding and a traditional Sunday carvery with giant fluffy Yorkshire puddings and lashings of proper gravy. Behind the bar, guests can expect perfectly poured pints of British staples such as Tetley's, Old Speckled Hen and Tennent's - alongside Aussie beers, with Nokturnl also collaborating on an exclusive house lager brewed especially for The Queen's Arms.

While The Queen's Arms will celebrate Britain's rich pub culture, Nokturnl co-founder Drew Flanagan said the venue was also about giving Perth something it had been missing. Together with business partner Ross Drennan, the pair have built a reputation for transforming some of Perth's most iconic heritage buildings into award-winning hospitality destinations.

"We've always loved taking beautiful old buildings and giving them a new lease on life," says Flanagan. "Whether it's The Beaufort, The Old Synagogue, The Station or Stories - our goal has never been to simply open venues. We want to create places that people genuinely feel

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connected to - somewhere they return to week after week. Stories proved to us just how much people want great hospitality experiences back in the CBD."

This time, though, the duo wanted to create something completely different. Rather than another large entertainment venue, they saw an opportunity to create the kind of warm, welcoming neighbourhood pub that's been missing from the CBD for years.

"We didn't want to just build a themed venue" says Flanagan. "We wanted to create somewhere that genuinely feels like you've walked into a proper British local. The best British pubs have personality. They're full of stories, history and little details that make every visit different - and that's exactly what we're creating here."

To achieve that, every corner of The Queen's Arms has been carefully considered. In true British pub fashion, the venue will be filled with carefully sourced British memorabilia, vintage signage, sporting treasures, royal keepsakes and nostalgic pieces celebrating generations of British culture - creating a space that feels collected over decades, rather than simply designed.

"It's the little authentic touches that make a proper British pub feel special" says Ross Drennan. "Everywhere you look, there should be something to discover - whether it's an old beer mirror, a football scarf, a vintage tobacco tin or a piece of royal memorabilia. Those little details are what give a pub its personality."

It's an approach Nokturnl has embraced before, with The Station in South Perth featuring an extensive collection of authentic Western Australian police memorabilia, generously donated by the WA Police Historical Society and family members of historical members of the police. This not only helped transform the venue into something with genuine character – it fostered an authentic connection to its community.

Now, the team are hoping to do the same with The Queen's Arms. "The best pubs aren't built overnight - they're curated over decades," Drennan said. "Every photograph, beer mirror and old poster has a story behind it and that's what gives a pub its personality."

Nokturnl are inviting Perth locals to become part of The Queen's Arms story, encouraging anyone with treasured British memorabilia, family heirlooms or nostalgic keepsakes to sell, loan or donate items for display throughout the venue. "Whether it's something from your local back home, a piece of sporting history or a quirky souvenir that's been sitting in the shed for years, we'd love to give it a new home. We've been purchasing items and offering bar cards so people can come experience the venue and get to see the part they played in putting it together. It's a chance for people to leave their own little mark on Perth's newest local."

The Queen's Arms will create more than 50 new hospitality jobs for Perth locals when it opens this September, becoming Nokturnl's fifth major hospitality precinct. The opening continues an extraordinary run that has seen the group recognised by the Australian Hotels Association (WA) with its highest accolade, Perth's Best Hospitality Venue, on three separate occasions; The Old Synagogue (2020), The Beaufort (2022) and Stories (2025). No other Australian hospitality operator has achieved the same feat - or, if we're being British, hat-trick.

Leading the venue will be UK-born hospitality leader Michelle Vas, whose own connection to British pub culture makes The Queen's Arms a real passion project. Having started her

hospitality career in England before moving to Australia, Vas has spent more than a decade working her way through the industry. Most recently Assistant Venue Manager at The Beaufort, she now takes the Venue Manager reins of The Queen's Arms with one simple goal; to recreate the warmth, familiarity and sense of belonging she remembers from the pubs of her youth.

"It's funny how life comes full circle," Vas said. "I always dreamed of running a proper British pub one day and now I get to help build and create one, right here in Perth. I can't wait to give people that feeling of walking into a local where everyone belongs. Somewhere people can drop in after work, catch up with mates over a pint, bring the family for a Sunday carvery or settle in to watch the football."

Alongside Vas will be Assistant Venue Manager, James 'Haddy' Hadfield, a Manchester-born hospitality professional who moved to Perth three years ago and began his Nokturnl career helping to open Stories. The Queen's Arms will be the third Nokturnl venue he's helped manage.

"Being born and bred in Manchester, proper pubs have always been a big part of home for me," Haddy said. "I'm excited to bring a little taste of that to Perth - especially for all of us Brits who've been missing it."

It may be unmistakably British in character - but The Queen's Arms has absolutely been built for Perth. For the homesick Brits, it'll feel like coming home. For everyone else, it'll be a chance to discover why the iconic British pub has stolen the hearts of communities for generations.

The Queen's Arms is expected to open in mid-September 2026 and will trade seven days a week, serving lunch through until late with proper pints, hearty pub fare and a warm British welcome.

Imagery + Talent

[Venue Renders](#)

[Ross Drennan](#), [Drew Flanagan](#) and [Michelle Vas](#)

[Michelle Vas Bio](#)

The Queen's Arms

[Website](#) | [Facebook](#) | [Instagram](#) | [TikTok](#)

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THE QUEEN'S ARMS

About Nokturnl

Nokturnl is the brainchild of best mates, Ross Drennan and Drew Flanagan. Founded in 2010, Nokturnl Events grew out of the duo's shared passion for throwing a great party – sparking a string of successful national festivals that laid the groundwork for Nokturnl; an award-winning hospitality empire, home to some of Perth's most iconic precincts.

With HQ offices based in South Perth's Richardson Centre, Nokturnl continues to push boundaries in both festivals and hospitality with its growing team of over 500 employees.

Nokturnl branded locations

- **The Old Synagogue** (est. 2019), home to **Tonic + Ginger**, **The Arbor**, **L'Chaim + Mr Chapple**
- **The Beaufort** (est. 2022), home to **Lotus + Cypher**
- **The Station** (est. 2023), home to **BANGLA**
- **Stories** (est. 2024), home to **alba**, **KARLA**, **Ugly Baby**, **Pink Taquito**, **Fat Controller**, **Stories Front Yard**, **Stories Pourhouse**, **Stories Rooftop + ground**.
- **The Queen's Arms** (est. 2026)

Nokturnl Festivals

Oktoberfest in the Gardens is Australia's largest touring cultural festival (2025 marked fifteen years), running in seven cities nationally and attracting more than 70,000 people annually. In 2024, it was named one of the top five Oktoberfest celebrations in the world by *Condé Nast Traveller*.