

**MIDDLE EAST FEAST**  
WITH TREATS LIKE BUTTERMILK ICE CREAM WITH DRIED FRUIT COMPOTE, *SARABAN: A CHEF'S JOURNEY THROUGH PERSIA* (HARDIE GRANT, \$79.95), BY GREG AND LUCY MALOUF, IS A COOK'S DELIGHT.



## TASTING PLATES

*The latest, tastiest, tantalising tidbits from Australia and around the globe.*



### WORTH THE WAIT

TWO YEARS IN THE MAKING, NEIL PERRY'S THE WAITING ROOM, ABOVE, AT CROWN TOWERS HOTEL (8 WHITEMAN STREET, SOUTHBANK VIC, (03) 8679 1800) IS BOLDLY POSITIONED AS THE CITY'S GRANDEST HOTEL BAR, WHILE PERRY'S NEWLY OPENED SPICE TEMPLE (ALSO AT 8 WHITEMAN STREET, (03) 8679 1888) IS AS ATTRACTIVELY MOODY AS ITS SYDNEY SISTER.

### H FOR HOT

The quietly headstrong Hamish Ingham has surfaced in Surry Hills at Bar H, a joint venture with interior designer Rebecca Lines. After his key role as head chef at Surry Hills eatery Billy Kwong, Ingham's individual style has attracted an instant throng of foodies, with a basement bar on the cards. 80 Campbell St, Surry Hills, (02) 9280 1980. JW



**DIARY DATE**  
FOOD AND WINE BUFFS WILL DESCEND ON THE ADELAIDE HILLS ON 30 JANUARY TO CELEBRATE THE 8TH ANNUAL CRUSH FOOD & WINE FESTIVAL, SHOWCASING OVER 40 LOCAL WINERIES AND PRODUCERS. VISIT [WWW.ADELAIDEHILLS.WINE.COM.AU](http://WWW.ADELAIDEHILLS.WINE.COM.AU).



### PERK-ME-UP

THE DOORS HAVE SWUNG OPEN ON NEW CAFE DE CLIEU IN FITZROY, FROM THE DUO BEHIND SEVEN SEEDS. 187 GERTRUDE STREET, (03) 9416 4661.

### COOL AS ICE

ONE OF ITALY'S FINEST KITCHENWARE LABELS, SAMBONET, HAS REACHED AUSTRALIAN SHORES. THE 'BAMBOO' RANGE INCLUDES THIS STAINLESS-STEEL WINE COOLER, \$285. CALL 1300 852 022.



**MEET THE PENFOLDS TENFOLD – A WINE RACK BY EAMES AND PENFOLDS THAT PAYS HOMAGE TO THE EAMES 'HOUSE OF CARDS' AND 1977 SHORT FILM 'POWERS OF TEN'. \$500, CALL 1300 651 650.**



PHOTOGRAPHERS: MARK AMOR EARL CARTER CHRIS COURT CRAIG WALL  
PRODUCER: LISA THOMAS MELBOURNE TEXT: MATT HURST SYDNEY TEXT: JOHN WILSON

## TASMANIAN DELIGHT

Good things are happening on the Apple Isle. Enter Garagistes wine bar-cum-restaurant, headed up by the well-travelled Luke Burgess. Despite a kitchen provenance that includes Noma and Tetsuya's, his food has a firm footing in classic training and flirts with Japanese and Spanish flavours. 103 Murray Street, Hobart, (03) 6231 0558. JW



## GOURMET GOODNESS



KOHU ROAD IS HANDMADE IN NEW ZEALAND FROM THE FINEST INGREDIENTS, INCLUDING FRENCH CHOCOLATE AND MADAGASCAN VANILLA PODS. AVAILABLE IN DARK CHOCOLATE, COOKIES 'N' CREAM, VANILLA AND GOLDEN SYRUP; \$18.99 PER ONE-LITRE TUB. ENJOY ITS CREAMY CONTENTS SAFE IN THE KNOWLEDGE THAT IT'S PRESERVATIVE- AND GLUTEN-FREE, TOO. VISIT WWW.KOHUROAD.CO.NZ.

## Five of the best...

### rooftop bars



With summer upon us, where better to sit and sip a cheeky cocktail than under the stars?

#### 1. SIGLO

Under the majestic mural of the adjacent Princess Theatre and perched above institutions The European and Melbourne Supper Club, Siglo (pictured)

is the icing on the cake at 161 Spring Street, Melbourne, (03) 9654 6300.

#### 2. THE GARDEN

For those not quite up to the hedonism of nearby club Connections, the recently opened rooftop of the Leederville Hotel in Perth offers a more relaxed open-air watering hole. 742 Newcastle Street, Leederville, WA, (08) 9202 8282.

#### 3. ROOFTOP AT LIMES

With bar, kitchen and cinema, the roof of Brisbane design hotel The Limes is one of the best spots to make the most of the city's perpetually agreeable evening temperatures. 142 Constance Street, Fortitude Valley, (07) 3852 9000.

#### 4. GLENMORE HOTEL

Blessed with 180-degree harbour views, the humble astroturfed roof of The Glenmore delivers a pub beer-garden from a five-star vantage point. 96 Cumberland St, The Rocks, (02) 9247 4794.

#### 5. ROOFTOP BAR

Melbourne's original and still one of the best, the pioneering Rooftop Bar and Rooftop Cinema showed it wasn't just smokers who were willing to brave single digit temperatures to enjoy a drink with a view all winter long. 252 Swanston Street, (03) 9654 6645. MH

**WORLD'S GREATEST FOOD COURT?** Opera Kitchen, an alfresco-style dining precinct featuring upmarket kiosks, delis and hamburger bars from Australia's best chefs, including Justin North, has opened on the revamped lower concourse of the Sydney Opera House.



AT LONG LAST, SYDNEY'S wine culture is exploding. Woollahra's The Wine Library is packed to the rafters, as is the recently opened 10 William Street in Paddington. Hot on their heels is Darlinghurst newby Gotham (pictured), which has breathed life into the dreariness of Oxford Street. The look is a modern take by architects Squillace Nicholas, who recently brought us the Manly Pavilion. 35 Oxford Street, Darlinghurst, (02) 9283 1819.

## UNDER THE KNIFE

THE BUZZWORD IS FLEXIBILITY IN THIS SURPRISINGLY HEAVYWEIGHT, MULTI-PURPOSE HOLDER FOR KITCHEN KNIVES AND UTENSILS BY DUTCH LABEL ROYAL VKB. \$154.90, AVAILABLE FROM MILK + SUGAR. BUY ONLINE OR FIND STOCKISTS AT WWW.MILKANDSUGAR.COM.AU.



## BE MY VALENTINE

THE SYDNEY PICNIC CO. SPECIALISES IN PICNIC PERFECTION, WITH CUSTOMISED, HAND-PREPARED GOURMET HAMPERS, FROM \$125 FOR TWO PEOPLE. VISIT WWW.SYDNEYPICNIC.COM.AU.



PHOTOGRAPHERS: LUKE BURGESS, PETER CLARKE, DOMINIC IONERAGAN, PRODUCER: LISA THOMAS, MELBOURNE TEXT: MATT HURST, SYDNEY TEXT: JOHN WILSON, SIGLO, ARCHITECTS: BE ARCHITECTURE



## GHOGHITECTURE

AT 103 YEARS OF AGE, CELEBRATED BRAZILIAN ARCHITECT OSCAR NIEMEYER IS NOT ONLY STILL DESIGNING, HE'S TURNING HIS HAND TO CONFECTIONERY. THE 'Q' CHOCOLATE BAR, ABOVE, WAS DESIGNED BY THE CENTENARIAN FOR BRAZILIAN CHOCOLATIER AQUIM, AND ECHOES THE FAMOUS CURVES OF HIS ARCHITECTURE, LEFT. AT US\$930 FOR A GIFT-BOXED SET OF THREE, HOWEVER, THIS HUMBLE CHOCOLATE BAR COMES WITH A DESIGNER PRICE TAG!

**BOTTLE IT UP** DESIGNED BY KARIM RASHID, THE 'BOBBLE' FILTERS WATER AS YOU DRINK. \$14.95; WWW.WATERBOBBLE.COM.AU.



**GOPENHAGEN COOKING**  
DISCOVER RECIPES FROM ONE OF THE WORLD'S BEST RESTAURANTS IN NOMA: TIME AND PLACE IN NORDIG GUISINE (PHAIDON, \$69.95).



## UNDER THE HAMMER

AUCTION HOUSE SOTHEBY'S IS SHAKING UP ITS REPUTATION, LAUNCHING A RETAIL WINE STORE, ABOVE, IN MANHATTAN, AND CONDUCTING ITS FIRST TRI-STATE HEIRLOOM VEGETABLE AUCTION, THE ART OF FARMING, RIGHT, TO CELEBRATE EDIBLE HEIRLOOMS AS WELL AS THEIR MORE TRADITIONAL STOCK-IN-TRADE.



## THE BIG GAY ICE CREAM TRUCK

FORGET MR WHIPPY; DOUGLAS QUINT AND HIS POP-UP 'BIG GAY ICE CREAM TRUCK' ARE A SMASH HIT IN NEW YORK, WHERE HE SELLS SUCH OTT SOFT-SERVES AS 'THE BEA ARTHUR' AND 'THE SALTY PIMP'. FOLLOW TWITTER.COM/BIGGAYICECREAM.



PHOTOGRAPHERS: PEDRO KOK, ROBYN LEE, JULIE SKARRATT, CRAIG WALL  
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