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# Contents

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Introducing your Dining Companion	4
About <i>The Age Good Food Guide</i>	5
Melbourne's best eat streets	9
30 years of the best	10
Where are they now?	13
Five top places to eat steak	17
Top five French, Italian, Japanese, pizzeria, Thai	18
Award winners	22
Top 20 country restaurants	33
Five top towns for food lovers	35
10 great gourmet getaways	37



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# Introducing your Dining Companion

*The Age Good Food Guide* is 30, and as part of the celebrations, we present *The Age Good Food Guide Dining Companion*, which includes some special features to complement this year's *Guide*, as well as exclusive offers and discounts from some of the fine restaurants featured in it. You'll find these opportunities throughout this booklet, and they range from a complimentary glass of wine with your meal to major discounts on your bill. Also, inside we track down some of the best-loved restaurateurs of guides past; tell you about Melbourne's best steaks; and list the top restaurants from all 30 years of *The Age Good Food Guide*. There are about 600 restaurants listed in *The Age Good Food Guide 2010*, making this edition the biggest yet. It provides the ultimate food lover's map to the city and state, and for three decades has been the bible of good eating in Victoria. For the first time it lists some of Melbourne's best gourmet cafes (with a map of the state's best coffee spots, for those on the road). And as always, it's Australia's biggest selling independent restaurant guide (also now available as an iPhone application). So come in, your table is ready. Let us show you a menu, bon appetit.

**Janne Apelgren**  
Editor, *The Age Good Food Guide*



# About *The Age Good Food Guide*

Sixty reviewers. A thousand meals worth up to \$100,000. And around 550 restaurant visits. These are the ingredients that go into each year's fresh edition of the *The Age Good Food Guide*. It's a process that takes many months. Already reviewers are combing the state to find the newest and the best places to eat for the next edition. They'll travel around 20,000 kilometres between them – down lively city laneways or along dusty country roads. They will knock on doors to find a place they've heard about or comb through menus to discover somewhere special. It all ends on the

last Monday in August each year when around 500 restaurateurs and industry professionals gather for the *Guide's* launch, anxiously waiting to hear how they've been rated, whether they've gone up, or down, whether they've scored a prized chef's hat.

Scoring the restaurants is done over several months, in consultation with the whole team of reviewers, as well as the editorial panel. This year, the *Guide's* editorial panel comprised Larissa Dubecki, chief restaurant reviewer for *The Age*; Dani Valent, *Sunday Age* reviewer; Matt Preston, writer and Masterchef star;



*Coda, Melbourne, debuted with one hat*

*continued page 8*



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Michael Harden, long-time *Melbourne Weekly* and *Epicure* reviewer; and Nina Rousseau, *Epicure* columnist, *The Age Cheap Eats* editor and regular contributor to the *Guide*. As a team, we look at a restaurant's performance over the past 12 months, as well as over the preceding years.

The skills the reviewers bring to the job include having a good palate: being able to taste and identify ingredients, spices and flavours. They need a solid knowledge of technique: what makes an omelette different from a frittata, a risotto different from a pilaf, for example. They also need to be able to tell if a dish is working, and if it's not, why not. Perhaps there's too much salt, textures that don't work together, or flavours that jar. They also need good observation skills. What's going on at the next table? Do the waitstaff understand the menu? What's the stemware and flatware like, and is it a quality brand? Were any garnishes fresh? Were side dishes necessary? Was the bread house-made? Did they offer tap water? What is noteworthy about the wine list? What are the mark-ups?

They need to note all this and more, because as we edit the 500-plus reviews, they'll be asked lots of questions. They have to concentrate, which means though they're diving into three

courses at every meal, they're probably sharing one bottle of wine, and possibly drinking no more than a glass of it. So although reviewing is a wonderful job, it does take some application.



*City Wine Shop*

And each year there are other threshold issues to discuss. Can, for example, the increasing number of no-bookings restaurants be compared with those who'll save you a spot (possibly missing out on other custom to do so)? In fact, can a restaurant that doesn't take reservations, and for which long waits are commonplace, receive a hat (yes, Longrain and Cumulus Inc both did). We know our readers have reservations about no-reservations places. They also tend to dislike places which are either dark, noisy or both. At least, they want to be warned about them.

But mostly, our readers just want to know about the best places to eat. The big ones, the little hole-in-the-wall ones, the cheap and innovative ones, the pricey big-night-out ones. And we want to know about them too. So as we begin the long process of gathering information for the 2011 *Guide*, we'd like to hear from you, the diners of Victoria. Let us know your favourite places by emailing: [goodfoodguide@theage.com.au](mailto:goodfoodguide@theage.com.au).



*Veiled quail by Greg Malouf, 2010 Dish of the Year*



# Melbourne's best eat streets

**Bourke Hill, City** Okay, it's not a street as such, but this precinct has some of Melbourne's newest and oldest favourites. Grossi Florentino has been a restaurant since the 1920s. Bottega offers classy modern Italian. There's tiny Von Haus, Pellegrini's, Becco, and representing mod-Asian, Gingerboy, with the premier Thai restaurant, Longrain, around the corner. At the top end of town, the iconic European and City Wine Shop are there to make Sydneysiders want to move here.

**Chapel Street, South Yarra to Windsor** This is a longish strip, but you won't go hungry. Increasingly some of the more interesting action is at the street's southern end, where you'll find Mama Ganoush and Dino's Deli alongside some fine coffee spots, interesting breakfast cafes and all-day dining options.

**Fitzroy Street, St Kilda** From Baker D. Chirico's sourdough to Cacao's fine chocolate, there's plenty to take away, without even stopping to sup at Cafe Di Stasio, prop up the bar at Barney Allen's, or dine well at other streetsiders Pelican, Mirka, Circa, Pizza e Birra, Mahjong or Melbourne Wine Room. If you're still hungry, turn left at Acland for a continental cake.



*Mirka at Tolarno Hotel, Fitzroy Street*



*Guy Grossi at Grossi Florentino, Bourke Street*

**Gertrude Street, Fitzroy** A few once sleepy blocks now have some of our hottest dining options: Cutler & Co, Gertrude St Enoteca, Anada, Ladro, plus one or two great cafes.

**And watch out for ...** Kingsway, Glen Waverley; High Street, Kew.



*Cutler & Co, Gertrude Street*

## Victorian country best eat streets

**Piper Street, Kyneton** From great coffee, to sublime rose-topped cupcakes, to gourmet pubs, to bijou dining rooms, Piper Street's chefs range from well-known, like Annie Smithers, to rising stars, like Emma Chapple (Star Anise). Make a weekend of it.

**And watch out for ...** Mountjoy Parade, Lorne; Healesville-Yarra Glen Road, Yarra Glen.

# 30 years of the best

The top-rated restaurants 1980-2010

- 1980** Fanny's, Jean Jacques, La Madrague, Two Faces
- 1981** Fanny's, Glo Glo's, Jean Jacques, La Madrague, Maria and Walter's, Stephanie's, Two Faces
- 1982** Fanny's, Glo Glo's, Jean Jacques, Maria and Walter's, Two Faces
- 1983** Clichy, Fanny's, Glo Glo's, Jean Jacques, John Smith's, Maria and Walter's, Two Faces



*Maria and Walter Bourke in North Carlton in 1982*

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**1984** Fanny's, Fleurie, Glo Glo's, Jean Jacques, John Smith's, Maria and Walter's, Mietta's, Stephanie's, Two Faces

**1985** Fanny's, Fleurie, Glo Glo's, Maria and Walter's, Mietta's, Stephanie's, Two Faces

**1986** Fanny's, Fleurie, Glo Glo's, Maria and Walter's, Mietta's, Petit Choux, Stephanie's, Tansy's, Two Faces

**1987** Fanny's, Fleurie, Glo Glo's, Maria and Walter's, Mietta's, Rogalsky's, Stephanie's, Tansy's

**1988** Fanny's, Maria and Walter's, Petit Choux, Stephanie's, Tansy's

**1989** Fanny's, Maria and Walter's, Petit Choux, Stephanie's, Tansy's

**1990** Jacques Reymond, Mietta's, Rogalsky's, Stephanie's, Tansy's, Two Faces at Delgany

**1991** Browns, Flower Drum, Jacques Reymond, Mietta's, Stephanie's, Tansy's, Two Faces at Delgany

**1992** Browns, Flower Drum, Jacques Reymond, Mietta's, Paul Bocuse, Stephanie's, Tansy's, Two Faces at Delgany



*Gilbert Lau at the Flower Drum in 2002*

*continued page 12*



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*from page 11*

- 1993** Browns, Flower Drum, Jacques Reymond, Paul Bocuse, Stephanie's
- 1994** Paul Bocuse
- 1995** Jacques Reymond
- 1996** Jacques Reymond
- 1997** Jacques Reymond
- 1998** Jacques Reymond
- 1999** Flower Drum, Jacques Reymond
- 2000** Flower Drum
- 2001** Flower Drum
- 2002** Flower Drum
- 2003** Circa the Prince, Ezard, Flower Drum, Grossi Florentino, Jacques Reymond, Langton's, Raddi, Stefano's
- 2004** Ezard at Adelphi, Flower Drum, Ondine, Stefano's



*Circa the Prince in 2006*

- 2005** Flower Drum, Stefano's
- 2006** Circa the Prince, Flower Drum, Pearl, Vue de Monde
- 2007** Jacques Reymond, Vue de Monde
- 2008** Jacques Reymond
- 2009** Jacques Reymond, Vue de Monde
- 2010** Jacques Reymond, Vue de Monde



*Vue de Monde*



# Where are they now?

Tracking down some of the better-known names from past *Good Food Guides*.

## Dean Cambray

*(owner/chef Cambray's, awarded three hats 1995-1996)*

When he was advised to slow down for medical reasons, Cambray did – momentarily. The chef with Michelin-starred restaurant experience in the UK before he'd opened his own place, retrained as a photographer, specialising in food and restaurants, and is now one of the most respected in his profession. As well as shooting for this year's *Good Food Guide*, Cambray last year (2009) shot the cookbooks of Gary Mehigan, George Calombaris and Luke Mangan. Cambray's former restaurant at 555 Nicholson Street, Carlton North, had once been Tansy's, and is now Bistro Flor.

## Tansy Good

*(owner/chef Tansy's, awarded three hats 1986-1995)*

Her three-hatted eponymous restaurant (initially a BYO) was beloved of clients and chefs before it closed in the 1990s amid financial struggles. Good battled cancer, studied horticulture and is developing a kitchen garden to provide produce for the canteen she now runs at Melbourne University's beautiful Burnley Gardens campus. Open weekdays 9am to 4.30pm to students and the public, Good promises she hasn't compromised on quality despite student-friendly prices. As for her previous life, the mother of two (aged 15 and

26) laughs: "I do miss the ingredients, I miss the buzz." (Burnley Gardens Canteen, 9250 6828).

## Bill Marchetti

*(owner/chef Marchetti's Latin, awarded three hats 1999-2001)*

Bill Marchetti's Latin was one of Melbourne's best-loved restaurants before financial woes, closures and his departure abroad. He moved to India where he was recently credited as executive chef for a local company that operates a chain of Italian restaurants in several Indian cities and shopping malls.



*Bill Marchetti in 1998*

*continued page 16*

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## Tony Rogalsky

*(owner/chef Hot Pot Shop, awarded two hats 1980-1983)*

Earning two hats in the very first guide, Rogalsky's Hot Pot Shop was a pioneering French fine diner. These days Rogalsky works as a provedore to the industry, representing gourmet food products including caviar and truffles. He also does a bit of very simple cooking at a neighbourhood place he's loath to name because "it doesn't relate to what I used to do". A change he applauds since his restaurant days is the proliferation of quality gourmet cafés. These days, his favourite places to eat include Bistro Vue, the Albert Park, Montague and Graham hotels, and the Albert Park Deli.

## Paul Wilson

*(chef Radii, awarded three hats 2002-2003; chef Botanical, awarded two hats 2004-2009)*

Coming from the UK to earn chef's hat status at Radii and the Botanical, chef Wilson left the latter prior to its receivership and subsequent sale to work as a consultant to the industry,



*Paul Wilson in 2006*

doing everything from devising menus to designing kitchens. His current projects include work for Match Bar & Grill and The Middle Park Hotel as well as more ambitious schemes. Keep up with him through his website: [www.mrwilson.com.au](http://www.mrwilson.com.au).



*Legends of the industry: (left to right) Tony Rogalsky, Tansy Good, John Flower, Maria Bourke, Shannon Bennett, Neil Perry, Michael Lambie, Paul Wilson (rear, left), Gilbert Lau (seated), Philippe Mouchel (rear, right), Stephanie Alexander, Hermann Schneider and Gloria Staley*

# Five top places to eat steak

## Les Boucheries Parisiennes

**268 Toorak Road, South Yarra 8256 1636**

Wagyu, air-dried rib-eye and Welsh Black Angus beef are just some of the expertly cooked offerings here for les carnivores Melburnian.

## Melbourne Wine Room

**125 Fitzroy Street, St Kilda 9525 5599**

We'd crawl across hot coals for the steak here ... and though there may be only one of them on the menu, it's been a fixture forever. Bistecca di Fiorentina: charry, salt-crusted, aged on-the-bone and big, in flavour and size, at 450 grams.



*Beef from Rockpool's wood grill*

## The Point Albert Park

**Aquatic Drive, Albert Park 9682 5566**

Impressive views and a fine wine list are all very well but the real point here is beef. Grass-fed from Tasmania, grain-fed from South Australia and wagyu from Victoria all feature on an impressive page-long beef menu.



*Black Angus rib-eye steak at The Station Hotel*

## Rockpool Bar & Grill

**Crown Complex, Southbank 8648 1900**

Steak lovers may struggle to choose from Rockpool's 15-strong beef list – simply, the city's best. The upside is that Neil Perry's fastidiousness means it's impossible to choose badly from the dry-aged, wood-grilled selection.

## The Station Hotel

**59 Napier Street, Footscray 9687 2913**

Owner/chef Sean Donovan sources his beef from Victoria, South Australia, Tasmania and New South Wales and sure knows how to treat his steak. A pleasant surprise is that whopping serves come at very generous prices.

**Also try: La Luna Bistro, Carlton North 9349 4888; Shoya, City 9650 0848.**

## Top five French

**Bistro Guillaume**, Riverside, Crown Complex, Southbank 9693 3888 **15.5/20**

**Annie Smithers' Bistrot**, 72 Piper Street, Kyneton 5422 2039 **15/20**

**The Brasserie by Philippe Mouchel**, Riverside, Crown Complex, Southbank 9292 7808 **15/20**

**Comme Kitchen**, 7 Alfred Place, City 9631 4000 **15/20**

**Koots Salle a Manger**, 479 Glenferrie Road, Kooyong 9822 3809 **15/20**

## Top five Italian

**Cafe Di Stasio**, 31 Fitzroy Street, St Kilda 9525 3999 **17/20**

**Grossi Florentino**, 80 Bourke Street, City 9662 1811 **17/20**

**The Italian**, 101 Collins Street (enter from Flinders Lane), City 9654 9499 **15.5/20**

**Sarti**, 6 Russell Place, City 9639 7822 **15.5/20**

**Tea Rooms of Yarck**, 6585 Maroondah Highway, Yarck 5773 4233 **15.5/20**



*Cafe Di Stasio*



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## Top five Japanese

**Shoya**, 25 Market Lane, City 9650 0848

15.5/20

**Kenzan**, lower level, Collins Place, 45 Collins Street (enter from Flinders Lane), City

9654 8933 15/20

**Ocha**, 156 Pakington Street, Kew 9853 6002

15/20

**Tempura Hajime**, 60 Park Street, South Melbourne 9696 0051 15/20

**Yu-u**, 137 Flinders Lane, City 9639 7073

15/20



*Marinated duck at Shoya*

## Top five pizzeria

**Ladro**, 224 Gertrude Street, Fitzroy 9415 7575

15/20

**Pizza e Birra**, 60a Fitzroy Street, St Kilda

9537 3465 14/20

**Mr Wolf Restaurant & Bar**, 9-15 Inkerman Street, St Kilda 9534 0255 14/20

*continued page 21*

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\* Receive 15% discount when you mention "Good Food Guide." Offer valid until 31st December 2010.

## C'est Bon French Restaurant Port Melbourne

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*from page 19*

**DOC**, 295 Drummond Street, Carlton  
9347 2998 **13/20**

**Pizze Vini Spuntini**, Shop 3, 1 Carre Street,  
Elsternwick 9077 8815 **13/20**

## Top five Thai

**Longrain**, 44 Little Bourke Street, City  
9671 3151 **15/20**

**Paladarr Thai Issan**, 7 Rowe Street (corner  
Yarralea Street), Alphington 9499 9477  
**14.5/20**

**Charm Thai Restaurant**, 173 Victoria  
Avenue, Albert Park 9686 8868 **14/20**

**Java Spice**, 17 Beveridge Street, Swan Hill  
5033 0511 **14/20**

**Little Thai Princess**, 285 Burke Road,  
Glen Iris 9885 4866 **14/20**



*Ladro pizza (top); Longrain's betel leaves with prawns*

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# Award winners

## Vittoria Restaurant of the Year

**Jacques Reymond**, 78 Williams Road,  
Prahran 9525 2178

The French-born chef's mastery of the culinary arts seems to increase with each passing year, his superbly crafted food aiming higher and never disappointing. His luxurious eponymous restaurant is at once modern and old-fashioned, in the best ways. Impeccable service, glorious food, and a protein-free degustation that makes him a vegetarian's hero still set restaurant Jacques Reymond apart as it begins its third decade.



*Jacques Reymond*

## Country Restaurant of the Year

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There's much about Port Fairy's Merrijig Inn that's sophisticated and city-slick: owner/chef Ryan Sessions' food is confident, elegant and surprising, and the wine list is rich and rewarding. But the 19th-century building, the winningly unpretentious service and the pin-drop quiet after-dinner walk to local lodgings are pure, perfect country.



*Merrijig Inn*

## Best New Restaurant

**Cutler & Co, 55-57 Gertrude Street,  
Fitzroy 9419 4888**

It's busy, buzzy and often booked-out, and the food combines clean flavours with impeccable craft and imagination. Cutler & Co won't appeal to everyone, but there's no doubt Melbourne has embraced it as this year's 'it' restaurant, a place to see and be seen. The food deserves more reverence than it often gets in the hip, chic, comfortable room designed by Pascale Gomes-McNabb, but once the trophy-dining crowd has moved on, this oh-so-fashionable restaurant will no doubt prove to be a classic.

*continued page 24*

# CANVAS



Awarded one Hat in the 2010 Age Good Food Guide Awards

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Hawthorn 3122  
Phone +61 3 9819 2200  
[www.canvasrestaurant.com.au](http://www.canvasrestaurant.com.au)

*from page 23*

## Best New Country Restaurant

**Provenance**, 86 Ford Street, Beechworth  
5728 1786

Chef Michael Ryan's calculated risk has paid off with his canny move from Myrtleford's Range to Provenance in Beechworth. There's work to be done on Ryan's new digs, an historic bank, but the promise is of easy rustic charm. And the food, of course ... we can't forget his simply wonderful dishes firmly rooted in regionality yet pushing boundaries from here to Tokyo.

## Donlevy Fitzpatrick Award

**MoVida Next Door**, 1 Hosier Lane, City  
9663 3038



*Provenance*

Donlevy's brand of hospitality was uniquely Melburnian, much like that of this year's winner. This is an award that aims to recognise the kind of place that makes Melbourne drinking and dining famous – small, filled with personality and character, unique. Bravo to MoVida Next Door for its warm welcome, consistently good service, atmospheric room and addictive tapas.



8-time winner of "The Age Good Food Guide" Hat Award

DAVID'S



2002



2003



2004



2005



2007



2008



2009



2010

*The Soul of Shanghai*

David's is one of Melbourne's hidden treasures, offering a genuine, gastronomic journey through the traditional tastes of Shanghai.

The spacious and modern split-level restaurant has become an institution for foodies and critics across the country, providing a warm, relaxed and intimate ambience in which to experience the authentic and innovative Chinese cuisine.

David's is open for lunch and dinner seven days a week offering traditional, moderately priced cuisine.

Receive a complimentary 'Taste of Shanghai' sharing plate, with any main course ordered\*

4 Cecil Place Prahran, Vic 3181

Ph: (03) 9529 5199 | [www.davidsrestaurant.com.au](http://www.davidsrestaurant.com.au)

\*Offer is valid on Tuesdays only until 31 December 2010 and is subject to change without notice.



## Chef of the Year

**Andrew McConnell**

**Cumulus Inc**, 45 Flinders Lane, City 9650  
1445; **Cutler & Co**, 55-57 Gertrude Street,  
Fitzroy 9419 4888

He's a celebrated rather than celebrity chef. He doesn't have a PR firm, or a TV show, or a cookbook (so far), yet the unassuming Andrew McConnell can't avoid the limelight. He's opened two restaurants inside a year, dishing up food that has critics and customers alike swooning. Evidence Cumulus Inc's tuna with peas, Cutler & Co's suckling pig. It's McConnell's year, again (he won both Best New Restaurant and Chef of the Year in 2007 with Three, One, Two). And if you've any doubt about it, just try getting into one of his restaurants.



Andrew McConnell

*continued page 28*



"FOG has the feel of a chic New York eatery  
- all glossy, black, chic and woody"

Made for socialising, FOG is the place for intimate dinners and meeting friends for cocktails. The FOG menu reflects a love of contemporary cuisine spiced with the flavours of south-western USA. Its elegant charm will surprise you with its new world attitude.

"FOG, listed as one of the five best late night eateries" *The Age*

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**FOG**  
RESTAURANT & BAR



## Embrasse Carlton

312 Drummond Street,  
Carlton VIC 3053  
Ph: 03 9347 3312  
[www.embrasserestaurant.com.au](http://www.embrasserestaurant.com.au)



French chef Nicolas Poelaert has brought a new standard to modern French cuisine in Melbourne. In recognition of his innovative talent, Nicolas was also awarded The Age Good Food Guide Young Chef of the Year award.

Embrasse is modern French cuisine unlike any other in Melbourne. The menu offers simplicity and purity of tastes and textures, showcased by stunning artistic presentation. Nicolas chooses to use home-grown herbs and flowers that are the epitome of French cuisine with a twist. With an applauded wine list showcasing predominantly Victorian and French wines, Embrasse provides a truly unique dining experience.



\* To receive this offer please quote "Good Food Guide" upon booking.  
Offer ends  
31st July 2010.

## Jacks Satay Bar Moonee Ponds

571-573 Mt. Alexander Road  
Moonee Ponds VIC 3039  
(03) 9375 3778  
[www.jacksatay.com.au](http://www.jacksatay.com.au)



Popular with locals and tourists for the past 20 years, Jacks offers an authentic Malaysian dining experience.

Our extensive menu features such favourites as Beef Rendang, Sambal Prawns, a variety of noodles and seafood dishes such as Chilli Crab. Our drinks list boasts a varied choice of wines, beers and cocktails.

Enjoy the relaxed vibe with a drink and a snack at the bar. Jacks also has takeaway and home delivery.



\* To receive offer please quote "Good Food Guide" upon booking. Offer valid until the end of June 2010.



SecondBite is committed to making a positive difference to people by identifying sources of nutritious, surplus fresh food and produce that might otherwise go to waste and facilitating its safe and timely distribution to agencies and people in need.

In 2009 SecondBite collected over 700 tonnes of good quality fresh food. This food was redistributed via weekly deliveries to more than 110 food relief agencies that provide meals for thousands of people in need across Victoria and Tasmania. That's enough food to create 1,400,000 hearty nutritious meals.

If you would like to donate food, funds or your time to SecondBite, please contact Zoë Whyatt on 9376 3800 or see [www.secondbite.org](http://www.secondbite.org) for more details.





## Lord Cardigan

Albert Park

59 Cardigan Place  
Albert Park, Vic 3206  
Ph 03 9645 5305 Fax 03 9686 8538  
[www.lordcardigan.com.au](http://www.lordcardigan.com.au)



In a delightful spoke off the Albert Park Village hub, lies Lord Cardigan, the brainchild of highly-respected chef John Singer and his partner Dominique Bolger. Singer produces simple but thoughtful dishes of great flavour and character, using only the finest locally-sourced produce. His menu is influenced as much by Asia as Europe and reflects his desire to create dishes that remain in the memory and linger on the taste buds.

John's menu is supported in the elegant dining room by friendly and attentive service and a small, carefully chosen wine list comprising Australian and imported wines.



\* To receive offer please quote "Good Food Guide" upon booking. Valid until Dec 2010.

## Money Order Office (MOO)

Melbourne

Basement, 318 Lt. Bourke Street,  
Melbourne VIC 3000  
03 9639 3020  
[www.moneyorderoffice.com.au](http://www.moneyorderoffice.com.au)

Voted Australian Wine Bar of the Year in its first year by the Australian Bar Awards in 2005, MOO occupies the basement of the old Money Order Office (hence MOO).

MOO is very Melbourne. Its décor is in keeping with its grand history and provides not only a comfortable club-like atmosphere with a timeless style; it is also a great place for late night drinks and grazing. Chef Russell Gronow continues MOO's food philosophy... the best of fresh, seasonal, local ingredients prepared and presented to highlight their quality. Enjoy an amazing cocktail at the MOO bar or a snack from the succulent bar grazing menu. You'll soon be saying... "See you at MOO".



# M.O.O.



\* Bookings essential.  
Contact us for conditions.  
Valid until  
31st March 2010.

## Orita's

Toorak

34 Jackson St  
Toorak VIC 3142  
03 9826 2111  
[www.oritas.com](http://www.oritas.com)

Orita's offers top quality, healthy cuisine based on its master chef's original recipes, expressed in a modern art context. Fresh ingredients are delicately combined to achieve perfect balance from their natural flavours and textures. A true fusion between tradition and innovation in the most delicate form. Organic vegetables, fruits and edible flowers from the master's garden are often used. The tranquil and elegant surroundings are enhanced by the personally-arranged Ikebanas from the master chef, created from his own home-grown flowers. A complete new standard of Japanese fusion cuisine where food and wine are harmoniously balanced – a heavenly experience one must have.



# Orita's



\*(Pre-Selected by Orita's)  
Booking Essential.  
Exclusive Offer. Not valid with any other promotional offer.  
Dinner ONLY. Offer ends Dec 2010.

*from page 25*

## The Age Young Chef of the Year

**Nicolas Poelaert**

**Embrasse, 312 Drummond Street,  
Carlton 9347 3312**

Opening a restaurant is never easy; Nicolas Poelaert has done it in the toughest times for decades. His passion, imagination and commitment won over our judges, and quite a few reviewers. His often simple, superb dishes did the rest. Poelaert's exciting little Carlton restaurant, Embrasse, run with wife Tara, shows of-the-times leanings towards our concern for sustainable, environmentally friendly, healthy food. Some of his produce comes from his garden, but how it's cooked comes from the heart.

## Dish of the Year

**MoMo's veiled quail**

**MoMo, lower plaza level, 123 Collins  
Street, City 9650 0660**

Poetic in name and execution. Greg Malouf's elegant brand of Middle Eastern cuisine combines quail with a restrained chorizo and pinenut farce and wraps it in a parchment-like layer of vine leaves. Simple? Perhaps. But in a word, exquisite.

## Brown Brothers Wine List of the Year

**Taxi Dining Room, Transport Hotel,  
Federation Square, City 9654 8808**

Extensive but not overwhelming, exhilarating yet focused, revealing and superbly balanced; simply put, Taxi's wine list is a humdinger.



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It's a joy to delve into, whether for sake, burgundy, a gutsy Australian red, or some uplifting European aromatic to be partnered with Michael Lambie's contemporary food. Great wines are in the mix, and well-priced ones, too; there are a few older bottles alongside mostly current vintages. Also beautifully and clearly designed, this list looks sharp but not intimidating. The words come alive when the



*The award winners*

wine waiters have their say, especially head sommelier Lincoln Riley, who has also snaffled the Wine Service Award.

## Country Wine List of the Year

**Royal Mail Hotel, Glenelg Highway,  
Dunkeld 5577 2241**

At first, the extensive tome that is Royal Mail's list seems full of trophy wines such as Penfolds Grange, but look further – those Granges go all the way back to the excellent 1966 vintage! Bordeaux and Burgundy lovers will be thrilled by the choice, so too those with a penchant for Coonawarra cabernet or the Rhone. Plus, it showcases arguably the finest sweet wine selection in the nation. Much effort has gone into the astonishing 72-page list's refinement.

*continued page 30*

*il Solito Posto*  
ENOTECA, CAFFETERIA, TRATTORIA

*casual & fine dining, extensive wine list, warm & traditional service*  
Basement, 113 Collins St, Melbourne VIC 3000 Phone 03 9654 4466  
[www.ilsolitoposto.com.au](http://www.ilsolitoposto.com.au) Open Mon -Fri 7.30am Sat 9am-1am

*from page 29*

## Best Short Wine List

**Gills Diner**, rear, 360 Little Collins Street,  
City 9670 7214

Bravo to Gills Diner for its constantly changing wine list filling four pages, and including a smattering of fortifieds, beers, sherries and cocktails. In between the sparklings, whites, rosés and reds, take in 70 well-priced bottles that include more than just chardonnay and shiraz, but also nebbiolo, falanghina and fiano. This natty list is the brainchild of dapper Lazlo Evenhuis, who has a fondness for Italian varieties, which – alongside all his other choices – partner well the rustic Mediterranean dishes at this funky, fab diner.

## Wine Service Award

**Lincoln Riley**

**Taxi Dining Room**, Transport Hotel,  
Federation Square, City 9654 8808

The youthful Lincoln Riley has metamorphosed from self-effacing country lad keen to learn all to topnotch wine guy at Taxi Dining Room. With quiet confidence, Riley has assumed the mantle of wine buyer and head sommelier with grace, humility and ability yet always with a sense of hospitality. He has a lovely, unobtrusive way of imparting his passion for and knowledge of wine to those who think they know everything, those who perhaps do, and those who just want to drink something fabulous while being guided by one of the best.

## ROBUST FLAVOURS FROM AN ARTISAN KITCHEN

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\*QUOTE GOOD FOOD GUIDE TO RECEIVE OFFER  
ONE TAXI PER 2 PLUS BOOKING. MINIMUM 2  
COURSES PER PERSON. NOT AVAILABLE WITH  
ANY OTHER OFFER.



M A S A N I



## Service Excellence Award

**Chris Young**

**Jacques Reymond, 78 Williams Road,  
Pahran 9525 2178**

Everyone who has dined at Jacques Reymond will remember Chris Young. The French chef's right-hand-man is a charmer of the old school who directs the front-of-house show with intuition born of years of service, with stints at Adelphi and Di Stasio, as well as one as a restaurateur with Pomme. A visit to Jacques would be the lesser without him.

## Professional Excellence Award

**Maurice Terzini and Arnaldo Terzini**

Big-hearted restaurants full of chat, laughter and fun are the speciality of Melbourne-born, Italy and Australia-raised Maurizio and his

father, Arnaldo. Their first venture together, Chapel Street's Caffè e Cucina, still spawns imitators, 20-plus years on. Whether they're working from shopping malls (Chadstone's Caffè Vini Spuntini) or casinos (Giuseppe Arnaldo & Sons) the Terzinis have imported generations of Italian hospitality to their home town.



*Maurice Terzini (left) and Arnaldo Terzini*



**Pizze Vini Spuntini**

The writing's on the wall at Pizze Vini Spuntini – literally. Emblazoned cheerily along the dark walls in white script are the ingredients which create the Spuntini snacks and pizza that give the restaurant its name. Specialising in all things Italian, the star of the show here is the pizza & rustic Italian dishes. Offering a modest but classic selection, the homestyle pizzas with their thin crispy base feature simple but tried and tested combinations, relying on their quality ingredients rather than overloading with too many flavours.

Snack on some arancini filled with ragu and mozzarella or eggplant parmigiana. Make sure you leave room for classics such as the margherita, San Daniele with prosciutto, parmigiano and rocket or perhaps the osso buco with handmade parpadelle. There are plenty of vegetarian offerings as well, including dishes such as penne with walnut pesto and ricotta, and porcini and sage risotto. Sides are similarly straightforward combinations like rocket, pear, pancetta and goat's cheese or insalata caprese. To suit the occasion, the food is complemented by several Italian wines and beers. All the pizzas are also available to take home - if you can tear yourself away from this cheerful, informal restaurant that celebrates uncomplicated, Italian-style dining that is.

**Complimentary Spuntini dish upon mentioning The Good Food Guide Dining Companion. Crispy, lightly fried baby calamari served with wild rocket & a citrus aioli. Offer available only once per booking.**

**Valued at  
\$17.50**

**Shop 3, 1 Carre Street, Elsternwick • 9077 8815 • [www.spuntini.com.au](http://www.spuntini.com.au)**



## Philhellene

### Moonee Ponds

551-553 Mount Alexander Road  
Moonee Ponds VIC 3039  
03 9370 3303  
www.philhellene.com.au



At Philhellene we offer an authentic concept of Greek food & drink while using high quality seasonal produce & applying traditional methods derived from our own mothers' cooking. Some of these dishes, such as the zucchini flowers and lamb and artichoke fricassee (among Melbourne's Top 10 dishes by Matt Preston) have been written up in Melbourne's most popular food columns. Our rabbit stifado has been labelled an 'aromatic treat' & our silverbeet dolmades 'one of the city's great eats' by Stephen Downes. We have stayed close to our roots by also getting involved with traditional cultural events both locally and direct from Greece.



**10% OFF**  
The total bill,  
Sun - Thurs only\*

\* To receive offer please quote "Good Food Guide" upon booking (valid until Dec 31, 2010).

## Red Emperor

### Chinese Restaurant

### Southgate

Shop UR3, Upper Level,  
3 Southgate Avenue,  
Southbank, Vic 3006  
03 9699 4170  
www.redemperor.com.au



With prime panoramic views of the Yarra and City skyline, and food with finesse and impeccable service, Red Emperor is considered by many – especially those in food circles – to be one of Melbourne's best Chinese restaurants. Excellent daily Yum Cha and sumptuous Chinese-fusion cuisine prepared traditionally by master chefs. Reservations are highly advisable. Fully Licensed.  
Lunch: Mon-Sat 12noon-3pm, Sunday 11am-4pm  
Dinner: Everyday 6pm till late.



**Complimentary  
Signature Fruit  
Platter\***

\* To receive offer please quote "Good Food Guide" upon booking.  
(Until 30th September, 2010)

## Solarino

### Melbourne

279 Little Collins Street  
Melbourne  
03 9663 2636  
www.solarino.com.au



SOLARINO

Solarino is putting the passion back into dining with a big Sicilian-flavoured slice of God's Kitchen, right here in Melbourne's CBD. We offer an authentic food experience with fresh ideas and ingredients in a contemporary European setting.

Solarino is the exciting concept created by chef Grant Phelan (Il Solito Posto, Ca De Vin, Roberto's Ristorante and Adelphi) along with Dale Phelan (former co-owner of Caffe Panette). This combination of culinary prowess and stunning decor comes to life in the historic, glass canopy-covered laneway of Howey Place.



**Complimentary  
glass of wine\***

\* To receive offer please quote "Good Food Guide" upon booking. Offer ends 31st July 2010.

# Top 20 country restaurants



**Lake House**, King Street, Daylesford  
5348 3329 17/20

**Royal Mail Hotel**, Glenelg Highway  
(Parker Street), Dunkeld 5577 2241 17/20

**Merrijig Inn**, 1 Campbell Street, Port Fairy  
5568 2324 16/20

**Simone's Restaurant**, 98 Gavan Street,  
Bright 5755 2266 16/20

**Stefano's**, Quality Hotel Mildura Grand,  
Langtree Avenue, Mildura 5023 0511 16/20



**Provenance**, 86 Ford Street, Beechworth  
5728 1786 15.5/20

**Tea Rooms of Yarck**, 6585 Maroondah  
Highway, Yarck 5773 4233 15.5/20

**Annie Smithers' Bistrot**, 72 Piper Street,  
Kyneton 5422 2039 15/20

**Athelstane House**, 4 Hobson Street,  
Queenscliff 5258 1024 15/20

**Bella Vedere**, Badger's Brook Estate, 874  
Maroondah Highway, Coldstream 5962 6161  
15/20

*continued page 34*

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A meal to the value of \$500 courtesy of *The Age*, at a restaurant advertised in this Dining Companion.  
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A copy of the 2010 30th Anniversary edition of *The Age Good Food Guide*.



Silver service navigation guidance with Navman's top of the range MY500XT.

Terms & Conditions: Entrants must be 18 years of age or over and a resident of VIC. Competition closes 27/02/2010 at 23:59 (AEST). To enter, participants are required to provide their name, address & contact number. The winner's details will be published in *The Age* on Monday 8th March 2010. Full terms and conditions available on the website [www.theageshop.com.au/comp](http://www.theageshop.com.au/comp).

*from page 33*

**Eleonore's**, Chateau Yering, 42 Melba Highway, Yering 9237 3333 **15/20**

**Montalto**, 33 Shoreham Road, Red Hill South 5989 8412 **15/20**

**Neilsons**, 13 Seymour Street, Traralgon 5175 0100 **15/20**

**The Outpost Retreat**, 38 Loch Valley Road, Noojee 5628 9669 **15/20**

**Pettavel Winery & Restaurant**, 65 Pettavel Road, Waurin Ponds 5266 1120 **15/20**

**Royal George Hotel**, 24 Piper Street, Kyneton 5422 1390 **15/20**

**Sourcedining**, 664 Dean Street, Albury (02) 6041 1288 **15/20**

**Sunnybrae**, Corner Cape Otway and Lorne Roads, Birregurra 5236 2276 **15/20**

**Teller**, 108 McLennan Street, Mooroopna 5825 3344 **15/20**

**Wardens Food & Wine**, 32 Ford Street, Beechworth 5728 1377 **15/20**



*Tea Rooms of Yarek*



## Sandals to Stilettos ...

The Baths Middle Brighton is located within an historic landmark. Picturesque beachside views are complemented by the dappled sun on the water, the glowing city skyline, tailored service and effervescent atmosphere plus a menu developed from fresh seasonal produce.

Spread over two stylishly-designed levels, this versatile location suits a variety of celebratory styles, tastes and budgets.

Café & Bar **9539 7004**  
Restaurant **9539 7007**

[www.middlebrightonbaths.com.au](http://www.middlebrightonbaths.com.au)

# Five top towns for food lovers

## Beechworth

Hiking and cycling are something of an antidote to too much fine food, of which there is an abundance in this beautifully preserved gold rush town. Seven restaurants make *The Age Good Food Guide 2010*.

## Daylesford

With six of its food businesses warranting a mention in the *Guide*, you might not even notice that Daylesford is a spa town. It's also home to the Lake House, one of only two country restaurants to score 17/20 in this year's *Guide*.

## Healesville

It's the neighbourhood, not just the town, which puts Healesville onto this list. Drive 10 minutes out of town and you'll find some of Victoria's best wines still on the vines. On a hilltop nearby, one of the Yarra Valley's best views can be found from the balcony of 3777, and in town there's good dining as well.

*continued page 36*



Overlooking the trawlers and boardwalk, The Boathouse Restaurant is perfectly situated to take advantage of the delights of Lakes Entrance.

Being the home port of over 100 fishing trawlers catching more than 4.5 million kilograms of seafood a year, the chefs at The Boathouse have an endless array of the freshest seafood in Victoria.

The Boathouse is renowned for its attention to quality and detail with only local Gippsland produce used in all its dishes. For the classic Gippsland seafood experience, The Boathouse is hard to beat.



**Complimentary Glass of  
Sparkling wine per person\***



201 The Esplanade  
Lakes Entrance Vic 3909  
**Phone: (03) 5155 3055**  
**boathouse@bellevuelakes.com**

\*To receive offer please quote "Good Food Guide" upon booking, offer ends 31st Dec 2010.



*from page 35*

## Kyneton

Well-preserved Piper Street has great coffee, cakes, cookies and provedores. And five *Good Food Guide* listed restaurants, all high-scorers. You can eat your way from one end of this strip to the other without getting bored.

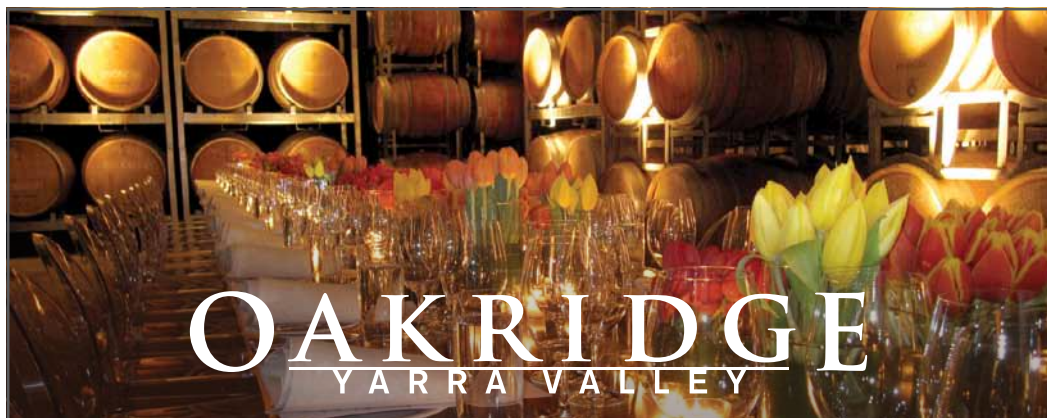
## Port Fairy

Home to the 2010 *Guide's* country restaurant of the year, Merrijig Inn, Port Fairy has five top dining spots. Add a scenic location, romantic history, and great places to stay, and you would, wouldn't you?

**And also** ... Hepburn Springs, Lorne, Main Ridge.



*Lake House*



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*Picture shows special occasion dining in the Oakridge barrel room.*



# 10 great gourmet getaways

**Balgownie Estate**, Corner Melba Highway and Gulf Road, Yarra Glen 9730 0700

**Chris's Beacon Point**, 280 Skenes Creek Road, Apollo Bay 5237 6411

**Gipsy Point Lodge**, Gipsy Point 5158 8205

**Joseph's**, Sofitel Werribee Park Mansion Hotel & Spa, K Road, Werribee 9731 4130

**Lake House**, King Street, Daylesford 5348 3329

**Merrijig Inn**, 1 Campbell Street, Port Fairy 5568 2324

**Provenance**, 86 Ford Street, Beechworth 5728 1786

**Royal Mail Hotel**, Glenelg Highway (Parker Street), Dunkeld 5577 2241

**Mount Rael Retreat**, 140 Healesville-Yarra Glen Road, Healesville 5962 1977

**Woodman Estate**, 136 Graydens Road, Moorooduc 5978 8455



*Royal Mail Hotel*



## WYE GENERAL STORE <sup>AND</sup> CAFÉ

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THEWYEGENERAL.COM

## Bella Vedere

Fitzroy

874 Maroondah Highway  
Coldstream VIC 3770  
03 5962 6161  
www.bellavedere.com.au



Views of the vineyard, polished wood and lashings of country hospitality are the backdrop to the creative talents of Gary Cooper & Tim Sawyer. The menu, changed daily, sings a local organic melody with food that's honest, stylish and unpretentious. Bella Vedere's charm is undeniable, and if the generous portions and sympathetically-priced local wines aren't enough to tip the scales, head to the cake and tarts display – pure, simple comfort never tasted so good. Or try the set menu on Saturday nights and you'll get your reward: elation. Dinner begins at 8pm and consists of a five-course, ever-changing, regional menu that places diners in chef Gary Cooper's hands.



\*Hand selected by Bella Vedere. To receive offer please quote "Good Food Guide" upon booking. Offer ends 31/6/2010.

## The Dispensary Enoteca

Bendigo

9 Chancery Lane  
Bendigo Vic 3550  
P 03 5444 5885 F 03 5442 7377  
www.thedispensaryenoteca.com



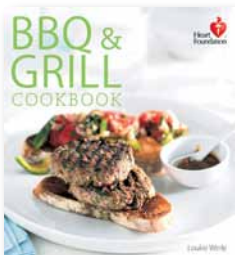
Protagonists of drink and hospitality culture.

Inspired by the eating houses and gastro bars of Europe, The Dispensary Enoteca offers breakfast, lunch, dinner and everything in-between. An extensive and eclectic range of wine, champagne, beer and spirits is available in-house and also to enjoy at home.

Dispensing daily from 8am.  
Dinner - Tuesday through to Saturday.



\* Please quote "Good Food Guide" upon booking. (Ends 30 June 2010).



## Healthy recipes for BBQ cooking

The Heart Foundation BBQ & Grill Cookbook delivers dozens of mouth-watering, healthy recipes that meet the Heart Foundation's nutrition guidelines. This new book also features tips on alternative cooking methods, healthy shopping and an analysis of the nutrients in each serve.

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THE AGE



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## GIGI's of Beechworth Beechworth

69 Ford Street  
Beechworth VIC 3747  
03 5728 2575  
www.gigisofbeechworth.com



Gigi's owner Allan Parker has a passion for foraging the local hills for mushrooms, berries and nuts, and sourcing wine, cheese, meat, fruit and vegetables from local producers. His restaurant - a historic former shop - roasts its own coffee, makes its own butter and bakes its own sourdough. This love of local bounty is balanced with inspiration from the kitchens of southern Europe. An attractive wine list with great local Beechworth wines, verticals of local heroes Savaterra and Giaconda, as well as some well known imports, round out a list that was recently awarded a wine glass by Gourmet Traveller.



\* Offer includes Glass of French Sparkling on arrival, 6-course Degustation Dinner, a nip of Pennyweight Gold for a night cap & house-roasted coffee or tea. Offer expires 30/12/10.

## Oakdene Vineyards & Restaurant Wallington

255 Grubb Rd  
Wallington Victoria 3221  
Phone (03) 5255 1255  
www.oakdene.com.au

**Oakdene**  
vineyards • restaurant • cellar door • accommodation

Multi award-winning restaurant and winery Oakdene Vineyards is nestled in the heart of the Bellarine Peninsula. Renowned chef Marty Chichester, acclaimed as "mixing it with Melbourne's finest", delivers an exciting, inventive, contemporary menu showcasing unique, fresh regional produce. The estate-grown wines - Shiraz, Pinot, Sav Blanc and Chardonnay - have hooked the interest of Australia's most acclaimed reviewers with the 2007 Shiraz taking out double gold in the Victorian Wines Show and the Royal Melbourne Wine Show. An overnight stay or a tour of the gardens is a must for lovers of eclectic objet d'art.



\* Up to \$40 discount. Booking essential, must quote "Good Food Guide" to receive offer. Not valid with any other offer.

## The Royal George Hotel Kyneton

22-24 Piper St  
Kyneton Victoria 3444  
03 5422 1390  
www.royalgeorge.com.au



Lifting the bar in what has become foodie heaven, this rambling old hotel offers many hidden delights. The Royal George uses the finest local produce in creating a menu for the serious food and wine lover. Try tuna niciose, or goat's cheese sorbet to cool a tomato tatin, matched to a steely Riesling or Chablis. Or sample white chocolate & mango pillows, cut with passionfruit & mango sorbet. Neil Henson and Jim Lekakis have cemented relations with the region's finest vigneron and producers, scoured international markets and recruited chef Chris Wade to work his magic. Grab a quick drink in the cosy bar before enjoying some of regional Victoria's most sublime food!



\* To receive offer please quote "Good Food Guide" when booking. Offer ends 31st Dec 2010.





## Sault Restaurant

### Sailors Falls

2349 Ballan/Daylesford Road  
Sailors Falls VIC 3461  
Ph 03 5348 6555 Fax 03 5348 6551  
[www.sault.com.au](http://www.sault.com.au)

Sault Restaurant is set on a picturesque property backing on to the Wombat State Forest. It boasts its very own lake and expansive views across acres of manicured gardens and fields of lavender. Utilising fresh regional produce in its seasonal menus, accompanied by local and international wines, Sault is the perfect place to settle for lunch or dinner. Sault can also provide the perfect setting for that special occasion such as weddings or private functions. Located just 75 minutes from Melbourne CBD and 5 minutes from the heart of Daylesford. Trading hours are Wednesday from 6pm for our locals night dinner menu (all welcome). Friday, Saturday and Sunday for brunch, lunch and dinner from 11am till late.



\* Quote  
"Good Food Guide"  
to receive offer.

Not valid with any other  
offer or on Mothers  
Day, New Years Eve,  
Valentines Day or public  
holidays.

## Stillwater at Crittenden

### Mornington Peninsula

25 Harrisons Road  
Dromana, Mornington Peninsula 3936  
03 5981 9555  
[www.stillwatercrittenden.com.au](http://www.stillwatercrittenden.com.au)



Stillwater at Crittenden offers a real foodies destination in its multi award-winning restaurant. Overlooking the lake, with manicured lawns and nestled within the Crittenden Estate, a lunch or dinner at Stillwater will always be remembered.

With an extensive cellar door and tasting room, fine dining restaurant as well as lighter options served on the terrace, there is something for everyone at Stillwater. Wedding and event specialists. Open daily for lunch, dinner Thursday, Friday & Saturday.



\* Offer available  
Monday to Friday  
(excludes public  
holidays) and valid  
thru to 31/10/10.  
Quote "Good Food  
Guide" when booking.

## Terrace Cafe

### Traralgon

5 Airfield Road  
Traralgon VIC 3844  
T: 03 5173 9400 F: 03 5176 1910  
[www.centuryinn.com.au](http://www.centuryinn.com.au)



Terrace Cafe offers a warm and inviting atmosphere. We take pride in showcasing the best that Gippsland has to offer, with a menu that changes seasonally. A visual feast of works by local artist Nick Perrin welcomes guests to the restaurant. Local and difficult-to-obtain wines are a feature of our list, which includes wines by Phillip Jones (Bass Phillip) as well as those from our nearest vineyard, Narkoojee.

Lunch Mon - Fri  
Dinner Mon - Sat  
We look forward to welcoming you soon.



\* Visit  
[www.centuryinn.com.au](http://www.centuryinn.com.au)  
for terms and conditions.

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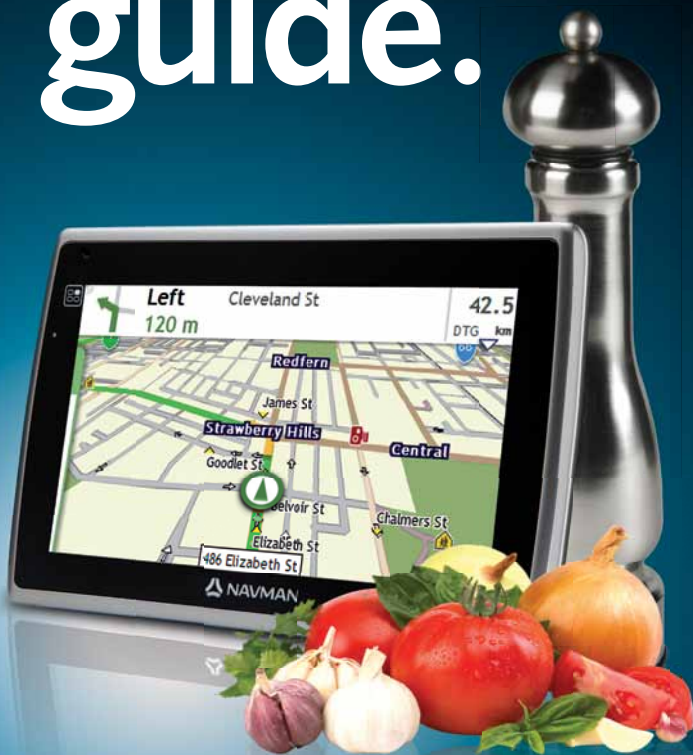
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The new MY-Series GPS range from Navman lets you find any café or restaurant with ease. Using Smart Find keyword searches, you can locate any venue quickly and even find somewhere to pick up a bottle of wine along the way. Or if you've got a taste for somewhere new, you can find it via Navman Connect\*, which searches through Google and TrueLocal to guide the way. With built-in Live Traffic Updates\*, a huge 4.7" touchscreen\* and a parking shortcut button as well, the new MY-Series is the perfect companion for every meal.

[navman.com.au](http://navman.com.au)

\*4.7" screen and Navman Connect not available on MY30.

Live Traffic Updates are available for MY30 as an optional addition.

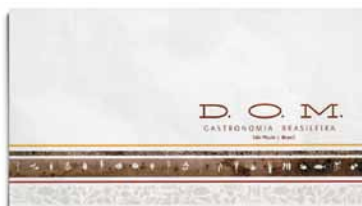
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don't agree on anything?



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