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SEPTEMBER 2018
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THE
WORLD
IN
COLOUR



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First Bite

New in town

Akash Arora serves up Australia's hottest new restaurants.



Squid ink fregola with frutti di mare at Matteo Downtown

Sydney	Melbourne		Sydney	Melbourne
MATTEO DOWNTOWN	LESA		BRIX	FUTURE FUTURE
Inspired by the raucous restaurants of Milan and Rome, the team behind Matteo in Double Bay has opened this energetic all-day city eatery. Italian chef Orazio D'Elia is at the helm, with dishes such as osso bucco with saffron risotto and squid ink fregola.	It might be located in the heart of Melbourne but this new joint is all about beating the bustle. A set four-course menu with choices such as semi-dried potato cacio e pepe served at a relaxed pace will encourage slowing down and savouring good food and wine.	Food	Primarily a craft rum distillery, Brix is also home to a chilled-out bar serving sensational fare by Colombian-born chef Ivan Sanchez (ex Bodega and Porteño). Try the crisp tostadas laden with ceviche and the plantain chips with mojo picante.	The group behind Collingwood's Congress restaurant has transformed an art gallery into this 130-seat Japanese eatery. Expect a cup of house-blended iced tea on arrival, followed by chef Atsushi Kawakami's menu of donburi rice bowls and izakaya-style light meals.
Select from a 300-bottle "wine wall" containing everything from bold reds to crisp white varietals or sample small-batch Italian liquors and craft beers.	The wine list is a compelling mix of Old World gems and Australian drops produced with minimal intervention.	Drinks	More than 150 rums from around the world, a good selection of Australian wines and craft beers, plus an array of rum-based cocktails.	You'll find a concise list of beers, sakes, wines and whiskies, with a strong emphasis on natural and biodynamic varieties.
The dining room is intimate yet lively, with an open kitchen, while the bar area features 44 striking artworks.	An open kitchen with a large woodfired hearth is at the centre of the laid-back dining room.	Space	Occasional splashes of colour and paintings by local artist Nico Nicoson punctuate the industrial concrete interiors.	There's a bar, two distinctive dining spaces (light and airy or more moody), private dining and a courtyard with a relaxed vibe.
Smack bang in the middle of Sydney's CBD.	Melbourne's CBD, above the wine bar Embla.	Location	A minute's walk from The Beresford in Surry Hills.	In Melbourne's Richmond, about 20 minutes' drive from the CBD.
📍 20 Bond Street, Sydney 🌐 matteosydney.com 🕒 Open Monday-Friday for breakfast and lunch and Monday-Saturday for dinner	📍 Level 2, 122 Russell Street, Melbourne 🌐 lesarestaurant.com.au 🕒 Open Thursday-Friday for lunch and Wednesday-Saturday for dinner	Details	📍 352 Bourke Street, Surry Hills 🌐 brixdistillers.com 🕒 Open seven days for lunch and dinner	📍 191 Swan Street, Richmond 🌐 futurefuture.com.au 🕒 Open Friday-Sunday for lunch and Wednesday-Saturday for dinner

Reviews

What's new

Our monthly guide to exciting openings, upgraded offerings and changing chefs.



Kristoffer Paulsen

IF YOU'RE GOING TO...

Hong Kong

Sara (sara-hk.com) brings the food of Japan's Saga prefecture to a simply styled izakaya in Causeway Bay. Expect plenty of grilled and simmered dishes as well as the famous Saga Wagyu beef.

Wan Chai glamourpuss **Pirata** (pirata.hk) marries a fit-out of industrial metalwork and chandeliers with rugged Italian greatest hits such as arancini, calamari fritti and beef carpaccio. Nonna would approve.

VIC

LARISSA DUBECKI

↓ NATURAL HISTORY BAR & GRILL

📍 401 Collins Street, Melbourne
☎️ (03) 9982 1811 🌐 naturalhistorybarandgrill.com.au ☺️ Open
Thursday-Friday for lunch and
Tuesday-Saturday for dinner

🍴 Come for the taxidermy, stay for the steak. That's the take-home message from this vast New York-style grill in the heart of Collins Street's business district, where you can dine under the watchful gaze of stuffed ibexes, peacocks and foxes. Uncannily, it's as if a natural history museum ran headlong into Grand Central Station's oyster bar – so get with the program and order a dozen freshly shucked, chase them down with half a kilogram of dry-aged rib eye and finish with a Martini at the bar. Don Draper would give it the nod.

↓ CONGRESS

📍 Corner Peel and Wellington Streets, Collingwood ☎️ (03) 9068 7464
🌐 congresswine.com.au ☺️ Open
Friday-Saturday for lunch and
Monday-Saturday for dinner

🍷 It calls itself a wine bar but Congress has burst out of the Collingwood starting blocks with a dish that has “instant cult classic” written all over it. We're talking about the pig's head sanga with mustard mayo, starring a breaded and

fried puck of porcine goodness larded with chicken jus so explosively juicy it comes with a warning from the waiter. It's thoroughly deserving of the accolades – but then so is the kangaroo done pastrami-style, the richly salty strips cut with a sweet-leaning cultured cream and served with a rubble of fried onion. And the brussels sprouts, the zero-turned-hero vegetable paired with an umami bomb of sunflower tahini and capers. This sleek, hyper-modern little spot anchoring a new apartment block is so much more than a residents' pit stop: it's a new Melbourne must-do.

↓ CARLTON WINE ROOM

📍 172-174 Faraday Street, Carlton
☎️ (03) 9347 2626 🌐 thecarltonwinerom.com.au ☺️ Open
Thursday-Monday for lunch and
Wednesday-Monday for dinner

🍷 An overnight success story seven years in the making, Carlton Wine Room – CWR to its friends – has gone from understudy to full-blown star thanks to the arrival of new owners, a trio of restaurant veterans finally joining forces. John Paul Twomey, a long-time Andrew McConnell lieutenant, is behind a menu that bears hallmarks of his time as Cutler & Co. head chef. There are dishes you can call “produce driven” without blushing, such as an opening salvo of potato focaccia with stracciatella, poached mussels with a herby salad and garlicky aioli or a half

KEY



NEW RESTAURANT



NEW CHEF



NEW MENU



NEW CAFÉ



NEW BAR



NEW LOOK



roast chicken that effortlessly reaches Melbourne's vertiginous standards, with golden skin and a drinkable jus. The wine list mixes skin-contact and more traditional drops, with sage advice dispensed by wine maestros and co-owners Andrew Joy and Travis Howe. Little wonder it's been crammed since day one of the new regime.

Congress, home of the pig's head sanga (above); potato focaccia with stracciatella, zucchini and chive oil at Carlton Wine Room (opposite)

Singapore

Circa 1912 (03-07/11 Shaw Centre, 1 Scotts Road; +65 6836 3070) is on a mission to revive “lost” Cantonese dishes and techniques, including hand-chopped dim sum fillings and artisanal ingredients.

Go the burn at **Qi – House of Sichuan** (qi-sichuan.hk), a Michelin-starred Hong Kong import bringing its fiery braised grouper in chilli oil and bang bang chicken to Marina Bay.

QUISINE.

WA

MAX VEENHUYZEN

↓ HADIQA

📍 *Hibernian Place, 40 Irwin Street, Perth*
☎️ (08) 6277 0387 🌐 hadiqa.com.au
🕒 *Open Monday-Friday for lunch and Monday-Saturday for dinner*

🍴 Home to the city's first Westin hotel (and Guy Grossi's Garum), Hibernian Place has expanded the eating and drinking options in the city's east end. Serial publican Andy Freeman (Varnish on King, The Flour Factory) has opened Hadiqa, a Moroccan-inspired rooftop restaurant and bar doing a fine trade in mezze and Levantine-accented drinks: think kebabs, cauliflower salad flavoured with ras el hanout, and a heady Old Fashioned (on the drinks list here as a Spiced Old Moroccan).

↓ ARTHUR & CO.

📍 *Hibernian Place, 480 Hay Street, Perth*
☎️ (08) 9325 4886 🌐 arthurandco.com.au
🕒 *Open Monday-Friday for breakfast and lunch and Monday-Saturday for dinner*

🍴 Journeyman chef Graham Arthur lends his name and bowerbird cooking approach to all-day diner Arthur & Co. Come along in the morning for house-baked pastries; return after dark for craft beer and thoughtfully chosen wines with beef cheek pie or crisp school prawns and whitebait with burnt onion aioli.

↓ OFFSHOOT COFFEE

📍 *Hibernian Place, 480 Hay Street, Perth*
🕒 *Open Monday-Friday for breakfast and lunch*

☕ The Mary Street Bakery crew has opened a micro-roastery and takeaway café stocking doughnuts, cruffins (a croissant and muffin hybrid), pies and other baked treats synonymous with the Mary Street name.



The Stables offers a slick new dine-at bar in Paddington (below); pipis with white wine and parsley at Surry Hills' Ortzi (opposite)

↓ WINE ROOMS BY HARVEY LEIGH'S

📍 *484 Beaufort Street, Highgate*
☎️ (08) 6478 0920 🌐 harveyleighs.com
🕒 *Open Friday-Sunday for lunch and Wednesday-Sunday for dinner*

🍷 A cosy, Provence-inspired bistro and wine bar by one of Australia's best sommeliers, Dan Wegener, Wine Rooms by Harvey Leigh's is a new 55-seater with the same deep focus on grapes that Wegener brought to Quay (Sydney) and Print Hall (Perth), only the vibe is more fun dining than fine. While pinot and chardonnay fans go gaga over the wine list, young Provençal import Loic Sorbier keeps things fuss-free and tasty in the kitchen. "Bread & condiments" (charcuterie, cheese, pickles) and a basket of salty, porky treats are the stuff of wine-snacking dreams, while cabbage parcels stuffed with pork and carrot are typical of the more substantial stuff. Dessert? Do it – the tarte Tatin with almond praline and vanilla ice-cream is pure comfort.

NSW

ANTHONY HUCKSTEP

↓ LITTLE BISTRO

📍 *52 King Street, Sydney* ☎️ (02) 9114 7365
🌐 merivale.com 🕒 *Open Monday-Friday for lunch and dinner*

🍷 There are few more deeply satisfying dining experiences than seeing the

IF YOU'RE GOING TO...

San Francisco

Stonemill Matcha (stonemillmatcha.com) is catnip for lovers of the ingredient du jour, with a menu stopping at all stations from matcha affogato to shokupan toast with matcha butter and red bean jam.

Savour the taste of the Pacific Northwest at **Birdsong** (birdsongsf.com), where chef Chris Bleidorn's menus honour traditional techniques and small producers. Our tip: grab a seat overlooking the kitchen.

classics wonderfully executed: a rich and creamy cassoulet, tuna carpaccio or a fine apple tart with a perfect quenelle of Chantilly. At Little Bistro, a pop-up dining room on the first floor of Hotel CBD, one of Britain's most celebrated chefs, Alastair Little, provides a much-needed boost to the French-cum-British-inspired bistro scene in the heart of the city. The room is classic black and white with dark timber chairs and the service has an ageless, eccentric character. There's no groundbreaking gastronomy here. Instead, Little Bistro delivers tried-and-true recipes to warm your cockles and have you coming back for more. Witness the velvety chicken liver pâté bolstered by a tangy onion marmalade; the new-season mussels popped open in a white wine, chilli and parsley broth; and confit duck, pork belly, sausage and white beans in what's perhaps the city's best cassoulet.



↓
THE STABLES

📍 1 Victoria Street, Paddington
☎️ (02) 9360 0098 🌐 thestablesrestaurant.com.au 🕒 Open Thursday-Sunday for lunch and Tuesday-Sunday for dinner

👉 In a Paddington laneway, where horses were once groomed, fed and bred, you'll now find people putting on the feedbag. The Stables is yet another of Sydney's old sites given new life in a stunning

renovation. Sandstone exterior walls, large windows, polished concrete floors, warm timbers, leather upholstery and a smart dine-at bar set the scene for young gun chef Thomas Gripton (Bentley, Restaurant Hubert) and a menu that promotes Australian produce without overcomplicating things on the plate. Grab a drink from the bar then saddle up for butter-poached lobster in a herb jus. Charred corn purée provides a sweet, smoky bed for confit octopus. Garlic yoghurt and ribbons of celery bring a good balance to rich, unctuous pork jowl. Smoked eel and carrot

broth with artichoke purée provide a complex base for John Dory fillets.

↓
ORTZI

📍 6 Hunt Street, Surry Hills
☎️ (02) 9211 2414 🌐 ortzi.com.au
🕒 Open Friday-Saturday for lunch and Tuesday-Saturday for dinner

👉 Diners may be able to eat almost every cuisine on the planet here in Sydney but there's never been a strong representation from the Basque region. That's surprising, given its farm-to-plate ethos, the simplicity of the cookery and

championing of local produce – somewhat similar to our own food culture. But that has all changed with the opening of Ortzi. From the team behind Italian heart-throb Sagra comes an electric and engaging look at the area's unique southern French and northern Spanish food, via Australia's stunning seasonal ingredients. In a smart, up-and-down space with white walls, black chairs and concrete bar, guests peer down from the mezzanine while others wrap their laughing gear around a sea of snacks and share plates. Start with pintxos of jamon Iberico, white anchovies

Cape Town

Bao Down (3 Vredehoek Avenue, Oranjezicht; +27 66 022 1165) gives the food of China, Korea and Japan a modern spin while ticking the essential boxes of bao buns, prawn toast and yakitori.

A Parisian-style café by day and bistro by night, **The Moveable Feast** (themoveablefeast.co.za) twirls its moustache with Gallic charm over onion soup, beef tartare and moules frites.

QUISINE.

and ajo blanco (bread and almond soup). The raciones include calamari and kipflers or tuna and red pepper, while sand whiting with smoked endive and skirt steak with romesco star in the platos. Take a bunch of your friends, order lots of dishes and jump into a Spanish wine or two as well.

ACT

DIANA STREAK

↓ VAPIANO

📍 *Shop DG02, Canberra Centre, Bunda Street, Canberra ☎️(02) 6113 0680*
🌐 *vapiano.com.au* 🕒 *Open seven days for lunch and dinner*

🍴 Sometimes, it's the simple things in life that make you feel in control – like a little pot of basil on your table. Pick a few (or more) leaves to add to an insanely good insalata caprese made with generous hunks of mozzarella and olive oil-drenched crostini. This joint is popular with the lunchtime throng, who love the voluptuous, contemporary Italian fare. Mix-and-match pasta and pizza dishes include plenty of yummy vegetarian options such as glorious pesto rosso or crema di funghi. But carnivores, worry not: decadent, bacon-spiked lasagne and calzone will please the most meat-loving palate. Playful cocktails and Riot wine on tap add to the convivial mood.

↓

RAKU

📍 *Shop DG36C, Canberra Centre, Bunda Street, Canberra ☎️(02) 6248 6869*
🌐 *rakudining.com.au* 🕒 *Open seven days for lunch and dinner*

🍴 This swish Japanese restaurant is more than cutting-edge; it's as sharp as a yanagi knife. Sydney chef Hao Chen, who recently moved to Canberra, has created an eponymous 11-course tasting menu and the tantalising

Zach Green brings Indigenous flavours to Darwin diners (below); kingfish sashimi with truffle yuzu sauce at Raku, Canberra (opposite)



tour through his offerings is immaculately presented every step of the way. Want to venture off on your own? The salty pop of orange roe atop Tasmanian salmon tartare sets the scene amid the black and bamboo décor. Next, try the kingfish with finely chopped red onion and truffle yuzu sauce or tender duck fat confit tebasaki (chicken wings) on miso butter – itself a sake-infused, wondrously smoky creation that stars in a number of dishes. Japanese whisky fans have a copious list to indulge in and those with a sweet tooth will want to order The Zen Stone, a citrusy concoction of chocolate crunch, joconde and kalamansi ganache.

NT

SAM McCUE

↓ ELIJAH'S KITCHEN

📍 *Vesteys Beach, Darwin ☎️0417 919 654* 🌐 *elijahskitchen.com* 🕒 *Open Thursday-Sunday for dinner (until October)*

🍴 In Elijah's Kitchen, Darwin finally has an answer to the question of where in this city to enjoy an authentic Indigenous dining experience. Zach Green and Leila Gurruwiwi, partners in life and business, have created a magical pop-up by the sea, sharing local produce and Indigenous ingredients through well-executed dishes such as dry-aged buffalo scotch with

IF YOU'RE GOING TO...

Tokyo

Out (out.restaurant) keeps things disarmingly simple: it serves only one dish (fresh pasta with truffle) and a single drink (a robust red) to a soundtrack of one artist (Led Zeppelin). Only in Tokyo...

Nordic-Japanese cuisine and a partnership with the famed Noma restaurant in Denmark have combined to make **Inua** (inua.jp) the hottest spot in Tokyo – and yes, René Redzepi will be popping in a few times a year.

pepperberry sauce, grilled stingray salad with chilli and mango or crocodile laksa. Speaking of crocs, Green might just emerge from the kitchen to share how baru got his scales or one of the other ancient stories behind his ingredients, as Gurruwiwi warmly manages front of house. Finish up with rosella panna cotta or the luscious, not-too-sweet green ant cheesecake, depending on that night's menu. Be quick before this dry-season BYO pop-up closes for the year.

QLD
MORAG KOBEZ

↓
ITALIAN FOOD
RESTAURANT

📍 36 Mein Street, Spring Hill ☎️ 0421 981 882 🌐 italianfoodrestaurant.com.au
🕒 Open Tuesday-Friday for lunch and Tuesday-Saturday for dinner

🍴 When their quirky, contemporary Chinese restaurant, Happy Boy, outgrew its industrial-chic warehouse digs and moved to Fortitude Valley, the Votan brothers opened this casual Italian diner in its place. They applied the same simple, sassy approach that made hits of both Happy Boy and their third venue, the French-inspired Greenglass. The brief menu stars a deeply satisfying bruschetta of charred garlic toast topped with 'nduja, creamy stracciatella, basil and ribbons of pickled onion.

The pasta and grains section is short and sweet, with one gnocchi and a single pasta dish (although this changes). The latter is a handful of delicate, handmade tortelli with silky pumpkin, crisp sage, amaretti, currants and parmesan. The seafood options include grilled squid stuffed with prawn and served scattered with pickled fennel and orange, as well as a hearty stew. The Votans maintain their tradition of unearthing great wine from small Australian vineyards, with a painstaking collection of local, Italian-style vinos. ↓



THREE BLUE DUCKS

📍 Level 3, 81 North Quay, Brisbane ☎️ (07) 3556 8833 🌐 threeblueducks.com
🕒 Open seven days for breakfast, lunch and dinner

🍴 There are now actually four Three Blue Ducks dotted along the east coast, with the latest landing in the W Brisbane hotel in the heart of the city. The vast 156-seater has minimalist, neutral-hued décor and sweeping views across the river to the cultural precinct, courtesy of floor-to-ceiling windows. It's a long way from the chilled coastal vibe of the original restaurant in

Sydney's Bronte. Fear not, that dedication to honest yet exciting, sustainably sourced ingredients translates beautifully to the Queensland capital. After a stint in the woodfired oven, whole fish of the day comes with chilli, coconut brown rice and the fresh flavours of lemongrass and lime. The coal pit and grill delivers the simple pleasure of Moreton Bay bugs with charred cavolo nero and XO butter. There are fruity cocktails, a wine list featuring low-intervention, organic and biodynamic options, plus Brisbane's favourite craft beers on tap. **SA**

Shanghai

Together (546 Yuyuan Lu, near Zhenning Lu, Jing'an district; +21 5299 8928) takes an Asian-French fusion and comes up trumps with dishes such as unagi (freshwater eel) on cucumber with truffle.

Wine bar **Bird** (50 Wuyuan Lu, near Changshu Lu, Xuhui district; +135 0172 6412) brings a rotating menu to just 20 punters at a time, with global snacks and share plates and a list of natural wines.



Visit Faro at Mona for raw vegetables with manchego, mint ice, citrus powder and pine nuts, plus a Bloody Berry cocktail

NIGEL HOPKINS

↓
RED OCTOBER

📍 22 Gilbert Place, Adelaide
☎️ (08) 8212 2938 🌐 redoctober.bar
🕒 Open Tuesday-Saturday for dinner

🍴 No, nothing to do with the submarine movie – this new addition to Adelaide's CBD was inspired by a Moscow chocolate factory-turned-creative hub of that name. Its Russian owners have managed to avoid their country's culinary clichés, conjuring up modern versions of some of its best dishes. Many of them feature in-house picklings, ferments and baking – notably delicious borodinsky sourdough rye. Start with the crisp, deep-fried chebureki pork and sauerkraut dumplings with sour cream or venison carpaccio with fermented mustard and narsharab pomegranate sauce. Larger choices include ajika pork, a terrific Georgian-style dish of crisp-skinned pork belly laced with a fiery spice mix, served with julienned celeriac and fennel, fresh herbs and turnip purée.

TAS

JO COOK

↓
FARO

📍 655 Main Road, Berriedale
☎️ (03) 6277 9904 🌐 mona.net.au
🕒 Open Wednesday-Monday for dinner (bar open for museum visitors Wednesday-Monday from 11am)

🍴 Accessed through the Museum of Old and New Art (Mona) or after hours via a maze of construction (for new gallery spaces), this stunning bar, lounge and dining room has water views and tonnes of space thanks to a 13-metre-high ceiling. Dine among works by light artist James Turrell and sip on “unholy waters” such as Ye Almighty Martini (cold-smoked gin, honey, vermouth) – perfect with oysters, fino mignonette and salmon pearls or mountain pepper and kunzea marinated olives with wattleseed shortbread. Move on to kingfish ceviche with celeriac taco, Avruga caviar and sheep's milk yoghurt. Larger plates include seared koji wallaby with pickled walnuts and Pedro Ximénez. For dessert, try apple parfait with cider and green tea. ●



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