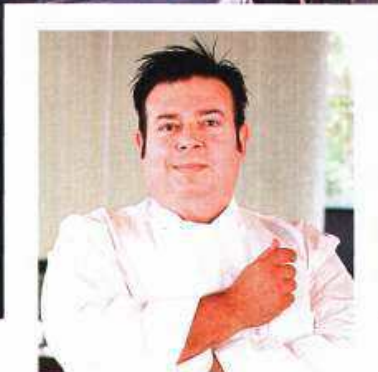




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# out & about.

• events • travel • news



## delicious. dinner

at Quay in Sydney to celebrate our 100th issue.

**Where:** Quay, Green Room, Upper Level, Overseas Passenger Terminal, The Rocks, Sydney, NSW  
**When:** 7pm, Tuesday, December 7  
**Price:** \$130 for four courses with Segura Viudas wines  
**Bookings:** (02) 9241 4565, taken from 10am, Friday, November 26

To celebrate our 100th issue, join us for dinner at two Australian restaurants that are ranked in the world's top 100.

The Sydney dinner will be held at three-hatted Quay, which is number 27 on the S. Pellegrino World's Best Restaurants list. Chef Peter Gilmore will serve his unique nature-inspired cuisine, including a pink turnip and radish salad; butter-poached quail breast with chestnut and truffle; lamb with artichoke emulsion and broad beans;

and vanilla mousse with fig-leaf ice cream. Peter will be on hand to discuss his dishes, and each course will be matched with Spanish Segura Viudas wines. A few guests will also win prizes from Ilve and Volvo. [For details on our Melbourne dinner, see p.38.]

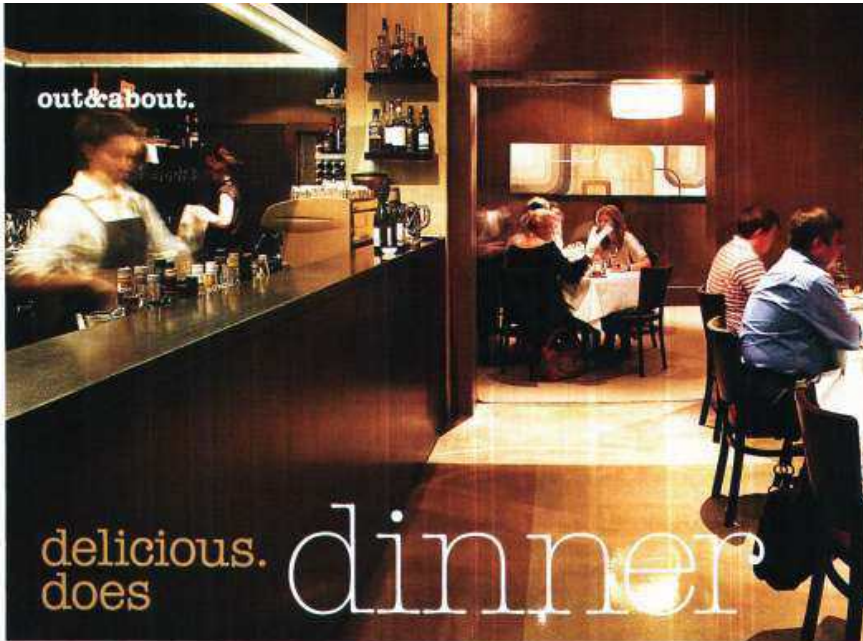
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delicious. does dinner

at Attica in Melbourne with Ben Shewry.

Melbourne readers will have the chance to celebrate our 100th issue at an intimate dinner at Attica in Ripponlea. Ranked 73rd in the S.Pellegrino World's Best Restaurants list, Attica is renowned for its innovative menu, which uses local, wild ingredients to great effect.

Chef Ben Shewry will serve a fine feast that includes potato cooked in the earth it was grown in; sea bass with shiitakes; and beef with sea lettuce and white cabbage.

Each course will be matched with superb, single-vineyard wines from New Zealand producer Craggy Range.



**Where:** Attica, 74 Glen Eira Rd, Ripponlea, Vic  
**When:** 7pm, Wednesday, December 8  
**Price:** \$120 for five courses with Craggy Range wines  
**Bookings:** (03) 9530 0111, taken from 10am, Friday, November 26

In association with



DIARY OF EVENTS  
DEC 10/JAN 11

**1 YARRA VALLEY**  
Grab your basket and head to Cherryhill Orchards for the beginning of the summer pick-your-own-cherries season, and pay only \$9 per kilo for your harvest. Picnics afterwards in the orchard are highly encouraged. Entry is \$7 adults/\$4 kids, plus the cost of your cherries. For more information, visit: [cherryhill.com.au](http://cherryhill.com.au).

**11 SYDNEY**  
Learn to make traditional Lebanese dishes – including tabbouleh, hummus and shish taouk (chicken kebabs) from Lebanese-born Norma Dakhouli in her Bondi Junction cooking school, then feast on her homestyle dishes. \$99, December 11. For the full class schedule, visit: [normaslebanesefoods.com.au](http://normaslebanesefoods.com.au).

**27 HOBART**  
Celebrate Tassie's fresh produce at the Taste Festival. Set on Hobart's beautiful waterfront, there'll be fabulous food and wine, kids' cooking classes and the chance to learn about the journey from paddock to plate. Dec 27-Jan 2. Visit: [tastefestival.com.au](http://tastefestival.com.au).

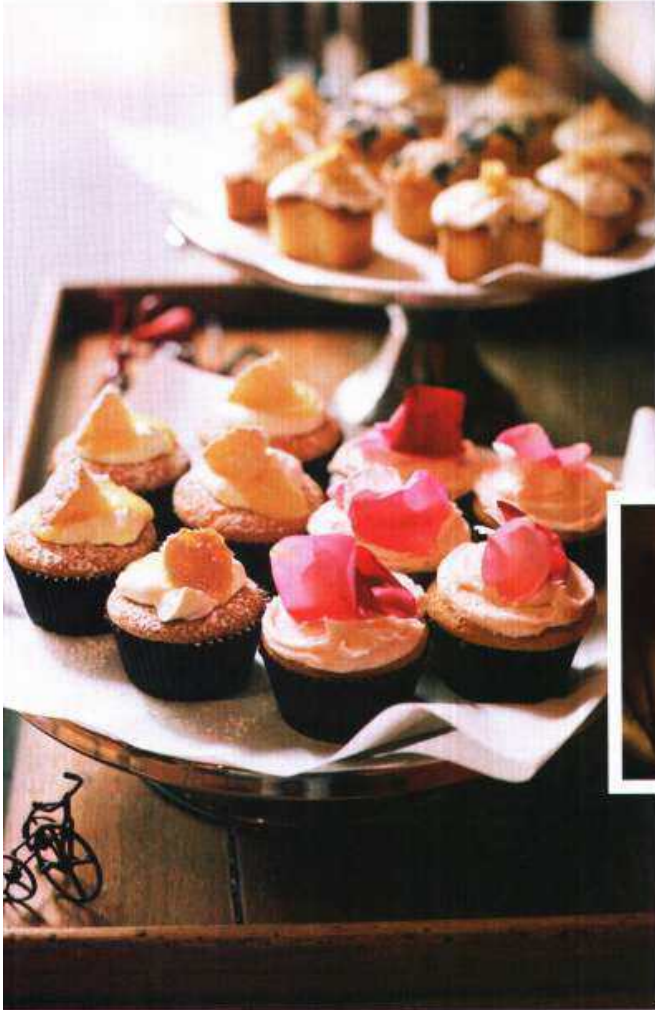
**7 ALPINE VALLEYS**  
Visit North-Eastern Victoria for the Alpine Valleys Gourmet Weekend. Kick things off with the Friday night Italian barbecue, visit the markets on Saturday, then finish the weekend by hopping between the region's wineries, farmgates and restaurants. January 7-9. Visit: [alpinevalleysvignerons.com.au](http://alpinevalleysvignerons.com.au).

**26 ADELAIDE HILLS**  
Head to the Crush Food & Wine Festival and experience some of the 43 wineries participating at 21 Adelaide Hills locations. You'll be spoilt for your choice of local fare, wine-tastings, classes and live music. January 26-30. Visit: [crushfestival.com.au](http://crushfestival.com.au).

WORDS: JACQUEL COHEN

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delicious. VITASOY ADVERTISING FEATURE



Clockwise from left: Hobart's Tricycle Cafe & Bar; coffee machines at Perth favourite Epic Espresso; and Brisbane's light-filled Era Cafe.



**BRISBANE - ERA CAFE**

Whether you arrive for an early breakfast meeting, a midweek coffee catch-up or a late brunch on the weekend, expect the place to be packed. Loads of seating inside and out, 10-metre ceilings, timber panelling and glass walls create a light-filled environment in which to take some time out and enjoy the glorious Queensland weather. Try Grinder's Giancarlo coffee served as a macchiato or double shot in a mug with fresh soy milk. There are also hot chocolates, mochas and affogatos, as well as a selection from the T2 range of tea infusions. Breakfasts are hearty, while lunch boasts rustic favourites such as lamb shank ragu, beetroot and asparagus risotto and fragrant seafood bouillabaisse with aioli and toasted Turkish bread.

102 Melbourne St, South Brisbane, QLD, (07) 3255 2033.

**PERTH - EPIC ESPRESSO**

It was Epic Espresso that first challenged Perth's barista community to evolve and in the years since it has remained a benchmark for high-quality coffee in the west. Pioneering the use of handcrafted Synesso machines, nanofiltration water systems and artisan barista training, Epic's passionate team are - by their own admission - mad about coffee. The simple orange and brown tones of this small cafe suit the work crowd perfectly as they throw back pre-boardroom double ristrettos, while the house-blended Belgian couverture chocolate makes easily the best mocha in town. The single origin blends change routinely and there's even on-site barista training to take your addiction further. 5/1297 Hay St, West Perth, WA, (08) 9485 1818.

# Cafe culture

Discover the cafes across Australia that have coffee lovers in a buzz with Vitasoy.

**HOBART - TRICYCLE CAFE & BAR**

Despite being in the epicentre of Hobart's tourist precinct, you're more likely to find savvy locals than visitors in this charming hidden cafe, which is tucked into a corner in front of the Peacock Theatre. While friendly service is an important factor, it's the food that sets this place apart in a neighbourhood with no shortage of cafe options. The beautiful little cakes and muffins on the counter, which are baked in-house each morning, seem to demand you order a coffee as an excuse just to try one. The breakfast menu includes housemade crumpets and the daily lunchtime blackboard specials are truly seasonal and always tuned to the day's weather forecast. 77 Salamanca Pl, Hobart, Tas, (03) 6223 7228.

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