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VOGUE

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TETSUYA & ARMANDO'S
italian seafood feast



Lychee, watermelon
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celebrate!

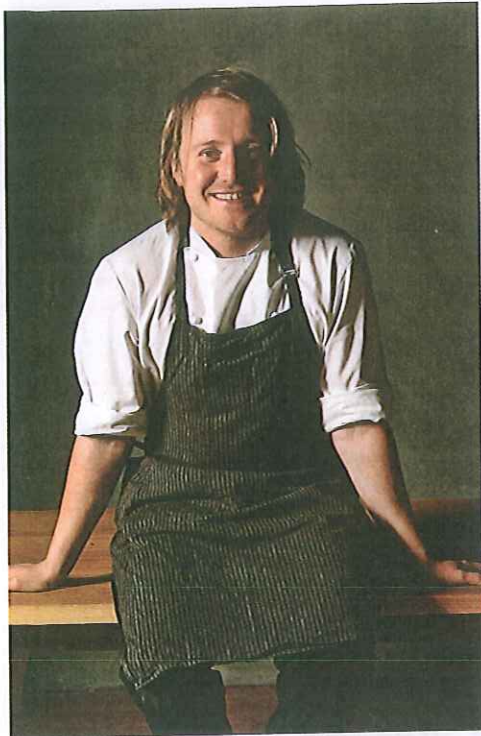
PUT A SHINE ON THE PARTY SEASON

\$8.95 NZ \$9.90
DECEMBER/JANUARY 2010



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FRESH PRINCE

St Kilda's two-hatted Circa, The Prince is getting an overhaul, and it's not just with the new glass-enshrouded dining room. A rooftop garden will feature 300 vertically stacked plant boxes to grow heirloom and rare-breed fruits, herbs and vegies. It's all part of a "true" seasonal effort by head chef Matt Wilkinson (FAR LEFT). Each day, one or two dishes will be from the garden – expect Chantenay carrots (an especially sweet heirloom variety) or French breakfast radishes. Matt has also established direct relationships with farmers to source peak-seasonal produce – from biodynamic offerings from Daylesford Organics to rare-breed meats, such as Fernleigh's Wessex Saddleback pigs from Gippsland. The new digs also feature a grazing bar and a private dining room with views of the kitchen garden and Port Philip Bay. 2 Acland St, St Kilda, Vic, (03) 9356 1122, circa.com.au.



mixed business

Sofitel Brisbane has launched Privé 249 (below) with French chef Mathieu Astier, formerly of Joël Robuchon Monte-Carlo. Astier is pairing his training with Japanese and Spanish influences: "I'm trying to make a difference by not cooking old-school French." So expect hand-cut jamón Ibérico de Bellota, as well as kingfish sashimi, soy-glazed quail and seafood paella. 249 Turbot St, Brisbane, (07) 3835 3535, sofitelbrisbane.com.au.



CFC CHEERS

Greg Duncan Powell picks three great sparkling wines that won't bring down a government.

CROSER NON VINTAGE, \$25, SA

It's been a long time coming, but Croser NV is worth the wait. Less lean than the vintage Croser, its pinot noir content is higher but the Croser elegance remains. Perfect for seafood canapés.

HEIDSIECK & CO MONOPOLE

'BLUE TOP' BRUT, \$45 This is an easy-drinking French bubbly. Though not particularly challenging or complex, it's well priced and excels as an aperitif without food.

2005 MAJELLA SPARKLING

SHIRAZ, \$35, SA Forget the turkey, this sparkling red could go with roast beef. Rich, solid and not too sweet, there's plenty of complexity here, too.



AHH, SWEET Très chic, n'est ce pas? These classic French bonbons also pack quite a flavour punch. \$6.95 each. Stockists, (03) 9078 3747, saison.com.au.



star power

January's Sydney Festival just got foodie. Sydney's Tony Bilson is gathering eight top local and European chefs for Cuisine Now, two weeks of masterclasses and more. To date, Michelin-starred chefs include The Waterside Inn's Michel Roux (UK) and Nicola Le Bec (Lyon). The Aussie line-up comprises Bilson (pictured with chef de cuisine Alfonso Alés) Tetsuya Wakuda, Philippe Mouchel and Cheong Liew. To round things off, all eight chefs will cook at a gala dinner on 15 January. cuisinenow.com.au.