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Kym Machin
of Urbane

ON THE PASS

KYM MACHIN, URBANE, BRISBANE

Sounds like it's been a big six months, Kym.

It's a massive refurb that we've done in the restaurant, and we've actually taken over the restaurant next to us as well.

And you're now running three restaurants under one roof?

At Urbane, we're still doing the same food we were doing before, fine-dining using modern techniques and premium produce. Euro is more of a European-style restaurant, with more classical style dining using more classical techniques, and then we have the Laneway Bar, which is more for drinkers, but we have a bar menu there as well.

How is it different from the Urbane we're familiar with?

We've got private dining options now, and we have a lot more going on with the food and the menus, which I couldn't do before in a 35-seater, working with limited produce and prices. I think when you're small and

you're trying to buy stuff, it's a lot harder. Now it's easier for me to say, "I'll take a whole suckling pig, and I'll use this cut for Urbane and use the rest of it for Euro."

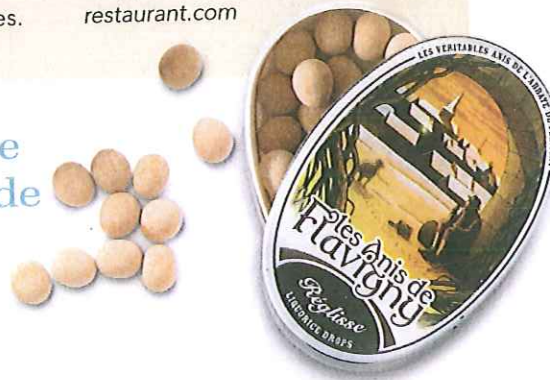
What's your favourite thing about Urbane 2.0?

The kitchen, which is about three times bigger, and the equipment. At Urbane, we used to have maybe six or seven chefs. I think I'm holding about 30 chefs at the moment, so everything comes out 110 per cent.

You sound really excited.

Oh yeah! That's an understatement, I think. Brisbane dining is booming, and it has come a long way from when I first moved up here. In the past five or six years, people have become much more accepting of different flavours and more modern cooking techniques. I'm really excited. **MONIQUE LANE**
Urbane, 179 Mary St, Brisbane, Qld, (07) 3229 2271, urbane restaurant.com

There are breath-fresheners, and then there are these pastilles of sugar-coated anise seeds made in the French village of Flavigny-sur-Ozerain. They're \$6.95 a tin from saison.com.au.



CALENDAR

EAT THE DAY

Cuisine Now is a new food event conceived by Tony Bilson to celebrate the best local and international cooking talent. The fortnight-long festival kicks off in Sydney on 11 January and sees the Radisson Plaza and Shangri-La hotels and Doltone House Darling Island Wharf hosting Cheong Liew, Philippe Mouchel, Tetsuya Wakuda and Bilson himself alongside The Waterside Inn's Michel Roux, Lyonnaise chef Nicolas le Bec and Auberge de La Fenière's Reine Sammut at a series of masterclasses

and lunches. Live music and performance will be an integral part of the event, Bilson says, so buckle up for a wild ride. cuisinenow.com.au

THINK LOCAL, EAT LOCAL

Now is the time to plan your next trip to Daylesford. Lake House's Alla Wolf-Tasker has put together a host of impressive talents for this year's Regional Producers' Day, to be held at the property on 7 February. A mere \$5 entry fee buys you access to tastings of everything from Holy Goat's exceptional cheeses and Curly Flat wines to Oss eels and Holgate

Brewhouse beers and much more besides. lakehouse.com.au

RAW TALENT

Hideo Dekura, Sydney's sensei of raw fish, leads a hands-on class covering the essentials of sushi and sashimi preparation at the glam new-look Sydney Seafood School on 30 January. If you're all about the seafood, then this is most definitely \$145 well spent. sydneyfishmarket.com.au

SHINE THE PEARL

Brisbane's Black Pearl Epicure isn't running any classes for the month of January, but it comes back swinging with its February

program. What better timing for a hands-on class teaching seven- to 11-year-olds how to forage for themselves in the kitchen alongside mum and dad? It's \$90 a head, on 7 February. blackpearl.com.au

PEAS IN THE POD

Canberra's Podfood, too, is taking a break from classes in the month of January, but the February lineup includes sessions detailing everything from basic kitchen skills and techniques (3 February, \$110) to seafood favourites (10 and 25 February, \$135). podfood.com.au