

AUSTRALIAN

GOURMET

TRAVELLER

2015

AUSTRALIAN RESTAURANT GUIDE



IN ASSOCIATION WITH


Vittoria
Coffee



SANTA VITTORIA

ACQUA MINERALE

The top 100

This list has been compiled using our star ratings, moderated by our state and national editors. Every restaurant listed in this guide should offer a winning dining experience; any that achieve a placement in the Top 100 (indicated above the reviews by a symbol, ) represent a higher order of excellence.

1. Attica, Vic
2. Rockpool, NSW
3. Momofuku Seiobo, NSW
4. Quay, NSW
5. Brae, Vic
6. Sepia, NSW
7. Cutler & Co, Vic
8. Marque, NSW
9. Vue de Monde, Vic
10. Penfolds Magill Estate, SA
11. Est, NSW
12. Rockpool Bar & Grill, NSW
13. Tetsuya's, NSW
14. Bentley, NSW
15. The Bridge Room, NSW
16. Orana, SA
17. Esquire, Qld
18. Garagistes, Tas
19. Rockpool Bar & Grill, Vic
20. Urbane, Qld
21. Provenance, Vic
22. Flower Drum, Vic
23. Sixpenny, NSW
24. Porteño, NSW
25. Sean's Panaroma, NSW
26. Four in Hand, NSW
27. Café Di Stasio, Vic
28. Lake House, Vic
29. Ten Minutes by Tractor, Vic
30. Ester, NSW
31. Grossi Florentino, Vic
32. The Press Club, Vic
33. Restaurant Amuse, WA
34. Aria, NSW
35. Print Hall, WA
36. Icebergs Dining Room & Bar, NSW
37. Pei Modern, Vic
38. Nu Nu, Qld
39. Mr Wong, NSW
40. Fish Face, NSW
41. Ormeaggio, NSW
42. Pilu at Freshwater, NSW
43. Rockpool Bar & Grill, WA
44. Spice Temple, NSW
45. Wasabi, Qld
46. Aria Brisbane, Qld
47. Appellation, SA
48. Café Paci, NSW
49. Flying Fish, NSW
50. Woodland House, Vic
51. Oscillate Wildly, NSW
52. Rosetta, Vic
53. Buon Ricordo, NSW
54. Cumulus Inc, Vic
55. Gladioli, Vic
56. Spice Temple, Vic
57. Monopole, NSW
58. Moon Park, NSW
59. Otto Ristorante, NSW
60. Prix Fixe, Vic
61. Yoshii, NSW
62. The Apollo, NSW
63. Nomad, NSW
64. Luxembourg, Vic
65. Vasse Felix, WA
66. Tonka, Vic
67. Hentley Farm, SA
68. Ezard, Vic
69. Bistrotte CBD, NSW
70. The Terrace Restaurant, Vic
71. Cho Cho San, NSW
72. The Town Mouse, Vic
73. The Argus Dining Room, Vic
74. Bodega, NSW
75. Jim McDougall in Stefano's Cellar, Vic
76. Moon Under Water, Vic
77. The Fish House, Qld
78. Bar Lourinhã, Vic
79. 10 William St, NSW
80. MoVida Aqui, Vic
81. Longrain, NSW
82. MoVida, Vic
83. MoVida Sydney, NSW
84. Valentino, Vic
85. Peel Street, SA
86. Albert St Food & Wine, Vic
87. Billy Kwong, NSW
88. Gerard's Bistro, Qld
89. Gastro Park, NSW
90. Yellow, NSW
91. Felix, NSW
92. Saint Crispin, Vic
93. The Atlantic, Vic
94. Aubergine, ACT
95. Monster, ACT
96. Bistro Dom, SA
97. Co-op Dining, WA
98. Subo, NSW
99. Fino, SA
100. Stokehouse Brisbane, Qld

The top 10 by region

Here are the restaurants our reviewing team rated best in each capital and state at a glance, from those awarded stars to those next most highly ranked.

Australian Capital Territory

1. Aubergine
2. Monster
3. Temporada
4. Eightysix
5. Italian & Sons
6. Pulp Kitchen
7. Sage
8. Capitol Bar & Grill
9. Water's Edge
10. Močan & Green Grout

New South Wales – Sydney

1. Rockpool
2. Momofuku Seiobo
3. Quay
4. Sepia
5. Marque
6. Est
7. Tetsuya's
8. Bentley
9. The Bridge Room
10. Sixpenny

New South Wales – Regional

1. Subo
2. Biota Dining
3. Town
4. Flooded Gums
5. Restaurant Mason
6. Tomah Gardens
7. Zanzibar Café
8. Manfredi at Bells
9. Darley's
10. Caveau

Queensland – Brisbane

1. Esquire
2. Urbane
3. Aria Brisbane
4. Gerard's Bistro
5. Stokehouse Brisbane
6. GOMA Restaurant
7. The Euro
8. 1889 Enoteca
9. Bacchus
10. Tartufo

Queensland – Regional

1. Nu Nu
2. Wasabi
3. The Fish House
4. The Long Apron
5. Berardo's
6. Vanitas
7. Ten Japanese Restaurant
8. Seaduction
9. Spirit House
10. Hellenika

South Australia – Adelaide

1. Penfolds Magill Estate
2. Orana
3. Peel Street
4. Bistro Dom
5. Press Food & Wine
6. Chianti Classico
7. André's Cucina & Polenta Bar
8. Jolleys Boathouse
9. The Daniel O'Connell
10. Celsius

South Australia – Regional

1. Appellation
2. Hentley Farm
3. Fino
4. The Kitchen Door
5. d'Arry's Verandah
6. FermentAsian
7. The Lane Vineyard
8. Petaluma's Bridgewater Mill
9. Salopian Inn
10. The Elbow Room

Tasmania

1. Garagistes
2. Stillwater
3. Lebrina
4. Me Wah
5. Ethos Eat Drink
6. Black Cow Bistro
7. The Source
8. Smolt
9. Mud Bar & Restaurant
10. Remi de Provence

Victoria – Melbourne

1. Attica
2. Cutler & Co
3. Vue de Monde
4. Rockpool Bar & Grill
5. Flower Drum
6. Café Di Stasio
7. Grossi Fiorentino
8. The Press Club
9. Pei Modern
10. Rosetta

Victoria – Regional

1. Brae
2. Provenance
3. Lake House
4. Ten Minutes by Tractor
5. Gladioli
6. The Terrace Restaurant
7. The Argus Dining Room
8. Jim McDougall in Stefano's Cellar
9. Royal Mail Hotel
10. Healesville Hotel

Western Australia – Perth

1. Restaurant Amuse
2. Print Hall
3. Rockpool Bar & Grill
4. Co-op Dining
5. Pata Negra
6. Lalla Rookh
7. Divido
8. Balthazar
9. El Público
10. Red Cabbage

Western Australia – Regional

1. Vasse Felix
2. Wills Domain
3. Voyager Estate
4. Miki's Open Kitchen
5. Knee Deep in Margaret River
6. Millbrook Winery
7. The Studio Bistro
8. Cape Lodge
9. Selene Brasserie
10. Aravina Estate

Best cheap eats

Canberra doesn't have anything like the late-night Chinatown offerings of the bigger capitals (Dickson being the closest thing it has to a Chinatown), but it's not entirely bereft of good casual eats. **Tu Do** (2/7 Sargood St, O'Connor, 02 6248 6030) enjoys a loyal following for pho and the best spring rolls. **Smoque** (Shop 2, 131 London Cct, 02 6162 3350) offers ribs and beers, while funky pub **Shorty's** (29 Garema Pl, 02 6230 7692) does a mean pulled-pork burger. The tiny **Da Rosario** (59 London Cct, 02 6230 0025) sends

out gutsy pasta and great focaccia, and nearby **Thirst Wine and Bar** (20 West Row, Canberra, 02 6257 0700) channels Chiang Mai street food. Canberra Glassworks is home to the popular **Brodburger** (11 Wentworth Ave, Kingston, 02 6162 0793). On Braddon's increasingly hip Lonsdale Street strip, bakery-cum-café **Autolyse** (21 Lonsdale St, Braddon, 02 6262 8819) turns out great sourdough and sandwiches, while **Pizza Gusto** (23 Lonsdale St, Braddon, 02 6257 7508) does the best wood-fired pizza in town.

Močan & Green Grout

MODERN AUSTRALIAN

19 MARCUS CLARKE ST,
ACTON
(02) 6162 2909
mocanandgreengrout.com

- + Mon-Sat 7am-6pm; Sun 8am-4pm; dinner Tue-Sat 6pm-9pm
- + No bookings
- + BYO
- + E \$4-\$6 M \$15-\$20 D \$14
- + Cards MC V EFT
- + Outdoor dining
- + Chef Sean McConnell

In what is rapidly becoming one of Canberra's hippest neighbourhoods, Močan & Green Grout sits pretty on its backstreet corner, with a wraparound wall of green potted fronds. A casual café vibe rules the day, but at night the kitchen morphs into a more thoughtful, elegant affair, despite the Robinson Crusoe, hewn-timber fit-out. Tuross oysters are served with chilled pickled watermelon rind, an early hint that this is no ordinary café. A sophisticated dish of silky smooth smoked eggplant purée, goat's curd, black sesame seeds, bonito and a single shiso leaf raises the bar even further. Glazed organic carrots arrive in ribbons and slivers, tossed with nasturtium leaves, and coated in complementary almond and harissa dressings, and slow-cooked Boxgum pork belly stars in a green pawpaw and prawn floss salad. With smart service, Močan represents a new era of midweek, informal, thoughtful dining.

Monster

MODERN AUSTRALIAN

HOTEL HOTEL,
25 EDINBURGH AVE, ACTON
(02) 6287 6287
hotel-hotel.com.au

- + Open 7am-midnight daily
- + Bookings recommended
- + Licensed, bar
- + E \$5-\$18 M \$17-\$29 D \$14-\$18
- + Cards AE MC V EFT
- + Private room
- + Wheelchair friendly
- + Chef Sean McConnell

Were it to have featured on *Grand Designs*, Hotel Hotel might have had some false starts. Ultimately, though, the team would have returned to declare the slightly chaotic rhomboid tables and fireside couches that define its lobby restaurant, Monster, a triumph. This is unquestionably one of the most out-there dining rooms to have appeared in the capital in years. Chef Sean McConnell has joined the many local artisans contributing to the property's boldness. His determinedly contemporary menu ranges from great snacks (a yabby jaffle, no less) through to finer plates such as lamb shoulder rich with the scent of spice, balanced with labne. It goes well with Brussels sprouts roasted to a caramel hue, dressed with lardons and crumbly brioche. Enthusiastic staff dispense drinks from the intelligent list with verve. It's open early, it's open late, it's here for a bite or a banquet – this monster is going to be massive.