

The Sydney Morning Herald

# good food

## GUIDE

### 2015

Edited by  
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**30<sup>th</sup>**  
**ANNIVERSARY**  
**EDITION**

650+ NEW REVIEWS  
80+ NEW RESTAURANTS

Victoria  
Coffee

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## And also...

In Canberra city, three precincts should grab your attention. First, Lonsdale Street, where you'll find the **Lonsdale Street Roasters** (lonsdalestreetroasters.com) at both ends of the street – groovy set-up, great coffee, clever menu and always a new plan on the go. Next door to No. 23 is **Pizza Gusto** (pizzagusto.com.au), very simple in so many ways, and Canberra's best takeaway pizza. Next door again is **Autolyse** (autolyse.com.au), where you join a frenzy of bread buying and indulge your pain au chocolat addiction.

NewActon is where you'll find not only the super-modern eateries **Močan & Green Grout** and **A. Baker** (see reviews) but also the **Parlour Wine Room** (parlour.net.au), a good place to explore serious wine. Plus, **Hotel Hotel** (hotel-hotel.com.au); the foyer is an excellent place for a drink, snack or meal at **Monster** (see review).

Closer to the city you'll find **The Cupping Room** (thecuppingroom.com.au), a smart all-day cafe from Ona coffee.

South of the lake, **Ox Eatery** (oxeatery.com.au) is the place for a relaxed meaty meal built around the open rotisserie oven. The bar is all about gin and whisky. Ox is at one end of Kingston; at the lake end and in the back of the Glassworks is **Broadburger**

(brodburger.com.au), which does Canberra's best burgers – not fancy, just simple and good. On the Kingston foreshore, you'll find **Remedy**, the latest from Lonsdale Street Roasters, which also teams up with **Morks** (morks.com.au) next door to offer a Thai-tweaked outdoor weekend breakfast.

Saturday in the capital should include a visit to 'EPIC' a.k.a. the **Capital Region Farmers Markets** (capitalregionfarmersmarket.com.au), where you'll find the producers who have turned the ACT into a food purists' haven – macarons and tarts from **Dream Cuisine** (also at its cafe in Fyshwick, dreamcuisine.net.au), mushrooms from Li-Sun in Bowral (li-sunexoticmushrooms.com.au) and pungent local olive oils.

In the afternoon, head out to the wineries of Murrumbateman where you'll find famous names such as **Clonakilla** (clonakilla.com.au), **Helm** (helmwines.com.au) and **Eden Road** (edenroadwines.com.au), stopping at **Poachers Pantry** (poacherspantry.com.au) for smoked meats.

In Braidwood, an hour's drive east, **Paydirt Eatery** woos with Asian-style food at good prices. The space is tiny, the menu small, and the food fresh and flavoursome. Pick up some bread from **Dojo Bread** while you're in town.

### DIRECTORY

#### Autolyse

21 Lonsdale Street, Braddon 02 6262 8819

#### Broadburger

Canberra Glassworks, 11 Wentworth Avenue, Kingston 02 6162 0793

#### Capital Region Farmers Markets

EPIC, Flemington Road, Watson 0400 852 227

#### Clonakilla

3 Crisps Lane, Murrumbateman 02 6227 5877

#### The Cupping Room

1-13 University Avenue, Canberra City 02 6257 6412

#### Dojo Bread

91 Wallace Street, Braidwood 0407 222 334

#### Dream Cuisine

9/18 Whyalla Street, Fyshwick 02 6162 2021

#### Eden Road

3182 Barton Highway, Murrumbateman 02 6226 8800

#### Helm Wines

19 Butts Road, Murrumbateman 02 6227 5953

#### Hotel Hotel

25 Edinburgh Avenue, NewActon 02 6287 6287

#### Lonsdale Street Roasters

7 and 23 Lonsdale Street, Braddon 02 6156 0975; 02 6247 9882

#### Ox Eatery

East Hotel, 69 Canberra Avenue, Kingston 02 6178 0041

#### Paydirt Eatery

108 Wallace Street, Braidwood 0404 026 616

#### Parlour Wine Room

16 Kendall Lane, NewActon 02 6257 7325

#### Pizza Gusto

23 Lonsdale Street, Braddon 02 6257 7508

#### Poachers Pantry

431 Nanima Road, Hall 02 6230 2487

#### Remedy by Lonsdale Street Roasters

Kingston Foreshore, Canberra 0420 591 901

## Monster Kitchen & Bar

CONTEMPORARY ☞ 14/20

NEW

If there was any doubt about Canberra's climb in the cool stakes, Monster will set you straight. Sprawled across the lobby of the uber-hip Hotel Hotel, this colour-crazed bar-diner serves globe-trotting bistronomy fare from on-trend chef Sean McConnell (and yes, he's related to Andrew). There is no going past fat, glistening yabby jaffles oozing horseradish-spiked creme fraiche, and a take on kibbe nayeh that's really a harissa-spiced tartare with flatbread. Pork bao were a teensy bit flabby, but lamb shoulder with pistachio, vine leaves, yoghurt and pomegranate reinvents all those Mediterranean flavours with style. And salt-baked celeriac with truffles and curd is a triumph for vegos and meat-eaters alike. There are brekkie eggs and tostadas, bagna cauda and a cured kingfish crudo for bar-time, and fine drinks and smart service from dawn to late nights. Canberra cool exemplified.

**AND ...** Stay the night. Stay the night!

## Ottoman Cuisine

TURKISH ☞ 15.5/20



There's always a sense of the new to enliven the tried and true at this Canberra institution, by way of the daily specials. Whether a response to seasonal goods, the kitchen's creative urge or a reworking of an old favourite, it doesn't matter. Certainly not when garfish tastes as fresh and delicate as this version, deboned and filleted, dusted in semolina, pan-fried and served with a bright fennel and dill salad. The star dish is a char-grilled, spice-rubbed roast chicken which arrives succulent with yoghurt and salad, offering alternate cooling and crunch on the side. Regulars will recognise kingfish skewers, aromatic with bay and also char-grilled. Alluring pomegranate ice-cream and morello cherry sauce add verve to baked custard. The large, glassed, conservatory-like dining room is comfortable and surprisingly private, decorated in pale blue and grey. Pretty references to Turkey abound: the bowl of Turkish delight at the reception desk a sweet touch.

**AND ...** The exquisite tiled basins in the bathroom.



**VIBE** The hip place to be and be fed.

**BEST BIT** Delicious snacks and shared plates.

**WORST BIT** Not having a room.

### NEWACTON

Hotel Hotel, 25 Edinburgh Avenue  
**02 6287 6287**

**Open** B L D Daily; **Late Share plates** \$16-\$29 **Cards** AE MC V eftpos **Wine/drinks** Serious locals; clever cocktails **Owners** Johnathan Efkarpidis, Nectar Efkarpidis **Chef** Sean McConnell **Seats** 250; outdoor; bar [www.monsterkitchen.com.au](http://www.monsterkitchen.com.au)



**VIBE** Elegant hotel lobby with full-flavoured food.

**BEST BIT** Respect for ingredients.

**WORST BIT** Memory lapse when listening to specials.

### BARTON

9 Broughton Street **02 6273 6111**

**Open** L Tues-Fri; D Tues-Sat **Average main** \$33 **Cards** AE MC V eftpos **Wine** Interesting local/global, recent releases/cellared vintages; BYO (corkage \$15 a bottle) **Owners** Serif & Gulbahar Kaya **Chefs** Serif Kaya, Mustafa Engin Komurcu **Seats** 200 [www.ottomancuisine.com.au](http://www.ottomancuisine.com.au)