



From fresh-off-the-boat fish (in sunny Mooloolaba) to the world's poshest sausage roll (thank you, Bennelong), we bring you

49

true-blue food and drink experiences you *must* have.*

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*Not all involve eating!



01

Quay to the city

118 Peter Gilmore's tasting menu at Sydney's Quay (quay.com.au) dukes it out with the spectacular views of the Opera House and Harbour Bridge for swoon-worthiness. Try to get a table in the tower so your view can't be blocked by one of those pesky cruise ships.

02

Step back in time

116 Mainland Australia's southernmost shop, Walkerville Kiosk (walkervillekiosk.com.au), is as old-school as it gets. "Walkie's" classic burger (hello, pineapple ringst!) is best eaten right on the beach.

03

Mango madness

114 Sink your teeth into the Broome Mango Festival (facebook.com/broomemangofestival), held in late spring. Activities include cocktail demonstrations and cooking with mangoes.

04

High art

113 After checking out the eclectic collection of works at the Museum of Old and New Art (mona.net.au), followed by a drink at MONA's nicely parochial Wine Bar, head to central Hobart's Franklin bar and restaurant (franklinhobart.com.au) for a taste of Tassie terroir.



05

Oz burger



Eat the national coat of arms – otherwise known as an emu and kangaroo burger – at the Gold Coast hinterland shipping-container city known as Night Quarter (nightquarter.com.au). You can also choose from 59 other food outlets parading a multicultural feast, from tacos to schnitzel and Canadian poutine. Enjoy your food on the AstroTurf while listening to the live music.



39

The Italian job

Few things taste better than the pistachio gelato at Gelato Messina (gelatomessina.com) after a swim at the Gold Coast's Coolangatta Beach.



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Book it in

11 Spend an hour browsing at Scrumptious Reads (scrumptiousreads.com.au), a dedicated culinary-book retailer (above) in Brisbane's Fortitude Valley, and grab a matcha mojito in its Sinmei Tea Room.

41

Reel deal

11 Try your hand at barramundi fishing or mud crabbing in the Top End then feast on your catch for dinner at the Arnhemland Barramundi Lodge (barralodge.com.au) in Maningrida, where you can stay in the newly refurbished Safari Suites.

42

Flight of fancy

11 Take a chopper from Melbourne's CBD to the Yarra Valley in time for breakfast at Chateau Yering, followed by a tour of the De Bortoli, Coldstream Hills and Tokar Estate wineries. Designated driver not required. Visit grapeescapetours.com.au.

43

Lofty libations

11 Whether it's a morning coffee or an evening cocktail at Eleven Rooftop Bar (elevenrooftopbar.com.au) in Brisbane's Fortitude Valley, it comes with spectacular free views of Brisbane's CBD.



44

Toast with the most

11 **Monster, the restaurant anchoring Canberra's hip Hotel Hotel (hotel-hotel.com.au), is cranking out yabby jaffles at a rate of knots. Chef Sean McConnell says its popularity stems from the fun of saying "yabby jaffle" but we think it's the addition of crème fraîche and horseradish to a classic toastie.**

45

Regional raid

11 Go hunting for topnotch food and wine in the Hunter Valley. For starters, there's fine-diner Muse, small-plates specialist Exp. and French provincial Bistro Molines, plus a dizzying array of cellar doors – including Brokenwood, Tyrrell's, McLeish Estate and Piggs Peake. Go to winecountry.com.au.

46

Queen Maggie's farm

11 Grab a picnic basket at the farm owned by the unofficial Queen of the Barossa, Maggie Beer (maggiebeer.com.au) – filled with pâté, wood-fired bread, dukkah and fruit tarts – or watch a verjuice cooking demo.

47

Thai-rrific

11 Dine on contemporary Thai – such as red duck curry with snake beans, pineapple and lychees – at the Sunshine Coast's Spirit House (spirithouse.com.au) while watching water dragons in the lush tropical garden.

48

Check-a-block

11 Tour the Haigh's factory (haighschocolates.com.au), home of Australia's oldest family-owned chocolate maker and close to Adelaide's city centre. Chocolate frogs, anyone?

49

Love me tender

11 Stoke the flames of passion at Sydney's Porteno (porteno.com.au), where whole pigs and lambs are roasted for eight hours over the wood-fired asador (Argentine barbecue pit) to meltingly tender perfection. ■