

FOOD MAGAZINE BRAND OF THE YEAR

A U S T R A L I A N

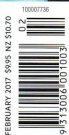
GOURMET TRAVELLER

CRUISING SPECIAL
70-PAGE BONUS TRAVEL GUIDE

CLEAN EATING

Tasty lunch bowls, raw cooking, gluten-free desserts
– fresh food that packs a flavour punch

Ultra-green bowl



+
DAVID CHANG'S
KIMCHI
MASTERCLASS

THE PRODUCERS

Honey Fingers

Single-source honey putting community and sustainability next to sweetness.

WHO: Nic Dowse, an urban beekeeper, is an architect by trade. His fascination with bees began with an interest in animal architecture, specifically the magic of the hive. He began researching bee culture, attended a beekeeping course, and set up his first inner-city hive in Melbourne in late 2013. Now Dowse keeps busy with his three-tiered business Honey Fingers, making small-batch honey in his Carlton kitchen, curating exhibitions focused on bee culture and running an urban beekeeping collective.

WHAT: Honey Fingers has 14 hives in domestic gardens in Carlton, Coburg, Brunswick, North Fitzroy and North Melbourne, producing 20 varieties of honey. The honey from each suburb has its own flavour. The bees in North Melbourne waggle-dance to and from lavender, making a sweeter, more fragrant variety that's lighter in appearance than, say, honey made by North Fitzroy bees, which prefer spotted gum, resulting in a darker appearance and more intense woody flavour. "We don't mix batches," he says. "As soon as the hives are full, we rob the honey."

WHY: Australia has the largest standing wild bee population in the world; 70 per cent of swarms are wild and the remaining 30 per cent are farmed commercially. Dowse hopes to change this statistic in favour of urban farming. He wants to raise awareness about bees in innovative ways, which so far has meant collaborating with local artists to design custom hives and hosting talks at Canberra's Hotel Hotel. But in the end, he says, it all comes down to the honey. "Nothing beats a good slice of toast with butter and our honey."

WHERE: Honey Fingers honey is available from Pidapipò Gelateria, Baker D Chirico, Cibi and Minanoie in Melbourne, \$15 for 230gm. honeyfingers.com.au LISA MARIE CORSO

SWEET SPOT
Slate serving board from Citta. All other props stylist's own. Stockists p192.



MORNINGTON

Jackalope, the latest boutique hotel on the Mornington Peninsula, has opened its first restaurant, **Rare Hare Wine & Food Store**. On executive chef Guy Stanaway's menu pumpnickel toast with Negroni-cured ocean trout and local goat's cheese gougères vie for popularity with spatchcock, garam masala and pickled cucumber and whiting with smoked mussels butter.

LAS VEGAS

David Chang continues his US expansion with the opening of **Momofuku Las Vegas** at The Cosmopolitan, his first eatery on the American west coast. The restaurant offers a mix of options drawn from across the Momo-verse, which means that slots players can opt for a Fuku-style spicy fried chicken sandwich or a bowl of ramen, while high-rollers can order their chicken with caviar, à la Momofuku Seiobo. Or vice-versa.

SWEDEN

Fäviken chef Magnus Nilsson describes his new 20-seat pop-up as having a "house party" style of menu. By Australian standards, that could mean cabanossi and cheese – but in Åre, in remote northern Sweden, it equates to freshly pickled fillets of Baltic herring dressed with green oil and shallots, and roast chicken with herb butter and blanched garlic. The new venue goes by the

GUY STANAWAY



name of **Svartklubb**, meaning black club, and will offer a set menu of 12 to 15 courses, served family-style. "It's a way to guarantee those who travel to Fäviken and stay in the area for more than one night can get a second meal," Nilsson says. The new restaurant will have a members' club format to ensure Fäviken customers are given priority. It's slated to run until April.

ADELAIDE

Shōbōshō, which means firehouse in Japanese, swings open its doors in autumn, complete with a *rôtisserie*, wood-fired oven and customised yakitori grill. Former Northern Light chef Adam Liston returns to Adelaide for the gig, partnering with restaurateur Simon Kardachi (Press, Oggi) on the project. The menu includes buns, spit-roasted and seared meats, yakitori, raw things, dumplings and noodles, while Josh Picken (Orana, Magill Estate) is pouring the wine.

SYDNEY

The first Australian venture for Finnish chef Tomi Björck, **Blanca**, on Hall Street in Bondi, leans Japanese-European. Miso-braised pork ribs with smoked soy joints cured wagyu with pickled rosemary on the menu. A soft-serve of the day, kids' menu and cocktails named for Bondi streets should keep locals happy.

GOOD TASTE Marco Pierre White, Jock Zonfrillo and Maggie Beer are among the impressive talents in the line-up for Tasting Australia, which kicks off in the Barossa on 30 April. Our pick of the program? White's trattoria-style feast at Fino Seppeltsfield. tastingaustralia.com.au