

# delicious.

## ALL IN THE PREP

Layer, chill, top  
with choc and  
freeze overnight

## FASTER FOOD

FREEZE-AHEAD  
MEAL BASES  
+ EASY CHINESE  
+ GRILLED VEG

## KEEP COOL WITH... FROZEN CARAMEL SLICE

PLUS GET KIDS IN THE KITCHEN WITH CHEAT'S DESSERTS

\$7.50 (INC. GST) NZ \$8.50 (INC. GST)



### MATT PRESTON

Bring back 'brinner':  
marmalade pudding



### JAMIE OLIVER

Use up leftover  
fruit in top desserts



### OLIVIA McMAHON

Great Australian  
Bake Off winner



## Moving ON UP

All the old favourites, plus more, was the promise behind the new incarnation of Sydney stalwart **PORTENO**, reopened in the former MoVida site in Surry Hills. Meat eaters will be relieved that owners Ben Milgate and Elvis Abrahamowicz have chosen to keep the signature Argentinian fire pit that defined the previous venue (still open for events), but the menu has sufficient scope to satisfy pescatarian and vegetarian diners. *Calamares asado* – SA calamari with three styles of cucumber, dill and oyster cream – and *humita de choclo* – corn and cheese tamale with coriander and lime sauce – sit nicely alongside dishes rich with blood sausage, sweetbreads and a wood-fired animal of the day, while a new glassed-in cellar houses drops via Italy and America to go with South American and Australian pours.



## TABLETALK

**1** Relunched over two levels – formal upstairs, more casual downstairs – is Melbourne's Southbank institution **PURE SOUTH DINING**. Chef David Hill maintains his love of Tassie produce with all-day offerings, be it a textural wild scallop pie (above), Flinders Island lamb, or hotcakes with Pyengana Dairy Company cream for breakfast.

**2** Adelaide restaurateurs Peter De Marco and Phillip Tropeano go via Palm Springs and Italy for their latest opening, **CHICCO PALMS** in Brooklyn Park. With a fit-out by Africola designer James Brown, it's no-frills fun, with plates of calabrese mac & cheese, pizzas and *cotoletta alla Milanese* stealing the show.

**3** Enmore is home to Merivale's latest Sydney entrant, **QUEEN CHOW**, where Patrick Friesen and Chris Hogarth (ex-Papi Chulo) team up with dim sum master Eric Koh (ex-Mr Wong) for Cantonese classics mixed with pub grub. Head upstairs to **THE SMELLY GOAT** for curious cocktails, too.

**4** After setting up shop in Singapore, Perth and Sydney, the heat is on at newly opened **LONG CHIM** at Crown in Melbourne, where David Thompson brings the fire with authentic Thai fare. Chilli fans will love his chicken green curry, while crab fried rice hits the spot more gently.

# INSIDER NEWS

Hot tables, lust-have products, the latest news, books & more.

## TRENDING NOW

### TARTARE 2.0

- » *Lee Ho Fook, Melbourne* Chinese and French meld in Victor Liong's Sichuan-pepper-laced wagyu tartare with flavours of mapo tofu (above), which has crunch from fried shallots and creaminess from a silken tofu emulsion.
- » *Monster kitchen and bar, Canberra* Crisp sheets of black rice accompany the tartare at Monster (left) in Hotel Hotel, the perfect foil for Boxgum Grazing beef, miso-cured yolk and avocado, lifted with a hit of horseradish.
- » *Gerard's Bistro, Brisbane* Tartare turns Middle Eastern with Ben Williamson's *laham nayyeh* arriving as minced lamb with harissa and preserved lime, plus dabs of cured yolk.

Edited by David Matthews

**DELICIOUS.COM.AU** Go online for weekly restaurant news and reviews from our team of critics and reviewers.