

A U S T R A L I A N

# GOURMET TRAVELLER




## 2016 AUSTRALIAN RESTAURANT GUIDE

PROUDLY PRESENTED BY

*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. Rockpool, NSW
2. Attica, Vic
3. Brae, Vic
4. Quay, NSW
5. Vue de Monde, Vic
6. Momofuku Seiobo, NSW
7. Sepia, NSW
8. The Bridge Room, NSW
9. Cutler & Co, Vic
10. Orana, SA
11. Penfolds Magill Estate, SA
12. Bennelong, NSW
13. Bentley, NSW
14. Rockpool Bar & Grill, NSW
15. Esquire, Qld
16. Marque, NSW
17. Sixpenny, NSW
18. Rockpool Bar & Grill, Vic
19. Firedoor, NSW
20. Guillaume, NSW
21. Minamishima, Vic
22. Tetsuya's, NSW
23. Est, NSW
24. Ormeaggio, NSW
25. Ester, NSW
26. Urbane, Qld
27. Provenance, Vic
28. Four in Hand, NSW
29. Flower Drum, Vic
30. Icebergs Dining Room & Bar, NSW
31. Café Paci, NSW
32. Lake House, Vic
33. Café Di Stasio, Vic
34. Sean's Panaroma, NSW
35. Franklin, Tas
36. Aria, NSW
37. Grossi Fiorentino, Vic
38. The Press Club, Vic
39. Aria Brisbane, Qld
40. Oscillate Wildly, NSW
41. Mr Wong, NSW
42. Portefino, NSW
43. Restaurant Amuse, WA
44. Wasabi, Qld
45. Ten Minutes by Tractor, Vic
46. Spice Temple, NSW
47. Pilu at Freshwater, NSW
48. Nu Nu, Qld
49. Biota Dining, NSW
50. Woodland House, Vic
51. Print Hall, WA
52. Monopole, NSW
53. Spice Temple, Vic
54. Appellation, SA
55. Cumulus Inc, Vic
56. Fleet, NSW
57. Rockpool Bar & Grill, WA
58. Moon Park, NSW
59. Pei Modern, Vic
60. Africola, SA
61. Royal Mail Hotel, Vic
62. The Town Mouse, Vic
63. Gerard's Bistro, Qld
64. Billy Kwong, NSW
65. Lee Ho Fook, Vic
66. Paper Daisy, NSW
67. Hentley Farm, SA
68. Brooks, Vic
69. Luxembourg, Vic
70. Three Blue Ducks, NSW
71. Rosetta, Vic
72. Bistrotte CBD, NSW
73. Kappo, Vic
74. Buon Ricordo, NSW
75. Saint Crispin, Vic
76. Tonka, Vic
77. GOMA Restaurant, Qld
78. LuMi, NSW
79. Monster, ACT
80. Flying Fish, NSW
81. Peel Street, SA
82. The Apollo, NSW
83. 10 William St, NSW
84. Ezard, Vic
85. Bar Lourinhã, Vic
86. Co-op Dining, WA
87. Gladioli, Vic
88. Yoshii, NSW
89. The Terrace Restaurant, Vic
90. Lûmé, Vic
91. Aubergine, ACT
92. Acme, NSW
93. Cho Cho San, NSW
94. Lalla Rookh, WA
95. O My, Vic
96. Moon Under Water, Vic
97. Vasse Felix, WA
98. Sokyō, NSW
99. Yellow, NSW
100. Supernormal, Vic

# 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. Monster
2. Aubergine
3. Eightysix
4. Temporada
5. Italian & Sons
6. Farmhouse Restaurant at Pialligo Estate
7. Capitol Bar & Grill
8. Akiba
9. Sage
10. Ottoman Cuisine

## **New South Wales – Sydney**

1. Rockpool
2. Quay
3. Momofuku Seiobo
4. Sepia
5. The Bridge Room
6. Bennelong
7. Bentley
8. Rockpool Bar & Grill
9. Marque
10. Sixpenny

## **New South Wales – Regional**

1. Biota Dining
2. Fleet
3. Paper Daisy
4. Three Blue Ducks
5. Subo
6. St Isidore
7. Town
8. Tomah Gardens
9. Restaurant Mason
10. Muse

## **Queensland – Brisbane**

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

## **Queensland – Regional**

1. Wasabi
2. Nu Nu
3. The Fish House
4. The Long Apron
5. Spirit House
6. Ten Japanese Restaurant
7. Vanitas
8. Seaduction
9. Kiyomi
10. Social Eating House

## **South Australia – Adelaide**

1. Orana
2. Penfolds Magill Estate
3. Africola
4. Peel Street
5. Botanic Gardens Restaurant
6. Hill of Grace Restaurant
7. Press Food & Wine
8. Chianti
9. André's Cucina & Polenta Bar
10. Jolleys Boathouse

## **South Australia – Regional**

1. Appellation
2. Hentley Farm
3. Fino Willunga
4. Leonards Mill
5. The Lane Vineyard
6. Fino Seppeltsfield
7. FermentAsian
8. Salopian Inn
9. d'Arny's Verandah
10. The Bridgewater Mill

## **Tasmania**

1. Franklin
2. Stillwater
3. Me Wah
4. Lebrina
5. Ethos Eat Drink
6. Three Japanese
7. Westend Pumphouse
8. The Source
9. Black Cow Bistro
10. Frank

## **Victoria – Melbourne**

1. Attica
2. Vue de Monde
3. Cutler & Co
4. Rockpool Bar & Grill
5. Minamishima
6. Flower Drum
7. Café Di Stasio
8. Grossi Florentino
9. The Press Club
10. Woodland House

## **Victoria – Regional**

1. Brae
2. Provenance
3. Lake House
4. Ten Minutes by Tractor
5. Royal Mail Hotel
6. Gladioli
7. The Terrace Restaurant
8. The Independent
9. The Argus Dining Room
10. Du Fermier

## **Western Australia – Perth**

1. Restaurant Amuse
2. Print Hall
3. Rockpool Bar & Grill
4. Co-op Dining
5. Lalla Rookh
6. Pata Negra
7. Nunam
8. Mary's
9. The Apple Daily
10. Propeller

## **Western Australia – Regional**

1. Vasse Felix
2. Wills Domain
3. Millbrook Winery
4. Miki's Open Kitchen
5. Cape Lodge
6. The Studio Bistro
7. Leeuwin Estate



## **ACT**

Aubergine  
Monster

## **New South Wales**

### **SYDNEY**

Acme  
Alpha  
The Apollo  
Berta  
Billy Kwong  
Bistrot CBD  
The Boathouse  
on Blackwattle Bay  
Bodega  
Buon Ricordo  
Catalina  
Cho Cho San  
Cottage Point Inn  
Da Orazio Pizza + Porchetta  
Felix

Flying Fish  
Fratelli Paradiso  
Gastro Park  
Longrain  
Lucio's  
LuMi  
Moon Park  
MoVida Sydney  
Nomad  
Otto Ristorante  
Sokyo  
10 William St  
Three Blue Ducks  
Uccello  
Yellow  
Yoshii

### **REGIONAL**

Paper Daisy  
St Isidore  
Subo  
Three Blue Ducks  
Town

## **Queensland**

### **BRISBANE**

Alchemy  
Bacchus  
The Euro  
Gerard's Bistro  
GOMA Restaurant  
Montrachet  
Restaurant Two  
Stokehouse Brisbane  
Tartufo

### **REGIONAL**

The Fish House  
The Long Apron  
Seaduction  
Spirit House  
Ten Japanese Restaurant  
Vanitas

## **South Australia**

### **ADELAIDE**

Africola  
Botanic Gardens Restaurant  
Chianti  
Hill of Grace Restaurant  
Peel Street  
Press Food & Wine

### **REGIONAL**

d'Arry's Verandah  
FermentAsian  
Fino Seppeltsfield  
Fino Willunga  
Hentley Farm  
The Lane Vineyard  
Leonards Mill  
Salopian Inn

## **Victoria**

### **MELBOURNE**

The Atlantic  
Bacash  
Bar Lourinhã  
Bellota  
Brooks  
Cookie  
Dandelion  
Ezard

Gazi  
Il Baccaro  
Izakaya Den  
Kappo  
Lee Ho Fook  
Longrain  
Lûmé  
Luxembourg  
Matteo's  
Mister Bianco  
Mister Jennings  
Moon Under Water  
MoVida

MoVida Aquí  
O My  
Pei Modern  
Rosetta  
Saint Crispin  
Stokehouse City  
Supernormal  
Tipo 00  
Tonka  
The Town Mouse  
Union Dining  
Valentino  
Yu-u

### **REGIONAL**

The Argus Dining Room  
Du Fermier  
Gladioli  
Healesville Hotel  
The Independent  
Kazuki's  
Patricia's Table  
Royal Mail Hotel  
Simone's  
The Terrace Restaurant

## **Western Australia**

### **PERTH**

Co-op Dining  
Lalla Rookh  
Pata Negra  
Rockpool Bar & Grill  
**REGIONAL**  
Vasse Felix  
Wills Domain



## Močan & Green Grout

MODERN AUSTRALIAN

1/19 MARCUS CLARKE ST,  
NEW ACTON SOUTH  
(02) 6162 2909

[mocanandgreengrout.com](http://mocanandgreengrout.com)

- + Mon-Fri 7am-4pm,  
Sat 7am-3pm, Sun 8am-2pm;  
dinner Tue-Sat 6pm-9pm
- + No bookings
- + BYO
- + Shared plates \$16-\$26 D \$16
- + Cards MC V EFT
- + Outdoor dining
- + Chefs Sean McConnell  
& Jeff Lamshed

"Coffee shop by day" is too often a synonym for "lacklustre food by night". Except at Močan & Green Grout. This folksy, hybrid hole-in-the-wall – think hipster nanna's sitting room, right down to the cosy crocheted blankets on chilly nights – serves up more vibrant, creative and sharply executed food than many a purebred restaurant that will charge you double. Crisp snapper sits on top of velveteen corn purée enlivened by lemon verbena straight from the herb garden, while the tartare of Crookwell beef takes a risk with habanero sauce instead of mustard – and it pays off. No dessert leaves the pass without something from the garden: white nectarine, dulce de leche and hazelnut is not overly sweet, surprisingly, thanks to the inclusion of crème fraîche and a few sprigs of thyme to keep the sugar in check, and chocolate mousse plays nicely with mint. Wine? Bring a bottle or don't even bother; the food stands up on its own.

## Monster

MODERN AUSTRALIAN

HOTEL HOTEL,  
25 EDINBURGH AVE, ACTON  
(02) 6287 6287

[hotel-hotel.com.au](http://hotel-hotel.com.au)

- + Daily 6.30am-1am
- + Bookings recommended
- + Licensed, bar
- + E \$14-\$21 M \$24-\$31 D \$14-\$18
- + Cards AE MC V EFT
- + Outdoor dining, private room
- + Wheelchair friendly
- + Chef Sean McConnell

Being the eatery at the hippest hotel in the land is but one of Monster's charms; that it's headed by Sean McConnell, of the Melbourne triumvirate of super-chef brothers, is key to many of the rest. He delivers seemingly simple yet winning dishes formed with a deft touch. The yabby jaffle is a case in point, a fond ode to suburban kitchens made new with crustacean, crème fraîche and horseradish. It fits nicely here in a room dimly reminiscent of a bohemian '50s home, with white wrought-iron dividers and mad mosaics on the tables. The hits keep coming – there's Spanish flair in chorizo with yielding twice-cooked octopus and smoked potato purée, while bonito butter brings melting umami to wagyu rump. The wine list has a considered showing from home and abroad alike, handily grouped by flavour and texture, while the prowess in the kitchen is genially backed up by young, keen staff. It's all quite marvellous – Monster by name, charmer by nature.

## Ottoman Cuisine

TURKISH

9 BROUGHTON ST, BARTON  
(02) 6273 6111

[ottomancuisine.com.au](http://ottomancuisine.com.au)

- + Lunch Tue-Fri noon-2.30pm;  
dinner Tue-Sat 6pm-9.30pm
- + Bookings essential
- + Licensed & BYO, bar
- + E \$18-\$24 M \$29-\$33 D \$12-\$16
- + Cards AE MC V EFT
- + Private room
- + Wheelchair friendly
- + Chef Serif Kaya

True, the menu doesn't change as often as it might, and some of the presentation (the square plates, the squiggles of sauce) might seem a bit dated, but Ottoman's pricing has also remained relatively gentle and there's still a sense of old-fashioned hospitality underpinning the service. The setting is deep Canberra, opposite government buildings just beyond the Parliamentary Triangle, but the food is never better than when it's at its most Turkish. Most of the gold is to be found in the first courses: order up big on böreks of crisp, short pastry crammed with duck, onion and currants, or pan-fried haloumi elevated from the everyday in a salad brightened with walnuts and pomegranate. Lamb is handled with predictable brilliance in the main courses, but the surprise hit might be the manti, ravioli-like dumplings of supple egg pasta enveloping goat's feta and spinach. As Ottoman cruises closer to its 25th birthday, the empire seems assured.