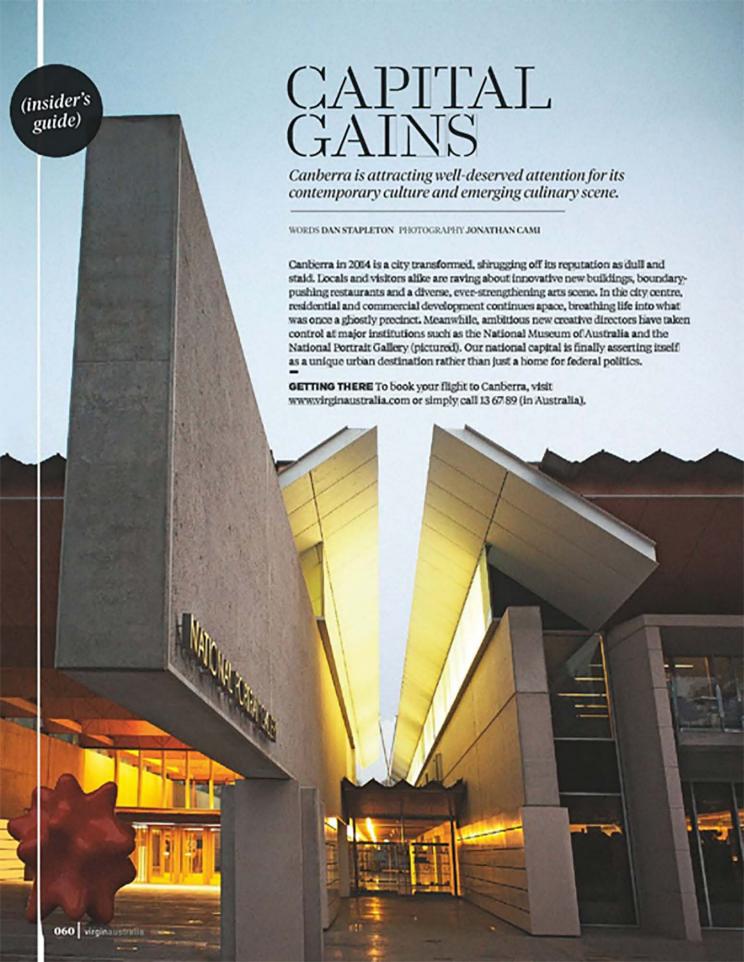


## virgin australia voyeur

## The Golden Coast

PRISTINE BEACHES, SPECTACULAR VIEWS, GREAT FOOD...
WHY MUI NE IS VIETNAM'S NEWEST HOTSPOT











## Where to eat

The food and drinks menus jostle for superiority at Temporada (15 Moore St; +61 2 6249 6683; www.temporada.com.au), a new, more casual venture from Ben Willis, the chef behind Canberra fine-dine mainstay Aubergine, Woodgrilled oysters and marinated sardines on toast share space with satisfying mixed plates and knock-out desserts such as salted-caramel parfait. Thirsty? Try the Bridge Road Brewers pale ale on tap or a Jerry Jam cocktail with seasonal berries. For a more intimate experience, there's Močan & Green Grout (above: 1/19 Marcus Clarke St; +61 2 6162 2909; www. mocanandgreengrout.com), where the food is prepared (and the dishes are washed) before your eyes. Breakfast here is a real treat - grab the Tripoli baked eggs with spiced radish or a smoked salmon rye muffin with whipped lemon ricotta - while the dinner menu keeps things simple (how about steak tartare or mushrooms with bone marrow?). There are newer, buzzier restaurants in Braddon than Italian and Sons (right: 7 Lonsdale St: +61 2 6162 4888; www. italianandsons.com.au), but none fulfils its mission statement with quite the same verve. The food is simple and elegant - think cured meats, pasta with wine-infused sauces and minimalist wood-fired pizza.

