

# mxNosh



## TASTY MORSELS

TRY THIS



### NICER RICE

There's a new gluten-free range of risotto sauces – Valcorp's La Gina Risotto Pronto. The range, above, is 95 per cent fat-free, nutritious, easy to use and gluten-free. At supermarkets now for \$4.50.

### TUCK IN WITH ALE

The Normandy Ale House has just opened its dining room. Music on Sunday afternoon from 4pm to 7pm, with lunch available Thursday-Sunday and dinner daily. Ph: 9481 3332.

### DRINK TO CHEESE

Join a wine and cheese tasting at Richmond Hill Cafe and Larder, October 7 at 6.30pm. \$65 a head. To book, ph: 9421 2808.

### OFF THE DARK END

Lindt's new Lindor dark assorted chocolate balls are now available. A 235g box features treats filled with smooth centres of dark chocolate, raspberry or mint. At supermarkets for \$15.49. Visit [www.lindt.com.au](http://www.lindt.com.au)

### TERRIFIC TOAST

Think your cheese toastie rocks? Register your recipe with COON for the chance to win up to \$1 million in the search for Australia's most popular toasted cheese sandwich. Visit [www.naturallycoon.com.au](http://www.naturallycoon.com.au)

— Something happening in Melbourne food and wine? Let us know at [huntm@mxnet.com.au](mailto:huntm@mxnet.com.au)



Picture: NICOLE CLEARY

13/20

## TRUNK BISTRO 275 Exhibition St – City Ph: 9663 7994

The development on the corner of Lonsdale and Exhibition streets adds an extra element of dining and drinking to the area.

As much as the Paris end of town is the Spring St end, the enclave ends at Lt Bourke St.

So it's a step along Exhibition St to the corner of Lt Lonsdale St and new bar/restaurant Trunk.

Trunk inhabits an old synagogue that housed the Italian Sillitto for many years.

But it has been given a substantial makeover, and its white tiles contrasting with dark wood are ever so cool.

The restaurant is hidden at the rear, but the bar is our focus today – filled with tables and chairs to sit for a drink or meal from the menu that takes its inspiration from Italy.

Adjusted for casual dining, the menu has dishes in smaller portions in an Italian version of tapas – but not antipasti.

Calamari fritti comes spice-crusted and the flesh has the firm tender contrast of well-cooked squid.

The spicing dominated the delicate flavours, but it's a good version.

Salt cod green-chilli fritters will have me revisiting for drinks at the end of a working day – the salty brandade enhanced by sweet peppers balanced with a chilli bite.

Farfalline is served with a classic bolognese ragu – all winter flavours, and the is sauce perfect with the butterfly-shape pasta.

Pizzas are thin-based and add to the collection of classy versions available across the city – outside Naples, Melbourne must be the pizza capital of the diaspora.

Excellent fratelli galloni parma ham added to the pizza after it's cooked is as simple and good as it gets.

A bitter salad of radicchio, walnuts and buffalo milk ricotta should reflect

what's in season, but a few grapes ruined the concept.

Desserts change daily but respect the seasons, and chocolate is always in season. The pudding was rich and decadent.

Service is slick, covering the bar and checking tables are cared for, and advice on the wine list is free flowing, showing a passion for a well-selected list.

The restaurant at Trunk is a step up again with a short, sharp menu and the bar enjoys the same wine list, making it a great spot to enjoy anything from a quick refresher to the full deal.

As the weather turns warmer the outdoor space will click into gear for al fresco food and wine.

Price is \$50 a person. Visit [www.trunktown.com.au](http://www.trunktown.com.au)

**CHRISTOPHER HAYES**  
Christopher Hayes is principal of Australia's food and wine guide, Eat & Drink. [www.eatanddrink.com.au](http://www.eatanddrink.com.au)

## Left overs



Take these home for later

## Dr Booze

With a background in genetic science (specialising in koala populations), Sandro Mosele has become a bit of a winemaking legend on the Mornington Peninsula. Commissioned to make wines at several vineyards, his philosophy is purity and ripeness of fruit through strict canopy management. His 2006 Kooyong Estate chardonnay is vibrant and golden in colour with a bouquet of grapefruit skins supported by a savoury matchsticks aroma. The palate is tight and linear, with stone fruit and citrus flavours rounded out with a nutty almond finish. Drink now to 2012. RRP: \$35-42.

**HENRY LIVINGSTONE**  
sommelier

To feature wines here or for more information, contact [drbooze@netspace.net.au](mailto:drbooze@netspace.net.au)

## Chef Chat

One of the best books I ever bought was *50 Great Curries of India* by Camellia Panjabi. It has some fabulous staples any curry lover should learn to make. Biryani is a favourite stand-by. It's a classic dish of basmati rice and curry layered together and baked in the oven. The resulting fluffy rice with meat or vegetables is made better with some crispy onions, fresh coriander, thick yoghurt and a warm naan or two. Basmati rice has a low glycemic index compared with white or even brown rice and is great for this dish. Soak in water for half an hour, then tip into plenty of boiling salted water with a splash of oil until half cooked. Drain and serve with any number of spicy curries. My favourite is a lamb and tomato variation with loads of caramelised onions. Traditionalists will drizzle an infusion of saffron and warm milk over the top to add colour and flavour, and maybe a pinch of garam masala, a few pistachios or cashew nuts before adding a tight-fitting lid and placing in a moderate oven for half an hour. Or just plug biryani into YouTube for some inspiration – you'll love it.

**GARY MENIGAN**  
chef, proprietor  
Fenix, The Boathouse

## What's In

Open from today, Butchers Grill Meat & Wine Room at Waterfront City, Docklands has a Mediterranean-style menu using Victorian meats. Dishes include chevapchichi (skinless sausage) and pljeskavica (spicy meat patty). Steaks include everything from porterhouse to T-bone. Try the mixed grill platter for two. Prices average mid \$20 for mains, \$10-18 for starters and \$11-13 for desserts. Ph: 9640 0696 or [www.butchersgrill.com.au](http://www.butchersgrill.com.au).

## NEW FLAVOURS

Head to BearBrass at Southbank tonight for Beer 'n' Bite night. From 7pm, join Matilda Bay beer ambassadors (they make Redback, Beez Neez and Bohemian beers) for five small courses matched with five beers. Ph: 9682 3799.

And don't forget about the Happy Oyster every Friday from 5pm to 7pm at PJ O'Brien's & PJ's Side Bar at Southbank where you can get freshly shucked oysters for half the normal price.

Wash 'em down with a pint of Guinness or a glass of Yarra Burn sparkling for \$12 for a half dozen or \$16 for a dozen. The price includes the drink.



## COOKING UP A STORM

Crust, High St, Armadale. Ph: 9021 9999.

Pizza maker for Crust, Ollie Thom, sure knows how to throw a pizza base. Here he divulges his unusual secret shame snack.

**Why become a pizza maker?**

Because people are always going to eat pizza.

**Favourite Melbourne restaurant?**

Pellegrini's on Bourke St, because the place offers great traditional Italian pasta. You've gotta try it.

**Secret shame snack?**

Bonox on toast (Bonox is like a beef/Vegemite spread).

**Favourite budget city eatery?**

Target Alley Sushi off Bourke St, because it's really good value for money.

**Where can we find you on a day off?**

In the city, just hanging out with friends.

**Quick meal suggestion?**

An apple – short, sharp and healthy.

