



DINING OUT



# THE FLAVOURS OF BRISBANE

**BLESSED WITH A STUNNING** coastline, pristine hinterlands and barely explored outback, Queensland is a safe and easy holiday destination where all seasons have a unique profile and particular high points. Add to that a growing wine region which is delivering wines of a high international standard and some of the

country's finest dining experiences and you have paradise at your doorstep.

Brisbane, now a thoroughly modern city with a thriving heart and a great, friendly pulse, is rimmed with a growth band – a green pastoral perimeter where much of what we eat is grown as well as in the hinterlands of the Gold and

Sunshine Coasts, where higher altitudes and small, environmentally responsible populations ensure premium produce. Moreton Bay and our coastline produce a myriad of glorious fish and crustaceans which is much sought after around the globe.

As the state welcomes more than 1500 new residents every week, it's little wonder there is a growing posse of talent, particularly in the hospitality industry where many chefs, restaurateurs and other industry professionals are 'sea-changing' here to work and live in this abundant and gorgeous environment.

A culinary low point no more, Brisbane city now has a plethora of establishments which range from casual pizzerias to elegant fine diners.

## CBD RESTAURANTS

● **Boardwalk Bistro + Bar.** For relaxed bistro dining 7 days a week with Brisbane River views, it doesn't get much better than this. Enjoy their range of high-quality seafood, steaks and bistro fare. With a



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wide selection of wine available by the glass, beers on tap or refreshing cocktails, this is the ultimate location to relax.

Located at Riparian Plaza, 71 Eagle Street, Brisbane. Phone: 3221 0026 or visit [www.boardwalkbar.com.au](http://www.boardwalkbar.com.au)

● **Customs House.** Set against the century-old splendour of the city's original customs centre, Customs House restaurant offers innovative international cuisine. Dine inside in beautiful heritage surroundings or al fresco under market umbrellas on the terrace overlooking the Brisbane River and the Story Bridge. The restaurant is open every day from 10am for cake and coffee. It is open for lunch from Monday to Sunday and for dinner Tuesday to Saturday. Also open for Sunday brunch from 10am. Customs House is located at 399 Queen Street, Brisbane. Phone: 3365 8909.

● **Friday's.** Friday's restaurant/bar and nightclub is situated in the Riverside Centre. With expansive terraces and a stylish bar, Friday's is a popular lunch and dinner destination for city workers and visitors alike. After dark Friday's is an immensely popular nightspot with resident DJ's and live music Wednesday to Sunday. Friday's, Riverside Centre, 123 Eagle Street, Brisbane. Phone: 3832 2122 or visit the website at [www.fridays.com.au](http://www.fridays.com.au)

● **Moo Moo The Wine Bar + Grill.** Brand new to Brisbane and with a stunning interior décor, Moo Moo The Wine Bar + Grill is putting the sexy back into steak. Owner Steven Adams has elevated the concept of a steakhouse by delivering a menu celebrating fresh seasonal flavours from family farms and artisan producers. The highlight of the menu is a specialty beef section, which has been handpicked by Steven using produce from the best breeders in the country. The selection includes grass fed beef, grain fed beef and organic beef.

With an award-winning wine list of approximately 600 wines, the finest beef available in the country and first class service, Moo Moo is 'a rare steak restaurant, well done'™.



Moo Moo The Wine Bar + Grill.

Located in The Port Office, Stamford Plaza Hotel, Edward Street, Brisbane, Moo Moo is open for lunch and dinner seven days. Phone: 3236 4500 or visit [www.moomoorestaurant.com](http://www.moomoorestaurant.com)

● **Privé249.** Offering guests a sexy, smart dining experience, Privé249 boasts a tantalising menu of French inspired Australian cuisine. Seating up to 52 guests, the restaurant's floor to ceiling windows frame the magnificent city views, overlooking Brisbane Central Clock Tower and the historic Anzac Square. French Chef de Cuisine, Mathieu Astier, has created dishes which showcase the true authenticity of natural flavours, using top of the line produce and innovative presentation. Privé249 offers guests an extensive wine list featuring more than 200 local, national and international drops along with an inspiring 5 course tasting menu.

Privé249 is located in the Sofitel Brisbane Grand Central, 249 Turbot Street, Brisbane. Reservations phone 3835 3535.



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• **Siana.** Unique amongst Brisbane restaurants, Siana offers variety and value for money. Combining a range of culinary influences including Tandoor, Sushi, Dim Sum and Wok dishes from across the Asian continent, the menu encompasses fresh produce presented simply in a contemporary Asian environment. Relax in the indoor / outdoor seating and soak up the view overlooking the Brisbane River, in Brisbane's newest boardwalk dining precinct of Riparian Plaza.

Siana is located at Riparian Plaza, 71 Eagle Street, Brisbane. Phone: 3211 3887 or visit [www.siana.com.au](http://www.siana.com.au)



• **SSS BBQ Barns.** Walking into a SSS Steakhouse is like walking into another world, with memorabilia adorning every wall, the warm glow of a country ranch and the intoxicating smell of bbq flavours. Start with a few drinks in the bar and some complimentary pots of peanuts and spicy popcorn. Choose from the varied menu where the house specialties include thick tender steaks and melt in your mouth baby back ribs with full-on friendly service and hospitality till late.

SSS BBQ Barns is open seven nights from 5.30pm; open for lunch on Fridays from 12pm. Located at 570 Queen Street (corner of Ann Street). Phone: 3839 1162.

**SPECIALTY**

• **Freestyle Tout Dessert Café.** Martin Duncan started the Freestyle Tout concept, specialising in desserts, art and flowers 11 years ago. Freestyle Tout is now in two locations, in Brisbane's bustling Emporium complex and the recently opened West End café. Both venues feature an all day savoury menu in addition to Martin's already famous desserts:

Emporium, open 7 days, 10am to late, 1000 Ann Street, Fortitude Valley. Phone: 3252 0214. West End, open Tuesday 5.30pm to late, Wednesday – Sunday 11.30pm to late, corner Browning, Melbourne and Boundary Streets. Phone: 3255 3288 or visit the website [www.freestyletout.com.au](http://www.freestyletout.com.au)

**WATERLINE RESTAURANT** By Kerry Heaney

Even on a less than perfect Brisbane day (yes, occasionally the sun doesn't shine full blast), the view from the Waterline Restaurant is special.

The Waterline Restaurant wraps around one side of the Riverside Centre in Eagle Street with floor to ceiling glass maximising the view. There's even an open air balcony which would be a perfect position for enjoying Brisbane's regular river firework displays.

From the Story Bridge to the Kangaroo Point Cliffs, the river unfolds before your eyes. Ferries amble up and down while City Cats fly past. It's the view that does the talking here with clean white tables sans cloths and comfortable moulded pine chairs taking second place.

The menu is modern Australian with a good selection of your favourites from Sydney rock oysters to prime, char-grilled steaks.

If you're after a fast turnaround for a quick business lunch, prompt service will have you in and out in just 20 minutes with the right menu choice.

Entrees include the ever popular prawn and avocado cocktail – a perfect combo of the fruits of the sea and land, Queensland style; simple but tasty char-grilled corn, bacon and potato chowder; gravlax of Tasmanian salmon simply served with crisp iceberg lettuce, fried capers and lemon cream cheese or even a crisp pork with black mushroom risotto.

For the not so hungry there's a good selection of light meals including a wagu

beef burger, salt and pepper calamari and beer and dill battered reef fish and chips.

The menu really shines when it comes to the grill and with a tag line of 'scaring vegetarians for 23 years' it's no surprise. Choose 1824 Beef premium sirloin on the bone or rump from The Australian Agricultural Company or Nolan's private selection T-bone or eye fillet in sizes ranging from 300 to 500 grams.

Popular with visitors and local workers, the restaurant offers a hard-to-beat Credit Crunch Lunch with one course and one glass of wine for \$25. I chose the medium rare seared lamb fillet on an orange scented cous cous salad. It came with fresh herbs and mint yoghurt plus a glass of 2008 Kapuka Pinot Noir from Marlborough, New Zealand. The lamb had that beautifully pink interior which contrasts well with the char-grilled exterior.

The Two Fine Reds for Two menu offer has an eye filled medallion, roast onion and tomato mash, fresh beans with a shiraz jus and a bottle of 2008 Round Two Shiraz from the Barossa for just \$40 per person for two people.

The wine list includes a good range of imported and Australian wines including some excellent selections from the award winning Witches Falls winery on Mount Tamborine.

**Waterline Restaurant**, Riverside Centre, 123 Eagle Street, Brisbane. Open for lunch Monday – Friday. Tel: 3832 2122. [www.fridays.com.au](http://www.fridays.com.au)