



**THE SIDE  
TREE TEMPLE**

Yarra Pl, South Melbourne  
03 986 2990 or visit [www.stait.com.au](http://www.stait.com.au)  
open daily

Unassuming location down  
new way behind Clarendon  
n't deter the caffeine  
i who flock here. Drink in  
y? The shabby-chic decor,  
menu and hipster crowd  
great spot to linger over  
n genies: Owner Salvatore  
nd co brew some of the  
n. **Serving suggestion:** An  
\$2.50, a regular coffee is  
dash out an extra 50 cents  
estate and gourmet  
ellence brew. Java genius;  
in boutique beans, St Ali  
te every day. Choose from  
ate and four blends to  
il for 250g. **Menu mojo:**  
t standard cafe fare with  
r (ex Ezard and Longrain)  
en. Mushrooms on toast  
whipped goat's cheese  
ranate molasses (\$13.50).  
y. Take bean appreciation  
level at one of the eight-  
ntry of Origin food and  
tation events (\$100 p/p).

For a melt-in-the-mouth tender roast, add a little stock or water to the dish while baking. Once the meat is cooked, the liquid can be used as a base for gravy.

You'll find more kitchen tips at [www.taste.com.au](http://www.taste.com.au).



CAMPBELL MATTINSON

**Wine front**

When Beringer Blass and Southcorp merged to form Australia's biggest wine group, Foster's, a few years ago, winemakers from the two companies had a 'get to know you' meeting. Makers from Wolf Blass, Wynns, Jamiesons Run and others gathered to explain their wines. A highlight was Penfolds chief winemaker Peter Gago, who talked passionately about the love and detail involved in making its icon reds: St. Henri Shiraz, Bin 389 Cabernet Shiraz and, of course, Grange. His speech was a tough act to follow.

That gig fell to Wayne Falkenberg, from the Lindemans Karadoc winery in north-west Victoria. One of the biggest producers in the county, it's a winery that's more about volume than quality. Or so you might think.

"Hi," Falkenberg began. "I've been at Karadoc since 1976 and I make \$10 wines with all the care and detail that Peter puts into Grange. Commercial wines are harder to make than most because you have to produce a wine that's instantly recognisable year in, year out, but there's no way Mother Nature gives you the same ingredients every year."

With that the room broke out in smiles. Try **Lindemans Reserve Shiraz 2006** (\$13.99, from Woolworths Liquor and independent liquor outlets) and you'll understand why. You'll want to keep drinking and drinking this flavoursome, easygoing wine (responsibly, of course).

Campbell Mattinson's *The Big Red Wine Book 2009/10* (Hardie Grant, \$24.95) is out now.

**GLUTTON**

**BOND STREET CAFE AND WINE BAR** 4a Bond St, South Yarra. Call (03) 9824 1161

Remember 1988, when shoulder pads were big and everyone wanted to be seen at Caffè e Cucina? Well, just as power dressing threatens a comeback, a new Italian hot spot - with direct lineage to the original - has materialised right around the corner. The owner is Mauro Marcuoci, who was a partner in e Cucina and went on to open Il Bacaro and Pizze e Birra. At a glance, his new place bears no resemblance to its venerable ancestor. Whereas the old girl was (and still is) all dark floorboards and Bentwood chairs, the new kid on the block is a vision in shiny black surfaces - "like a 1980s advertising agency" remarks my dining companion. Still, the shared DNA shows in the cramped tables, mood lighting and buzzy crowd. Chef Luigi Buono's food also sings from the same stylishly restrained songbook, but the menu is rooted in 2009, kicking off with 16 inizi - little dishes designed for sharing. We revel in the pungent richness of two semolina gnoccho smuggled under a blanket of gorgonzola, pear and walnuts (\$8.50), but wish our fritelle di calamari e verdure (\$9.50) - tempura-like bird's nests of shredded veggie and calamari - had a zesty aioli to cut through the fatty crunch. Mains are offered solo, but one look at the plump double roasted duck (\$26) in its sticky grappa and muscatel sauce, and my fork is reaching across the table. However, on tasting the sea-spray freshness of my spaghetti allo scoglio (\$23), tossed with shellfish, garlic and chilli, I'm less keen on sharing. Unlike shoulder pads, great, well-priced food never goes out of style.

**Three of a find... curry pastes**



- 1. Goan Cuisine Xacuti Curry Paste, \$9.30 (370g).** Xacuti (pronounced sha-koo-tee) was originally eaten as a vegetarian dish by the people of Goa in India. Enter the Portuguese on their spice crusade, cue the introduction of Christianity and, *voilà*, the Goans add meat to their diet. Try prawns with this one. Stockists: [www.goancuisine.com.au](http://www.goancuisine.com.au).
- 2. Ding Jungle Curry, \$11.95 (250g).** Mid-range in heat and high in ease, this fragrant green paste works with all meats and seafood. Stir through and the heady aroma of galangal, lemongrass and kaffir lime leaves will bring the brood to the table. Stockists: [www.rawmaterials.com.au](http://www.rawmaterials.com.au).
- 3. The Rangoon Racquet Club Curries of the British Raj Methi Curry Sauce, \$11.95 (320g).** This range harks back to the days when English gentry collided with the piquant flavours of the East Indies. For curry cooking, they recommend you avoid using olive oil, as it can disrupt flavours; use ghee or peanut oil. Stockists: The Essential Ingredient.