on the menu

restaurants, chefs, food, products, travel

Italian job
Giuseppe classic pasta, $6, and Rizzoli anchovies in olive oil or hot sauce, $10.50. Just add olive oil, garlic and a few bars of Verdi. *Stockists, 1300 305 129, raw materials.com.au.*

press test

No-one is quite sure when *MasterChef* judge George Calombaris gets to sleep. During the finals of Series Two, his restaurant The Press Club reopened its bar as Little Press & Cellar. Modelled on the Greek *mezethopolio*, it's the sort of place you can drop in for a glass of wine – there's a good selection by the glass, since one of the additions to the space is an Enomatic system – and plates of mezze at any time of day. We're loving the chicken parfait with cinnamon crisps and the chocolate and salt caramel tart (above). *72 Flinders St, Melbourne, (03) 9677 9677.*

daily special

Stéphane Reynaud is one of France's most beloved chefs and authors (and he'll be at Crave Sydney International Food Festival, see page 16). *365 Good Reasons To Sit Down To Eat* (Murdoch Books, $80) is his latest, quirky, offering.

The solid stainless-steel Royal VKB Garlic Crusher crushes garlic and neutralises the odour on your hands. $45, milkandsugar.com.au.

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