

Still hungry?

Lunch

That Korean has hit the food-fashion stakes in testament, at least in part, to its finely balanced attitude to things spicy, protein, vegetable, starchy and fermented. That the practised team behind K-town fave Sydney Madang has branched out into something more upscale-contemporary is a bonus. Spread across two adjoining dining rooms (one with table grills and smoke, and one without), Danjee is sleek, smart and staffed to match. It even has a cool drinks list, from fine wines to Korean teas, craft beers and spirits. Then there are the go-to dishes: japchae (potato noodles), bibimbap (including a marvellous raw fish version, or hwaee, pictured) and sizzle-at-your-table meats. Salads and sides are zingy, crisp and sparkling, from classic cabbage kimchi to pickled daikon and slaw.

SMH Good Food Guide



DANJEE

1-7 Albion Place, city
8084 9041
Daily, 11.30am-2.30pm; 5pm-9.30pm
\$6-\$25
danjee.com.au

Dinner

Sweet-smelling plumes of fruity tobacco smoke curl into the air outside as this lively corner favourite lives up to its Middle Eastern-inspired name. A new lease on life has seen it switch tack, however, with a thoughtful interior revamp mixing wood and exposed brick. Oh, and lots of denim, too, on youthful staff delivering cocktails and big timber boards piled with slow-cooked, sticky, smoky, barbecue sauce-slathered ribs. The steakhouse menu covers fries, burgers, grilled Riverina-sourced meats, salads and share plates, with the occasional reference to the Levantine flavours that ruled here pre-refurb. A vibrant assembly of radish, pomegranate, rocket, tomato and pickled cauliflower is topped with elegantly draped smoked salmon; fried calamari comes with mayo and a chilli flake-dipped lime wedge; a refreshing salad pairs watermelon with feta. And there's irresistible knafeh (pictured), a lighter take on the Lebanese indulgence of sweet cheese, semolina and sugar syrup. Cafe fare is served for brekkie and lunch on weekends.

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SHISHA BAR & GRILL

61 Georges River Road, Croydon Park
9705 7941
Tue-Sun, 5.30pm-late; Sat, 7am-2pm;
Sun, 8am-2pm
\$8-\$38
shishabar.com.au

QUICK BITES

BLOW OUT »

Andrew Bowden at Hartsyard in Newtown is the evil genius behind such cakey Frankenstein monsters as the Damo, an explosively engineered banana cake with peanut butter mousse, banana cream, passionfruit curd and caramelised popcorn. Or choco-philles, meet the Jasper: malted chocolate, chocolate fudge, Milo mousse, Maltesers and meringue. The one you see before you is a custom job, a salted caramel raspberry cheesecake. I'm seeing the Jacqui: pineapple pavlova tower with Black Forest chocolate cherries, Nutella icing and licorice alsorts. Cakes start at \$190 to feed 10-20 people; hartsyard.com.au.



spot on Willoughby Road that has seen several food incarnations, none particularly memorable before now. Arriving for late lunch on Friday, we find the pavement tables packed, bar one, and feeling lazy, we go the Mama's Favourite Spread, three courses chosen for us. It's a lot of food; good, though not quite up to the best street Vietnamese Sydney has to offer. Next time I'll order my own dishes, including the pho, but it's a great buzzy spot, more chilled-out than Surry Hills, with friendly, helpful service. **Mama's Buoi, 77 Willoughby Road, Crows Nest, 9438 5005; mamasbuoi.com.au.**

« BUY

I'm not sure what's best about this, the fab retro packaging or the fact it holds a dinky, single-serve panettoni the size of a muffin. It's the



real deal from Milan

and comes in classico with dried fruit, or cioccolato with choc-chips. **G.Cova & C panettoni, 100g, about \$10, at Hudson meats stores; Mercato e Cucina, Gladesville; High Street Deli, Willoughby; Maloneys Grocer, Coogee; Dr Earth and MakMak Macarons, Newtown; rawmaterials.com.au.**

EAT

Miss Chu is getting a run for her money as a new Vietnamese arrival in Surry Hills speedily spreads north to open another branch in Crows Nest. **Mama's Buoi**, originally from Melbourne, has snapped up a corner

» BROWSE

So here we are, it's December. Ergo, time to extract head from sand: Christmas is a'comin', so better get cracking. You know what happens if you don't. Mail. Ghostly crowds of slobbering shopper zombies. Grasping at straws. Literally. Those novelty straws no-one wants, let alone your mother. Pretty sure she'd rather have this novelty tea-towel - well, I would - and no malls involved. Online gift emporium **Hard to Find** has a real-life pop-up in The Rocks that is, fittingly, somewhat hard to find. Once you

do, you can gladhand their rather nice stuff and order it on touch-screens in store. Or just hop on the interweb and away you go. The rocky road gift box looks like a good pick too. **Until December 14, 5 Hickson Road, The Rocks; hardtofind.com.au**

TO BRIE
or NOT
TO BRIE
THAT is
NOT
a QUESTION

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