

RESTAURANTS

perfect sunny weather – especially if you're perched on the verandah alongside the jetty. Weekend breakfasts offer the usual suspects, although the quality surpasses the expected. Shredded duck and caponata omelette with baby spinach and hazelnut salad is a succulent standout – good enough to become a classic Aussie breakfast dish. The lunch and dinner menus are limited to five entrees and five mains (plus two of the signature Lamont marron dishes), but few will find the choice anything but adequate. These are produce-based dishes, where the main ingredient is cleverly balanced with flavours that complement it: so (for example) lamb loin comes with horseradish potatoes, dutch carrots and aged balsamic. At night the crowd tends to be older and more formal. The restaurant has the best acoustics in town, so the ambience is quiet and the serenity of the water is reflected inside. Efficient, assured service. An improved wine list is promised. **Open:** lunch Tue-Sun, dinner Wed-Sat, breakfast Sat-Sun. Licensed. Mains \$38-\$42.

QUEENSLAND

ALCHEMY

175 Eagle Street, Brisbane.
(07) 3229 3175.

www.alchemyrestaurant.com.au

A bright, shining new star on the Brisbane scene, Alchemy opened in a blaze of publicity earlier in the year, the long-awaited successor to Brad and Angelica Jolly's admired Lat 27. Modern, edgy decor embraces the arabesque flourishes of red Venetian chandeliers, an interesting design signature. Assisting the ambience no end is the wonderful view over the city reach of the river and nearby Story Bridge. It is this for which

Brisbane diners are thankful: the good restaurant, great view combination. The food acknowledges classic European style



Meadowbank Estate, Tasmania



in dishes such as pot roast pheasant with root vegetables and spiced prune jus, although the execution is singularly modern, with imagination given full vent in an impressive line-up of desserts. The place operates at a cracking pace and has maintained its early popularity – it seems the crowds just keep coming back for more. **Open:** lunch Mon-Fri, dinner Mon-Sat. Licensed. Mains \$37-\$44.

SEASON

25 Hastings Street, Noosa.
(07) 5447 3747.

www.seasonrestaurant.com.au

Season sums up what's to love about Noosa: the word is style. Neutral, sandy-blond decor is washed in suffused natural light from a canopy of white sails, while open sides offer views out to clipped honeysuckle and other perennials, cool and green. And you can almost hear the waves' spent energy as they swish and arc over the sand a few metres away. Chef Andrew Tomlin's menus match the vibe of lazy, crazy, hazy summer days, delivering food that isn't overworked but makes the most of seasonality and great local ingredients. His deft treatment of seafood is something you come to expect, as is his signature originality that adds real interest to dishes, breakfast included. It's no small feat to provide meals of a high standard from dawn to dinner every day, but Season

has made an art of it for some time. Well-judged service and a useful wine list add to the appeal. This is quintessential Noosa. **Open:** Breakfast, lunch and dinner daily. Licensed. Mains \$24-\$35.

M YOGO

Ground Floor, Pier Shopping,
Pierpoint Road, Cairns.
(07) 4051 0522.

www.matureyogo.com

Cafe style, on the covered deck overlooking scenic Trinity Inlet and marina, M Yogo is a great little find in downtown Cairns. The superior food is a true blend of French and Japanese cuisine, with the link being the culinary sensibility residing in chef Masa Yogo. For years, first on the Gold Coast and now for almost three years in Cairns, he has drawn diners impressed by his original and accomplished dishes, as exquisite to behold as they are to eat. One of his signature ideas is the cabinet amuses – perhaps prawn and eschalot profiterole or broccoli and tiger prawn mayonnaise – a light and inexpensive way to begin. A respectable low-to mid-priced wine list has been compiled with care. The front of house is capably overseen by Miyuki Yogo, who is the other half of this utterly dedicated duo.

Open: lunch and dinner daily. Licensed. Mains \$18-\$58 (lobster).

TASMANIA

MEADOWBANK ESTATE

699 Richmond Road, Cambridge.
(03) 6248 4484.

www.meadowbankwines.com.au

Meadowbank, just outside the historic village of Richmond, is almost the perfect package. An architecturally interesting building, great food designed and delivered by chef Simon West, impeccable service, an inspiring "wine walk" – a collaboration by local artist Tom Samek and food writer Graeme Phillips – and sweeping views over vineyards to the languid waters of Pittwater beyond. The view incorporates the oyster beds where your first course may originate. They're amongst the closest ingredients to grace a menu so proud of its commitment to local produce it provides "food miles" for each dish. Each savoury dish is "entree-sized", and individual dishes are of varying weights, reflecting their position on the carte. You can compose a private degustation or share plates with others at your table. Examples include rabbit terrine with chilli jam, and smoked eel with potato pancakes and horseradish cream. While the menu is updated regularly, West's renowned soft-centred chocolate pudding is a permanent fixture.

Open: from 10am daily. Licensed. Mains \$14-\$22.

