

VOGUE

AUSTRALIA

ENTERTAINING + TRAVEL

INDULGE

modern indian banquet
country dinner party
celebrating noosa
new york stories
autumn in france

Peter Gilmore's
caramelised
raspberry mille-feuille



DISCOVER

island hopping in fiji
milan for all seasons
undiscovered ireland
san francisco sleepovers
red centre adventure
hobart gets hip

KITCHEN SPECIAL

designers' secrets

AUDI PRODUCE AWARDS 2007

and the winners are...

chefs' table
desserts
to die for

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FALLING FOR CLOONEY

Driven by frustration with what was unavailable in Auckland, seasoned bar owner Tony Stewart has injected some much-needed sexiness into the city's dining and bar scene with Clooney, RIGHT. The Fearon Hay design speaks of a sophisticated flirt, reminiscent of its namesake, which Stewart believes will age gracefully. "I didn't want something new that was here today, gone tomorrow," he says. Australian chef Glen Taylor capitalises on the best of New Zealand seafood – entrées include crayfish and tuna tartare and prosciutto-wrapped Nelson scallops – and the imported Italian rotisserie chargrill, with dishes such as braised Awatere wild boar. Be assured, the Moooi chairs are filling up fast. 33 Sale St, Freeman's Bay, Auckland, +64 9 358 1702, clooney.co.nz.



EVERYTHING OLD... Down St Kilda way, the Tolarno has always been something of an oasis on shabby old Fitzroy Street, and now Guy Grossi, ABOVE, has finally moved into the hotel's bar and dining room (which will double as a gallery). Architect Peter Elliot has performed an understated update, while artist Mirka Mora has restored some of her original murals from the 1960s and also added new ones. Anthony D'Augello and Dominic Marzano, who've been at Grossi Florentino, are turning out classic European fare from the kitchen. 42 Fitzroy St, St Kilda, Vic, (03) 9525 3088, mirkatolarnohotel.com.

VE+T LOVES... Bar Lourinhã's long-table dinners in its Chapel Room on the first Tuesday of each month. Book at the bar, 37 Little Collins St, Melbourne



NIGHT MOVES It's a bar, it's a nightclub, LEFT, it's where the cool kids hang out. That might explain why former Longrain chef Teresa Gibson pulls back on the spices in Favela's Asian-inspired kitchen. The desserts – Lindt-filled strawberry tempura, for instance – are inspired and worth saving space for. 1 Kelleff Way, Potts Point, NSW, (02) 9380 7950, favela.com.au.

COTTESLOE SUNSET Chef Chris Taylor of Perth's Fraser's Restaurant and Bluewater Grill has taken over at the historic Indiana Tea House at Cottesloe. Built in 1910, the wooden colonial-style building has amazing views of the ocean and, in the evening, the setting sun. Seafood dishes are bound to be a stand-out here, as they are at Taylor's other venues, and guests will be able to choose from a long list of premium WA wines. Perfect for Sundays on the balcony. 99 Marine Pde, Cottesloe Beach, WA, (08) 9365 5005.

