

mx Nosh

TASTY MORSELS

TRY THIS



SUPER SAVING

When two or more dine at BlueFire in the Docklands for dinner on Tuesday and order from the Super Tuesday menu, the restaurant will split the food bill in half. Just mention Super Tuesday to the waiter. Ph: 9670 8008 or www.bluefiregrill.com.au

CRACKER JACQUES

Jacques Reymond was named as Restaurant of the Year at the Restaurant & Catering Victoria 2008 Awards for Excellence this week. Richmond Hill Cafe and Larder won the best Breakfast Restaurant award.

CORKING EVENT

Join the wine tasting at La Camera, Southgate, on Monday hosted by Prestige Cellars. Tasting starts at 6.30pm. Ph: 9699 3600.

FRIENDLY FOOD

The *Allergy-Friendly Cookbook* by Alice Sherwood includes more than 100 recipes with no dairy, eggs, gluten and nuts. \$39.95. Out now.

INSTITUTE OPEN

The William Angliss Institute will hold its annual open day on August 10 from 10am to 4pm at 555 La Trobe St. Try out the chocolate making, or taste test some cocktails.

— *Something happening in Melbourne food and wine? Let us know at huntm@mxnet.com.au*



Picture: BEN SWINNERTON

14/20

SUD TWO Como Centre, 299 Toorak Rd – South Yarra Ph: 9826 2277

Bad reviews can get different reactions from restaurants.

Sud 2 got a bad rap a few weeks back from a respected reviewer.

Have they ignored the comments or had a look at what they are doing?

This venue has had more starts than Makybe Diva, some not much more than a blink of an eye.

Sud, a long-term good performer in King St, bravely took up the reins.

If you can make a success of an Italian restaurant at the "wrong" end of the CBD, what about this?

It's a dark and sexy room at night. Muted grey walls are lifted by clever lighting that makes each table an island of warmth and privacy.

There is a bar and casual snacking area that could be funkier and more welcoming, but we're in for the full dinner.

The welcome is warm and coats are whisked away. Menus read of Italian-inspired, modern Euro dishes with the main ingredient the title for each dish. The descriptions – and staff – offer greater detail.

"Baccala" is different: trevalla is salted in house to set its texture and is served in a soup of chick peas, chilli and tomato.

Following a warming amuse-bouche of rich carrot soup, it lacked impact and was salty.

A redeeming tartina was the essence of winter – light, flaky pastry encasing sweet long-braised leeks wrapped in prosciutto and some piquant Piemonte cheese.

Pesce was a simple blue-eye cooked perfectly and served with smoked eel gnocchi, the contrasting fish flavours highlighting both. I'd love a plate of gnocchi on its own.

Rabbit was classic stuff. A baron with herbed farce served with a gamey jus and baby turnips – the perfect winter warmer.

A side of vivid green spinach appeared with sweet whole-roasted garlic cloves ready to be squeezed into the greens to your preference.

Tiramisu takes on a different guise here, morphing into a semifreddo.

The flavours are all there and it's an interesting concept worth developing. It disappeared quickly.

A steamed quince and ginger pudding was kept light to highlight the fragrance of the quince, its sauce anglaise (custard for the unfamiliar) flavoured with vanilla and lemon notes of Tuaca liqueur. Simple but lovely.

The service was warm and attentive with wine successfully served from the bar.

And side plates with good house-made bread thankfully stayed on the table with main courses.

Bread is not an hors d'oeuvre and more restaurants should realise this.

The wine list covers a good range of both Australian and Italian, and has lots of value drinking.

Sud 2 has stepped up to the plate. Price is \$70 per person. Visit www.sud.com.au

CHRISTOPHER HAYES
Christopher Hayes is principal of Australia's food and wine guide, *Eat & Drink*. www.eatanddrink.com.au