

goodfoodMONTH



JULY 9–AUGUST 9, 2015
goodfoodmonth.com



World's largest food festival

**NIGHT NOODLE MARKETS RETURN (WITH YUM CHA WEEKEND OPENING HOURS)
HATS OFF DINNERS, LET'S DO LUNCH, THE BREAKFAST CLUB, OMAKASE,
ROOFTOPS & SKYLINE, UP LATE, GOOD DINNERS UNDER \$30 AND MANY MORE.**



EST. 1944
THATCHERS

Tanqueray
LONDON DRY GIN

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After a fantastic year in 2014, the *Brisbane Times* is delighted to bring Good Food Month, presented by Citi, back to Brisbane and our regions. Good Food Month is not only a celebration of the best of Queensland produce and producers, but an opportunity for all those in the hospitality business to show off their fabulous restaurants, cafes, pubs and bars. The program offers more than 200 different appetite-stimulating events, so get out your diary and plan a month of good eating and drinking, from breakfasts to late-night snacks and drinks. Just make sure to book early! Circle July 22 to August 2 in your calendars, too. That's when Brisbane's extraordinarily popular Night Noodle Markets returns – an Asian-inspired extravaganza with all the sizzle of a hawker market, lively entertainment and the unique ambience of a lantern-lit evening outdoors. Food lovers shouldn't forget to buy a copy of the 2016 *Brisbane Times Good Food Guide* either – available at newsagents from July 4 or online www.brisbanetimes.com.au/goodfoodguide. A warm thank you goes to our partners for making Good Food Month possible. We look forward to sharing the event with you.

Natascha Mirosh

CREATIVE DIRECTOR



Annastacia Palaszczuk MP

QUEENSLAND PREMIER



Simon Holt

EDITOR-IN-CHIEF
BRISBANE TIMES

Good Food Month presented by Citi is a celebration of Queensland's burgeoning food and wine scene, from field to fork. At the *Brisbane Times*, we are committed to acknowledging the city and state's marvellous talent, whether it be on the farm, in the kitchen or at the service end of the meal. Online, goodfood.com.au has become Brisbane's go-to site for eating out and the *Brisbane Times Good Food Guide* is this year again the state's key dining scene authority when it comes to deciding where to eat or drink. Last year's inaugural Good Food Month exceeded all expectations – the Night Noodle Markets attracted tens of thousands of people to South Bank each evening, and themed restaurant events around the city proved our passion for fine food. Enjoy the positive vibe that reverberates around the city, and enjoy reading about it in the *Brisbane Times*.



Graham Quirk

LORD MAYOR
BRISBANE

It is with great enthusiasm that we welcome Australia's largest food festival to Brisbane for the second time. After last year's massive inaugural event, Good Food Month once again promises a multitude of culinary delights over four weeks. From fine-dining dinners to free, family-friendly outdoor gatherings, there is sure to be something for everyone. With Brisbane's vibrant outdoor lifestyle, attendees will be sure to enjoy the Night Noodle Markets held in South Bank's Cultural Forecourt from July 22 to August 2. This event showcases the best that Brisbane and the region's restaurants, cafes, bars and producers have to offer. I encourage everyone to have a taste and get involved.



Julian Potter

HEAD OF CONSUMER BANK
CITI AUSTRALIA

Citi is proud to be the national presenting partner of Good Food Month, Australia's largest food festival. We are particularly excited to see the return of the *Brisbane Times Good Food Month*. This is a strong testament to the growing food and wine industry in Australia, which we are committed to supporting through this partnership and the Citibank Dining Program. This year, we are delighted to offer our customers a selection of exclusive benefits (refer to page 22 for further details). Enjoy Good Food Month and all it has to offer.

We're rewarding our customers...

As proud presenting partner of the *Brisbane Times* Good Food Month we are pleased to serve a full menu of amazing benefits to our customers. See page 22 for more details.

It makes you wonder what else a bank can do for you... Rethink banking.

Visit citibankdining.com.au/events to learn more.

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An Afternoon with the Stars: My Country, My Cuisine

AT QUEENSLAND GALLERY OF MODERN ART

brisbane.goodfoodmonth.com/featureevents

Starring Ben Shewry of Melbourne's three-hatted Attica, James Viles of the double-hatted Biota Dining in NSW and Josue Lopez of GOMA Restaurant (The Gallery of Modern Art).

Hosted by 612 ABC radio presenter Tim Cox, the chefs will tackle the age-old question: is there such a thing as Australian cuisine? What was their own personal path to creating menus with expression of place? What about the future? What are the trends, and what are the permanent changes on the Australian food scene?

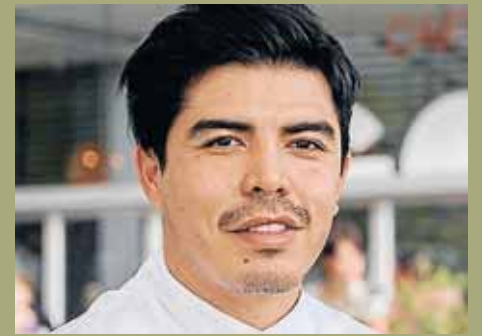
Meet and learn from three masters of contemporary Australian cooking at this special event, held for one afternoon only as part of Good Food Month. Price includes a complimentary glass of wine, beer, cider or soft drink and the chance to mingle and chat with the chefs afterwards.

WHERE: Cinema B Gallery of Modern Art, Stanley Place, South Brisbane

WHEN: Saturday, July 18 4pm-5.30pm

COST: \$45 per person

BOOKINGS: brisbane.goodfoodmonth.com



Marque, Brisbane

brisbane.goodfoodmonth.com/featureevents

When most chefs were hitting their strides in the kitchen, Mark Best was just beginning his apprenticeship. At the age of 25, Best left his job as an electrician in the gold mines of WA to pursue his passion for cooking. From that point on it's been an upward trajectory, with Best collecting state and national hats and accolades, and thrice making it to San Pellegrino's World's 50 Best Restaurants.

For one night only, the standard bearer of new Australian cuisine brings his restaurant Marque from Sydney to Brisbane. Esquire, Brisbane's most highly hatted restaurant, plays host. Diners can expect five courses of Best's quintessentially cutting-edge cuisine, each matched to a glass of Yalumba wine, including a complimentary drink on arrival.

WHERE: Esquire, Eagle Street, Brisbane

WHEN: Thursday, July 16 seatings at 6.30pm/6.45pm/7pm (preference to be specified on booking)

COST: \$189 including matched Yalumba wines

BOOKINGS: brisbane.goodfoodmonth.com

Biota Dining

AT GOMA

brisbane.goodfoodmonth.com/featureevents

Since James Viles opened Biota Dining in April 2011 he has collected a swag of awards and accolades, including two hats and a reputation for connecting diners with the origins of their food.

For this one-off, grow/gather/cook five-course dinner, James will be cooking a menu driven by 'habitat-inspired' cuisine, using ingredients from the Southern Highlands of NSW. These dishes reflect a single-origin approach, paying homage not only to the growers and farmers, but the plants and animal life of the region as well.

Tickets to this shared table dinner are strictly limited, so get in quickly.

WHERE: GOMA Restaurant at the Gallery of Modern Art, Stanley Place, South Brisbane

WHEN: Saturday, July 18 from 6pm

COST: \$169 for 5 courses, including matched Yalumba wines

BOOKINGS: brisbane.goodfoodmonth.com



CLAIM YOUR PATCH



Visit the Coopers Beer Garden at the Night Noodle Markets
South Bank, Wednesday 22nd July - Sunday 2nd August.

f FACEBOOK.COM/COOPERS
t @COOPERSBREWERY

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Young Chefs' Dinner

AT ARIA RESTAURANT

brisbane.goodfoodmonth.com/featureevents

A highlight of the *Brisbane Times* Good Food Month, this year's Young Chefs' Dinner is hosted by one of Brisbane's premier restaurants, Aria. This one-off event sees six of the state's most talented and promising young chefs, including the *Brisbane Times* Good Food Guide Young Chef of the Year 2016, showing off their talents. Get a glimpse into the future as the best and brightest next generation chefs (from The Long Apron, Gauge, Stadtler & Waldorf, Gerard's Bistro, Ricky's River Bar and Esquire) each create an original dish for a never-to-be-repeated collaborative dinner.

WHERE: Aria Restaurant, 1 Eagle Street, Brisbane

COST: \$150 including matched wine, tea and coffee

WHEN: Tuesday, July 14 at 6.30pm

BOOKINGS: 07 3233 2555



Night Noodle Markets

brisbane.goodfoodmonth.com/noodles
#noodlemarkets

After a successful Brisbane debut last year, the Night Noodle Markets are set to return this Good Food Month, with Asian inspired restaurant stalls, themed bars, music and an outdoor party vibe.

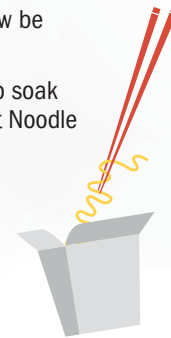
Thousands of noodle lovers attended in 2014, and this year we're back bigger and better than ever with weekend Yum Cha opening hours. Indulge in an outdoor hawker-style market experience, with offerings from 30 different stalls. Some of Brisbane's favourite Asian eateries will be there over 12 nights, dishing up everything from charcoal-grilled yakitori sticks to gyoza, steaming bowls of Vietnamese pho and ramen. Adding to the convenience of 100's of delicious dishes to choose from, the Night Noodle Markets will now be cashless, with all drinks and food available using your credit, or debit card.

Whether you're meeting friends after work, on a family outing or just looking to soak up the atmosphere and graze your way around different parts of Asia, the Night Noodle markets are the place to be. Now also open for lunch until late on weekends.

WHERE: Cultural Forecourt, South Bank

COST: Free entry

WHEN: Wednesday July 22 – Sunday August 2
Monday–Thursday 5pm til late, Friday 4pm til late
Weekends Noon–8pm



Food Writing 101

brisbane.goodfoodmonth.com/featureevents

If you devour cookbooks like chocolate ice-cream and think food writers are the true rock (cake) stars, then join Barbara Sweeney from Food & Words and Talking Cookbook and gastronomy academic Dr Roger Haden from Le Cordon Bleu for a culinary romp through the world of books and food writing.

The workshop is designed for aspiring food writers and bloggers, but would also tempt cookbook readers, home cooks and dilettantes. The workshop includes an illustrated talk on cookbooks from Mrs Beeton to Mr Blumenthal, an insider's guide to reviewing restaurants, writing dos and don'ts, how to get published, and tips for brilliant blogs.

Bring one of your favourite cookbooks with you to the workshop. Why? You'll have to wait and see.

WHERE: Sofitel Brisbane Central, Ann Street, Brisbane

WHEN: July 11, 11am–2pm

COST: \$149 includes morning refreshments, buffet lunch and tasting plates from Privé 249 restaurant as well as a goodie bag and free copy of the 2016 *Brisbane Times Good Food Guide*

BOOKINGS: brisbane.goodfoodmonth.com

Get published! Participants in this course are invited to submit an 800-word story on an under-the-radar Brisbane restaurant for consideration for publication on goodfood.com.au, the Fairfax food website. Details will be provided at the workshop.



Editors' Dinner

brisbane.goodfoodmonth.com/featureevents

Sit down to dinner at one of Brisbane's most acclaimed restaurants, Esq at Esquire, with the *Brisbane Times Good Food Guide* Editor Natascha Mirosh and goodfood.com.au editor Sarah McInerney, who share stories of putting good food into print and online. Price includes a copy of the 2015–16 *Brisbane Times Good Food Guide*.

WHERE: Esq at Esquire, 145 Eagle Street, Brisbane

COST: \$100 without wine; \$175 with matched wines

WHEN: Tuesday, July 21 at 6.30pm

BOOKINGS: 07 3220 2123



\$189

Sunbeam Deep Fryer
& Multi-Cooker. MU2000

Sunbeam



\$469

Breville 'The Scraper' Twin Mixer.
BEM820

Breville



\$399

DeLonghi Multi-Fryer. FH1394

DeLonghi

Harvey Norman[®] COOKING

WITH

Sunbeam

Breville KENWOOD

DeLonghi



\$998

Oster 'Versa'
Performance
Blender. OPB9000

Oster
MAKE IT FRESH



\$2499

Breville

Breville 'The Oracle' Automatic
Manual Coffee Machine. BES980



\$699

Kenwood 'kCook'
Multi-Cooker.

CCC201WH

KENWOOD

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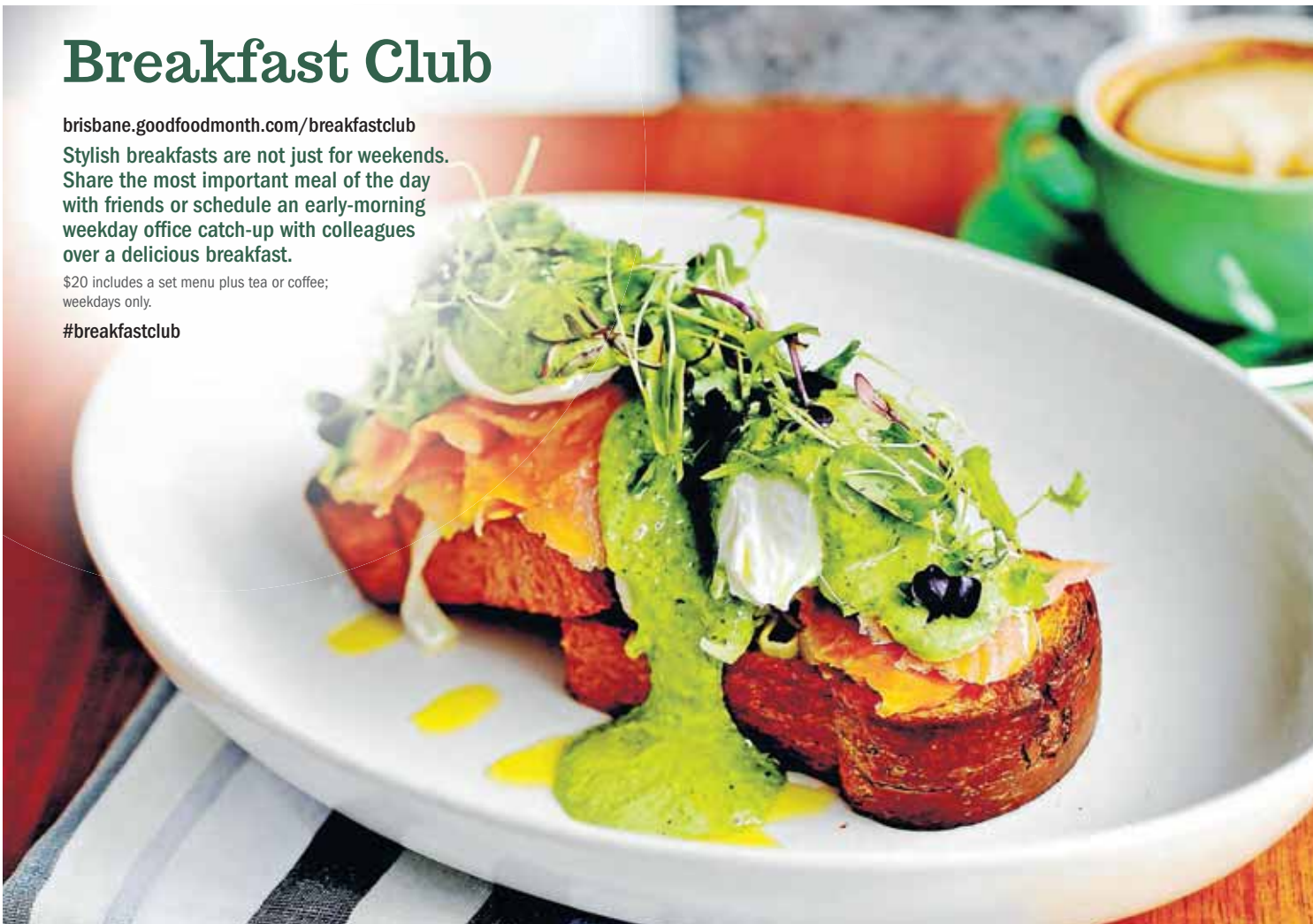


Breakfast Club

brisbane.goodfoodmonth.com/breakfastclub
Stylish breakfasts are not just for weekends. Share the most important meal of the day with friends or schedule an early-morning weekday office catch-up with colleagues over a delicious breakfast.

\$20 includes a set menu plus tea or coffee; weekdays only.

#breakfastclub



ANOUC CAFÉ | PADDINGTON

07 3367 8663

A degustation breakfast of four dishes from around the world.

ATTICUS FINCH CAFÉ | PADDINGTON

07 3367 2448

Brekkie Salad: kale, mixed grains, bacon, sausage, chicken, tomato, poached egg and sourdough toast.

AU CIRQUE | NEW FARM

07 3254 0479

Coconut and lemongrass porridge with exotic fruits, freshly squeezed orange juice.

BALFOUR KITCHEN | NEW FARM

07 3358 8888

Choose a dish from the breakfast à la carte menu.

BILLY KART KITCHEN | ANNERLEY

07 3392 9275

Smoked grilled sardines with a fried egg, fermented garlic cashew aioli, toasted seeds and chermoula.

REGIONAL

SEASON RESTAURANT | NOOSA HEADS

07 5447 3747

Changes weekly: jamon and taleggio croque monsieur, fried egg and salad; spanner crab omelette; crumpets, vanilla-roasted strawberries and rhubarb; black sausage and poached eggs.



CAMPOS COFFEE | FORTITUDE VALLEY

07 3252 3612

Confit duck, potato waffle, kimchi mayo, apple and poached cranberry salad.

CHOW HOUSE | FORTITUDE VALLEY

07 3852 5155

Thai chicken omelette with celery, tomato, steamed rice and chilli soy dip; coconut crumpet with lemon curd.

JAK+HILL | SPRING HILL

07 3055 5788

Jak's Benedict: poached eggs, potato roesti, streaky bacon, avocado and feta smash with hollandaise.

MAIN ST BAR & EATERY | KANGAROO POINT

07 3391 2266

House-smoked salmon, eggs Benedict with English muffins and hollandaise sauce.

POURBOY ESPRESSO | BRISBANE

0413 391 388

Pork pad kra pao: spicy pork mince and stir-fried vegetables with fried egg, cucumber and peanut salad with rice.

THE RACING CAFÉ | HENDRA

07 3268 7388

Mixed board of toasted Turkish bread with marinated feta, scrambled eggs, blistered cherry tomatoes and smoked salmon.

SHOUK CAFÉ | PADDINGTON

07 3172 1655

Four breakfast specials built around traditional Turkish, Yemenite, Eastern European and Israeli breakfasts.



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PERFECT WITH
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Let's Do Lunch

presented by **Coopers** **THATCHERS** **YALUMBA**

brisbane.goodfoodmonth.com/letsdolunch

Leading restaurants in Brisbane and regional Queensland featured in the *Brisbane Times Good Food Guide* or app offer a value-priced set lunch (one course or more) with a matched drink.

Includes a glass of Yalumba wine, Coopers beer or Thatchers cider for \$38.

#letsdolunch



127 BAR & BISTRO | BRISBANE

07 3211 1116

Entree of green peppercorn and salt-crusted local prawns and calamari; main of braised osso buco, fried polenta, gremolata, jus and crisp herbs.

ARIA | BRISBANE

07 3233 2555

Grilled albacore tuna with serrano ham, smoked eggplant, fennel and olive.

BILLY KART KITCHEN | ANNERLEY

07 3392 9275

A flatiron steak with fermented potato batter onion rings, garden watercress and bearnaise.

BLACK HIDE STEAKHOUSE BY GAMBARO BRISBANE

07 3369 9500

Angus 250g eye fillet with wagyu-fat roasted potatoes, rosemary and garlic with your choice of sauce.

BUCCI RESTAURANT FORTITUDE VALLEY

07 3252 7848

An Italian region each week: polpo/tagliata di manzo (Toscana); burrata/orecchiette cime di rapa (Puglia); tortelli a zucca/zuppa Inglese (Emilia-Romagna); spaghetti alla norma/cassata (Sicilia).

CITRON RESTAURANT | WILSTON

07 3856 0066

A tasting plate of fresh crab and coconut betel leaf, panko-crumbed oxtail cake, and 'ma hor' pork, prawn and peanut on fresh pineapple; caramelised beef cheek, rice noodles, cucumber and coriander.

CUSTOMS HOUSE | BRISBANE

07 3365 8921

Salt-and-pepper soft-shell crab, wakame and enoki mushroom salad; sugar-cured pork loin, soft parmesan polenta and wilted spinach.

DEERY'S RESTAURANT & SMOKEHOUSE KANGAROO POINT

07 3391 2266

Low and slow beef cheeks, parsnip mash, house-smoked bacon and mushroom jus.

GAMBARO SEAFOOD RESTAURANT PETRIE TERRACE

07 3369 9500

Fish of the day (choose from six varieties) with petit leaf salad, grilled tomatoes and aioli.

MADAME WU | BRISBANE

07 3229 5070

Entree of pork dumplings, chicken ribs and duck buns; main of pork belly, wagyu brisket, greens and steamed rice.

PONY DINING | BRISBANE

07 3181 3400

Your choice of an entrée and main course or main course and dessert.

REGATTA HOTEL | TOOWONG

07 3871 9595

Choose from confit salmon, fondant potato, sun-dried tomato ravioli, buttered asparagus and bearnaise, or chargrilled venison, lentil salad, cauliflower cream, smoked shallots, redcurrant jus.

STOKEHOUSE Q | SOUTH BANK

07 3020 0600

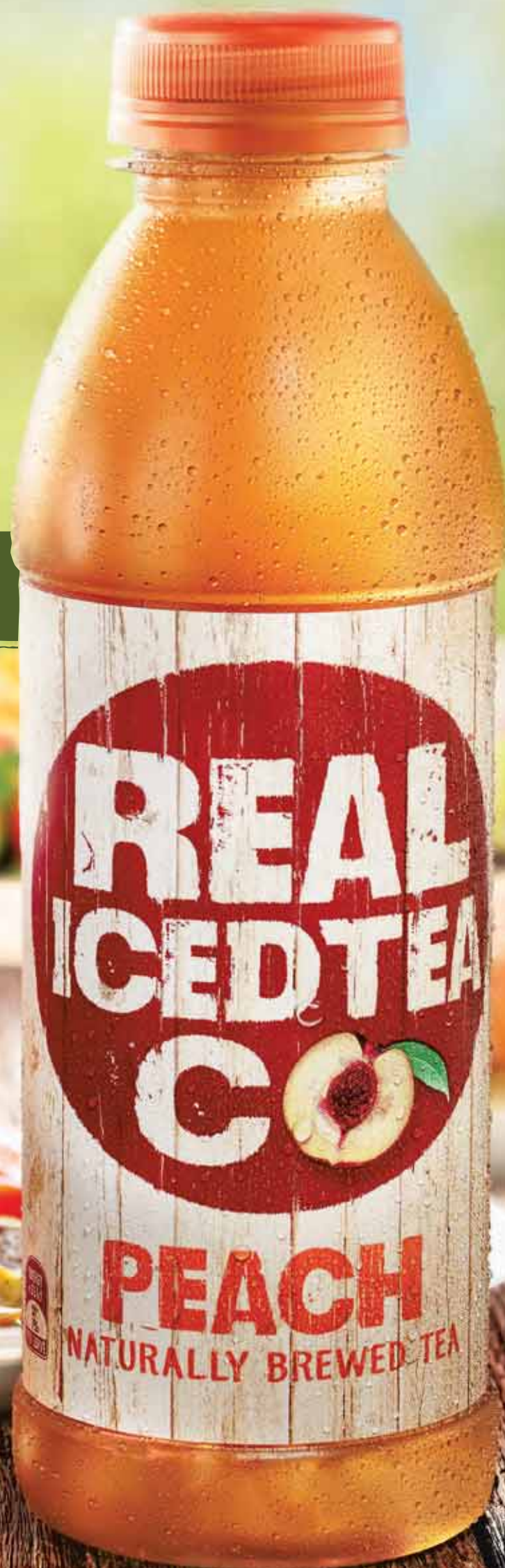
Choose from two entrees and two mains.



REAL FOOD

DESERVES

REAL ICED TEA



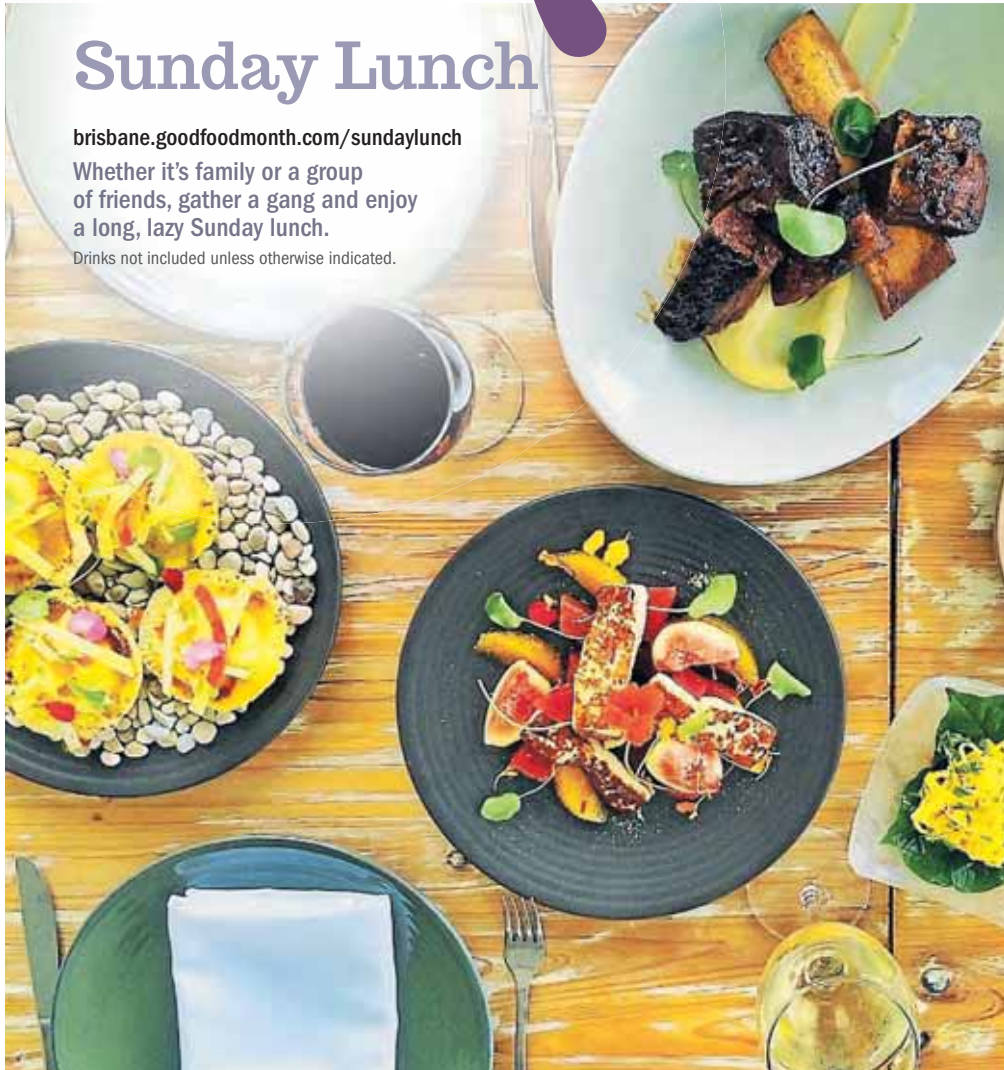


Sunday Lunch

brisbane.goodfoodmonth.com/sundaylunch

Whether it's family or a group of friends, gather a gang and enjoy a long, lazy Sunday lunch.

Drinks not included unless otherwise indicated.



AMAZE 'N' GRAZE ON SUNDAYS AT DEERY'S RESTAURANT & SMOKEHOUSE

Relax and enjoy a shared long luncheon of 12-hour lamb shoulder, crumbed lamb's brains, kipfler potatoes, winter vegetables and salsa verde.

WHERE: Story Bridge Hotel, 200 Main Street, Kangaroo Point

COST: \$75 for 2

WHEN: Jul 12, 19, 26, Aug 2, 9; 12pm-3pm

BOOKINGS: 07 3391 2266

BARBECUE! AT THE FLYING COCK

Sunday afternoons are about generous serves of whole roasted chooks with all the sides – corn, coleslaw and flatbread – at the Flying Cock. Bring friends and an appetite.

WHERE: 388 Brunswick Street, Fortitude Valley

COST: \$40

WHEN: Jul 12, 19, 26, Aug 2, 9; 12pm-5pm

BOOKINGS: 07 3160 3123

THE LONG URBAN LUNCH AT THE GAZEBO TERRACE

For a Mediterranean take on Sunday lunch, gather old and new friends to share in a long and lazy al fresco meal of four courses, matched to Italian and Spanish wines.

WHERE: 345 Wickham Terrace, Brisbane

COST: \$90 includes matched wines

WHEN: Jul 12; 12.30pm-3.30pm

BOOKINGS: 07 3230 7872

LEAVE THE DISHES TO US AT LENNON'S RESTAURANT & BAR

Come for a three-course Sunday roast with all the trimmings. Share entrees of beetroot with stracciatella and smoked eggplant, then choose from pork, chicken, Murray cod or beef rib roast and dessert.

WHERE: Level 2, 72 Queen Street, Brisbane

COST: \$49

WHEN: Jul 12, 19, 26, Aug 2, 9; 12pm-3pm

BOOKINGS: 07 3222 3222

BASTILLE LUNCH CELEBRATION & THE AUSTRALIAN BLACK TRUFFLE LUNCHEON AT LUTECE BISTRO & WINE BAR

Two three-course lunches on a French theme. On 12 July celebrate Bastille day with regional specialties such as crayfish mousseline and duck in red wine. On 2 August, savour black winter truffles from Manjimup, WA in Perigord-inspired dishes such as chicken terrine with chestnuts.

WHERE: 1/60 Macgregor Terrace, Bardon

COST: Bastille \$68; Truffle \$90 includes matched wines

WHEN: Jul 12, Aug 2; 11am-3pm

BOOKINGS: 07 3161 1858

SHARED SUNDAYS @ PENG YOU AT PENG YOU CHINA KITCHEN & BAR

Sunday lunch is at the heart of Asian food culture. Over a shared meal with your nearest and dearest of dim sum, pork belly salad and Peking duck bao, you'll learn why.

WHERE: Shop E1-C, Gasworks Plaza, 76 Skyring Terrace, Newstead

COST: \$25

WHEN: Jul 12, 19, 26, Aug 2, 9; 11am-3pm

BOOKINGS: 07 3257 7225

PORK ROAST SUNDAY AT WILD CANARY

Sourced from Allora, Tim Somes' pasture-raised pigs are fed pecans that make for the perfect free-range porchetta roast, served with grilled pear, rhubarb, turnip, fennel and quince.

WHERE: 2371 Moggill Road, Brookfield

COST: \$32

WHEN: Jul 12, 19, 26, Aug 2, 9; 11.30am-2pm

BOOKINGS: 07 3378 2805

REGIONAL

SEAFOOD & SANCERRE SUNDAY AT THE LONG APRON

Settle in for some Sunday-afternoon joie-de-vivre at the provincial French-style grounds of Spicers Clovelly Estate, and savour the best of Australian seafood paired with Sancerre.

WHERE: 38-68 Balmoral Road, Montville

COST: \$140 includes Sancerre and soft drinks

WHEN: Jul 12; 12pm-3pm

BOOKINGS: 07 5452 1111

NOOSA BOATHOUSE BEEF & SEAFOOD FEAST AT NOOSA BOATHOUSE

Feast with a view at this shared table Sunday lunch of four courses, including Kimberley rump, mahi-mahi in yellow curry, slow-cooked beef rib, and coconut and kaffir lime brulee.

WHERE: 194 Gympie Terrace, Noosaville

COST: \$49

WHEN: Aug 2; 12pm-2.30pm

BOOKINGS: 07 5440 5070

MENU OF MANY HATS THE TAMARIND

A long lazy Sunday lunch featuring a special menu that highlights the travels, experiences and inspiration of the chefs, dishes never seen at the Tamarind before.

WHERE: 88 Obi Lane South, Maleny

COST: \$135

WHEN: Aug 2; 12pm-2pm

BOOKINGS: 1300 311429

Fudgy flourless chocolate cake

goodfood.com.au is the hottest food and wine destination in town. Choose from delectable recipes from all your favourite chefs including Karen Martini, Neil Perry and Frank Camorra, to name a few. Read restaurant and wine reviews from the country's top critics, as well as daily updates on your local dining scene. And with goodfood.com.au also on mobile, all this is right at your fingertips. And that's just for starters.

It's eating out, eating in and everything in between.





Omakase

brisbane.goodfoodmonth.com/omakase

A Japanese phrase that means 'I'll leave it to you'. At these restaurants, menus are thrown out the window and surprises the order of the day. Let chefs show off their best with a menu entirely decided by them, according to whim and what's in season.

Drinks not included unless otherwise indicated.



REGIONAL

THE PEAK

Peak Lodge's Doug Innes-Will and dessert wizard Darren Purchase each present three courses in this six-course degustation dinner, with wines matched by sommelier David Stevens-Castro. A meal that is more than the sum of its parts.

WHERE: 1 Wilkinsons Road, Maryvale
COST: \$250 with matched wines; \$195 without wine
WHEN: Jul 12; 6pm-11pm
BOOKINGS: 07 4666 1083



GORDITA

Choose two courses from a daily market menu. It could include, for entrees, croquettes of manchego with pesto rojo or pork belly, octopus, apples, celeriac and onion caramel, and, for mains, a slow-roasted Sovereign Hills lamb shoulder, paprika, honey and tahini yoghurt or patatas bravas with manchego, egg and truffle custard.

WHERE: 11B McLachlan Street, Fortitude Valley
COST: \$45 includes matched Spanish wines
WHEN: Jul 9-31, Aug 1-9; 12pm-9.30pm
BOOKINGS: 07 3666 0605

THE LAB BAR + RESTAURANT

Let the Lab's chef take your tastebuds on a flavour trek with a personally chosen three-course menu including amuse bouche and palate cleanser. The menu changes weekly according to what's good at the markets and the chef's whim, so prepare to be surprised.

WHERE: 130 William Street, Brisbane
COST: From \$90
WHEN: Jul 9-31, Aug 1-9; 6pm-10pm
BOOKINGS: 1800 506 889

LONGTIME

Executive Chef Ben Bertei brings you a smorgasbord of Longtime's signature share plates showcasing soft shell crab bao, banana flower and egg net salads, aromatic Moreton Bay bug curry and a red curry of duck with desserts to finish. All paired with a Koh Coconut cocktail.

WHERE: 610 Ann Street, Fortitude Valley
COST: \$90 includes a cocktail
WHEN: Jul 9-12, 14-19, 21-26, 28-31, Aug 1-2, 4-9; 5.30pm-10pm
BOOKINGS: 07 3160 3123

STONE RESTAURANT & BAR

No menus. Surrender and let head chef Carlen Uphill present you with his favourite selection of tapas and share plates, based on what's spanking fresh and fires his imagination that day.

WHERE: 161 Grey Street, South Bank
COST: \$50 includes a glass of wine or bottled beer of the month
WHEN: Jul 9-11, 14-18, 21-25, 28-31, Aug 1, 4-8; 12pm-10pm
BOOKINGS: 07 3305 2517

Good Dinners under \$30

brisbane.goodfoodmonth.com/gooddinners

Great food doesn't need to cost a fortune. Indulge in a wallet-friendly two-course dinner at these quality venues.

Drinks not included unless otherwise indicated.



127 BAR & BISTRO | BRISBANE

07 3211 1116

Entree of burrata with salsa verde, herbs, ciabatta; main of Western Plains pork cutlet, local heirloom tomatoes, herbs and vinocotto.

BAGUETTE BISTROT & BAR | ASCOT

07 3268 6168

Choose from entrees of French onion soup, twice-baked cheese soufflé or pork terrine; mains of market fish, duck confit or pumpkin and rosemary risotto.

CAYENNE KITCHEN AND BAR | PADDINGTON

07 3368 3193

Christmas in July: roast turkey with apricot and sage stuffing, roast vegetables, cranberry sauce and gravy; house-made Christmas pudding with brandy creme anglaise.

CHOP CHOP CHANG'S | WEST END

07 3846 7746

Edamame; whole school prawns with nuoc mam cham; larb Isaan; Nyonya chicken; spiced apple dumplings with coconut ice-cream.

KITCHEN AT TREASURY | BRISBANE

1800 506 889

Choose from lamb shanks, mashed potato and mixed vegetables; eye fillet with salad and chips; or beer-battered haddock with salad and chips and a dessert.

LOST BOYS | FORTITUDE VALLEY

0413 345 242

Tapas-style dishes for the conscious eater, featuring organic, vegetarian and carbon-neutral ingredients such as polenta and quinoa.

MECURE RESTAURANT AT THE MECURE HOTEL BRISBANE | BRISBANE

07 3237 2499

Paella de mariscos: saffron rice cooked with a selection of local seafood, perfect for sharing.

PALLETES RESTAURANT AT THE SEBEL HOTEL BRISBANE | BRISBANE

07 3224 3500

Choose two courses from entrees such as Cajun fried calamari or polenta croquettes; mains of pork belly or fettuccine with chorizo; and desserts of Moroccan almond cake or pavlova.

PANE E VINO | BRISBANE

07 3220 0044

Choose from entrees of polpetta or arancini, and mains of gnocchi alla Boscaiola or risotto con pollo.

PENG YOU CHINA KITCHEN & BAR NEWSTEAD

07 3257 7225

Griddle-cooked gyoza (pork and chives, spicy Sichuan pork, vegetable); Malay satay chicken with Asian salad or steamed rice.

THE SPAGHETTI HOUSE TRATTORIA SOUTH BRISBANE

07 3844 4844

Bruschetta with onion jam and buffalo mozzarella; spaghetti with prawns and crab cooked in paper.



Savouring the special moments

Give me Brisbane Any Day

River Quay precinct, South Bank



Hats Off Dinners

presented by *Tanqueray*
LONDON DRY GIN

brisbane.goodfoodmonth.com/hatsoffdinner

Restaurants who received one or more chef hats in the 2014-15 *Brisbane Times Good Food Guide* indulge their culinary fantasies and throw out their usual menus for the night.

Includes a complimentary Tanqueray gin cocktail on arrival.

#hatsoff



AN INTERACTIVE EVENING WITH BRENT AT 85 MISKIN STREET

An interactive evening of cocktails and all-you-can-eat canapes. Pick your own fresh produce from the garden and have the chefs cook it for you on the spot. There's also oyster shucking, and a liquid nitrogen station in which you can pop your canape and watch its texture change.

WHERE: 85 Miskin Street, Toowong

COST: \$90 includes a cocktail

WHEN: Jul 29; 6.30pm-10.30pm

BOOKINGS: 07 3371 4558

A TASTE OF PIEDMONTE AT CINCO BISTRO

Michelin chef Andrea Leone presents a five-course dinner featuring classical dishes from his native Piedmonte, including vitello tonnato, ravioli del Plin con fontina and bollito misto.

WHERE: 589 Old Cleveland Road, Camp Hill

COST: \$120 includes matched Italian wines

WHEN: Jul 16; 6.30pm-9.30pm

BOOKINGS: 07 3843 6666



REGIONS OF THE LEVANT AT GERARD'S BISTRO

From chefs Ben Williamson and Johnny Moubarak's Lebanese sabbatical comes this five-course dinner that shows off regional differences in Levantine cuisine - with a fresh Gerard's take. Expect their interpretation of the stuffed lamb pastries of Baalbek, Byblos' stunning seafood and the fresh salads and grains of Tripoli.

WHERE: 14/15 James Street, Fortitude Valley

COST: \$150 includes matched artisan araks, Chateau Musar and other Lebanese drinks

WHEN: Aug 4-5; 7pm-11pm

BOOKINGS: 07 3852 3822

OUR FRANCE AT MONTRACHET COMPTOIR BAR RESTAURANT

Over five courses, enjoy a culinary journey through the less typical regions of France with chefs who have cooked with the best. Expect specialties such as pressed beef brisket with Emmental soufflé.

WHERE: 224 Given Terrace, Paddington

COST: \$120 includes champagne

WHEN: Aug 1; 7pm-10pm

BOOKINGS: 07 3367 0030

PRIVÉ 249 HATS OFF DINNER AT PRIVÉ 249

An exquisite four-course degustation menu with inimitable French flair using Australian produce. The Queensland Symphony Orchestra plays for one night only.

WHERE: 249 Turbot Street, Brisbane

COST: \$125 includes matched wines

WHEN: Jul 17; 6.30pm-10.30pm

BOOKINGS: 07 3835 3535

TRUFFLE DEGUSTATION AT RESTAURANT TWO

After a Tanqueray G&T on arrival, enjoy a six-course truffle degustation by chef David Pugh that uses French techniques to marry the most haute of ingredients with foie gras, cauliflower, lamb, celeriac, corn, malt and more.

WHERE: 2 Edward Street, Brisbane

COST: \$160

WHEN: Jul 25; 7pm-10.45pm

BOOKINGS: 07 3210 0600

CLASSIC FRENCH AT SAKÉ RESTAURANT AND BAR

Renowned for serving contemporary Japanese dishes, Saké show off their classic French skills. For one night only, and over six courses, chefs Sakai and Tsukinari bring local produce to life.

WHERE: Level 1, 45 Eagle Street, Eagle Street Pier, Brisbane

COST: \$150 includes matched wines and sake

WHEN: Jul 13; 7pm-9.30pm

BOOKINGS: 07 3015 0557

THE LANEWAY DINNER IN URBANE AT URBANE RESTAURANT

A six-course laneway degustation with an Urbane twist that matches on trend cocktails from London, New York, Tokyo and Hong Kong with each course.

WHERE: 181 Mary Street, Brisbane

COST: \$130 includes matched cocktails

WHEN: Jul 29; 6pm-10pm

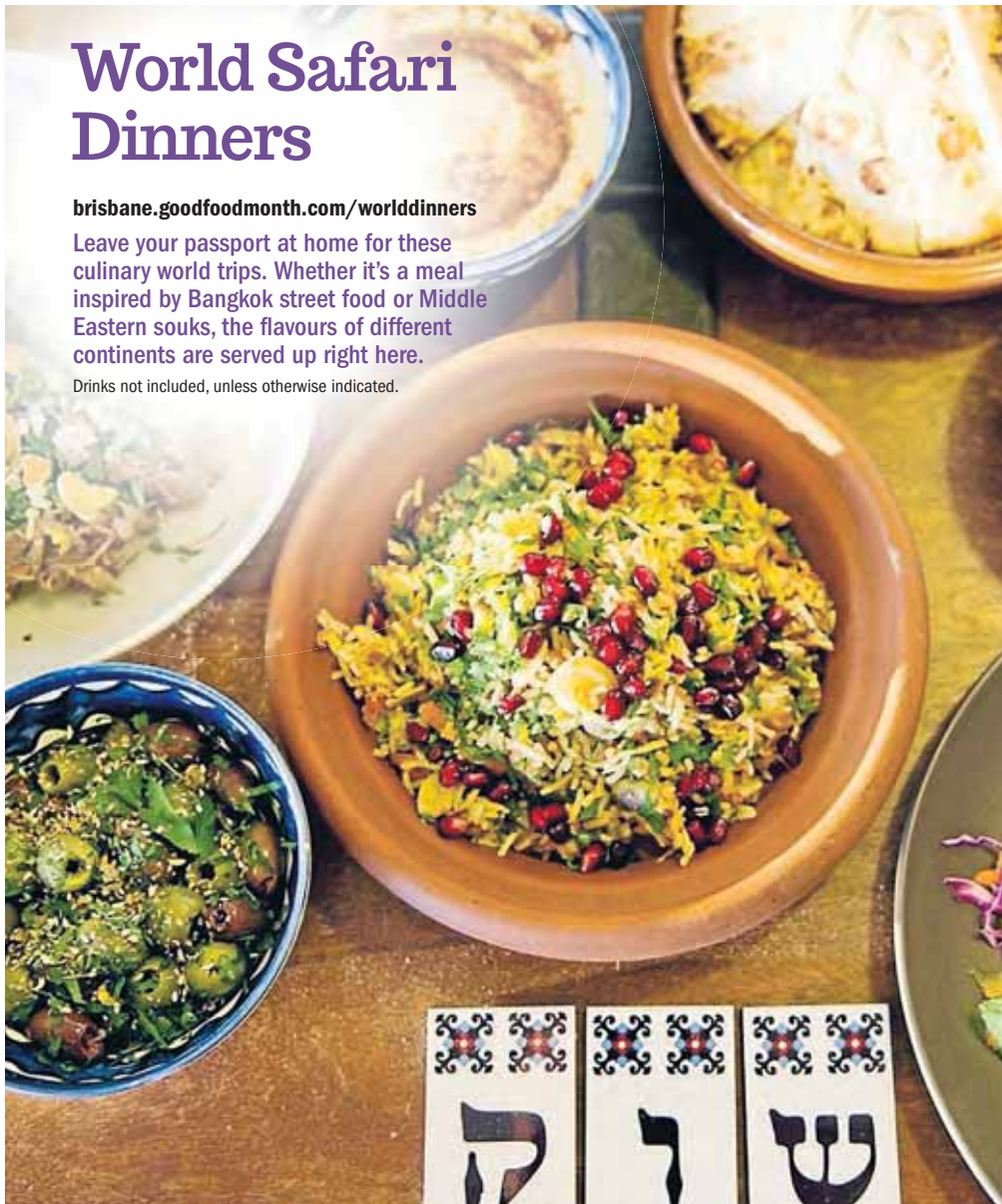
BOOKINGS: 07 3229 2271

World Safari Dinners

brisbane.goodfoodmonth.com/worlddinners

Leave your passport at home for these culinary world trips. Whether it's a meal inspired by Bangkok street food or Middle Eastern souks, the flavours of different continents are served up right here.

Drinks not included, unless otherwise indicated.



CELTIC DEGO WEDNESDAYS AT THE ALLIANCE HOTEL

Discover Scottish chef Graham Waddell's passion for Scottish and Irish food over five classic courses, including Scotch quail egg with haggis, Cullen skink, roast pheasant with clapsot and hay-roasted vegetables, and cranachan with whiskey parfait and oat and honey crumble.

WHERE: 320 Boundary Street, Spring Hill

COST: \$65

WHEN: Jul 15, 22, 29, Aug 5; 5.30pm-8.30pm

BOOKINGS: 07 3839 0169

TASTE OF GLOBAL FUSION AT APPLE TANGO

One place where you can taste the cuisines of the world, from octopus paella to crying tiger beef, from blackened beef cheeks to deep-fried duck balls with apple fondant and pickled grapes. No passports required.

WHERE: 12 Annerley Road, Woolloongabba

COST: \$35-\$50 includes seasonal drinks

WHEN: Jul 9, 30; 6pm-9pm

BOOKINGS: 07 3108 3097

A NEW ENGLAND SUMMER AT BUFFALO BAR AT BUFFALO BAR

Celebrate a New England summer with an authentic - but antipodean - take on the traditional American clambake. This seafood feast like none other features Mooloolaba prawns, slipper lobster, blue swimmer crab, mussels and pork and fennel sausage, so prepare to get messy!

WHERE: 169 Mary Street, Brisbane

COST: \$65

WHEN: Jul 9-31, Aug 1-9; 12pm-8.45pm

BOOKINGS: 07 3221 0199

CATBIRD CLASSICS AT THE CATBIRD SEAT BISTRO

Here are classical French-inspired dishes for two to share. The menu changes weekly, and includes duck à l'orange, bouillabaisse, coq au vin and cassoulet with matching sides.

WHERE: 2/888 Stanley Street East, East Brisbane

COST: \$30 includes a glass of French wine

WHEN: Jul 9; 11.30am-9pm

BOOKINGS: 07 3392 2645

MY LIFE WITH DUCK AT CHOW HOUSE

Thai-born, French-trained chef Timmy Kemp revisits her childhood on a Samut Prakan duck farm in this seven-course feast that uses every part of the duck for spicy dumplings in fragrant broth, Massaman duck curry and sticky cumquat duck fat tart.

WHERE: 39 James Street, Fortitude Valley

COST: \$75 includes a wine or beer

WHEN: Jul 23; 5pm-9pm

BOOKINGS: 07 3852 5155

SHOUK CAFE'S FAMILY FEAST AT SHOUK CAFE

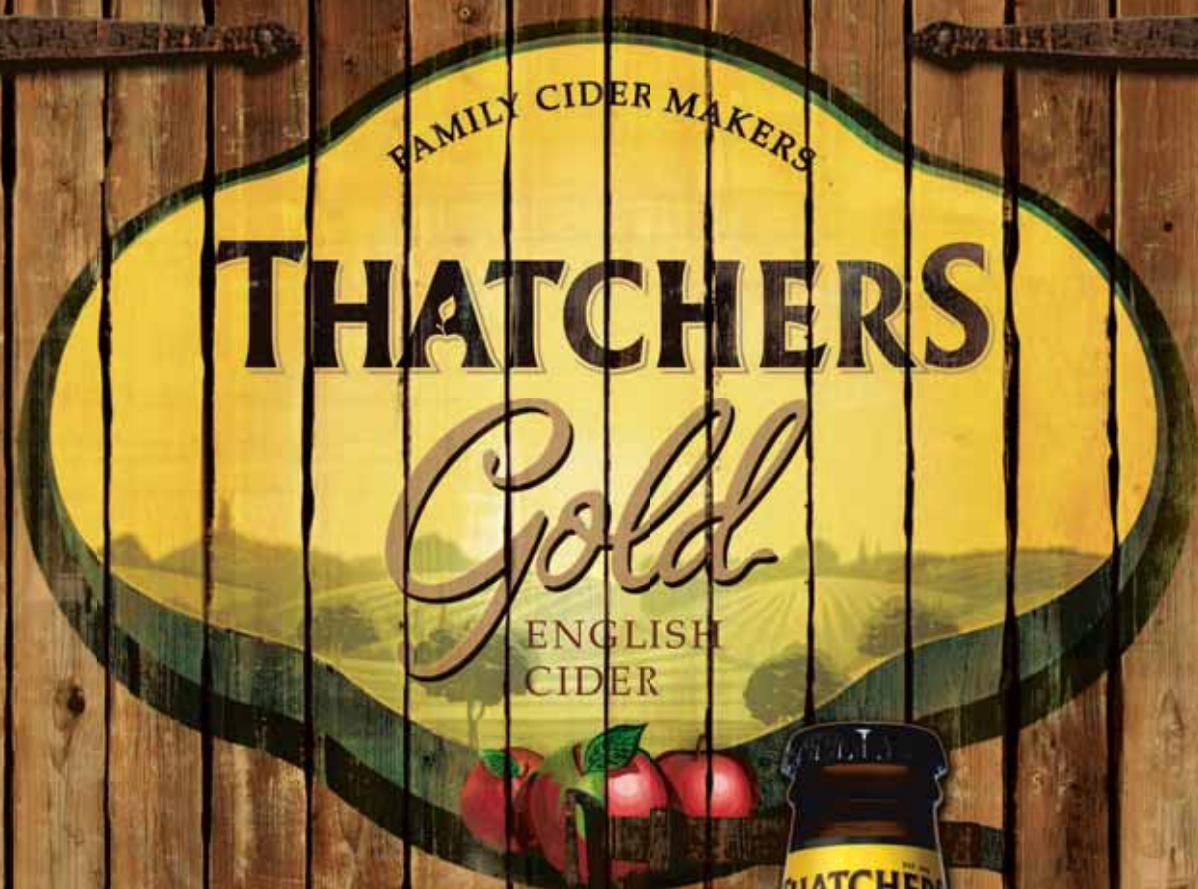
Inspired by the traditional family dinners of Israeli-born owner Adi Shabtay, Shouk offers a modern Middle Eastern degustation dinner of mezze plates, salads, meats and modern updates of mum's traditional recipes. Equal parts homely and haute, with a spicy dash of Aleppo pepper.

WHERE: 14 Collingwood Street, Paddington

COST: \$21.50

WHEN: Jul 10, 17, 24, 31, Aug 7; 6pm-9.30pm

BOOKINGS: 07 3172 1655



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FAMILY CIDER MAKERS SINCE 1904



Drink & Dine

brisbane.goodfoodmonth.com/drinkanddine

Join sommeliers, winemakers, bartenders, baristas and chefs as they team up for special meals with a matched drink theme.

REGIONAL

AN AFTERNOON WITH JULIAN CASTAGNA AT WASABI RESTAURANT & BAR

Over a six-course omakase lunch, discuss biodynamics, the energy of Renaissance des Appellations wines and terroir with director-turned-winemaker Julian Castagna.

WHERE: 2 Quamby Place, Noosa Heads

COST: \$150 includes matched wines

WHEN: Jul 26; 12pm-3.30pm

BOOKINGS: 07 5449 2443

CRAFT BEER & BOUTIQUE WINE DINNER THE BENT ELBOW

If you want to know what boutique wine or craft beer goes with a steak and Guinness pie, or fish with tomato, chilli, corn salsa and lime, or a haloumi salad with beans and poached egg, here's your chance.

WHERE: 16 Old Cleveland Road, Greenslopes

COST: \$45 includes boutique wines and craft beers

WHEN: Jul 9-12, 15-19, 22-26, 29-31, Aug 1-2, 5-9; 12pm-3pm

BOOKINGS: 0420 677 207

BOILERMAKERS & BURGERS GREASER

Greaser's signature cheeseburger with crinkle-cut fries are paired with a Coopers-inspired boilermaker, or try the deep-fried buttermilk chicken with smoked chipotle mayo, all served with a side of the best original rock-and-roll and R&B.

WHERE: 259A Brunswick Street, Fortitude Valley

COST: \$22 includes Coopers beer served with whiskey neat

WHEN: Jul 9-12, 15-19, 22-26, 29-31, Aug 1-2, 5-9; 6pm-11pm

BOOKINGS: 07 3648 9036

Cider & Slider

presented by **THATCHERS**

brisbane.goodfoodmonth.com/ciderandslider

Bars and pubs get creative with cool and clever sliders matched to a Thatchers cider for just \$10.

#ciderandslider



NEXT DOOR KITCHEN & BAR | SOUTH BANK
07 3846 6678

Slow-cooked beef brisket slider with tempura shrimp, classic slaw, haloumi and pickle.

POURBOY ESPRESSO | BRISBANE
0413 391 388

Choose from a cheeseburger, pork belly or felafel slider.

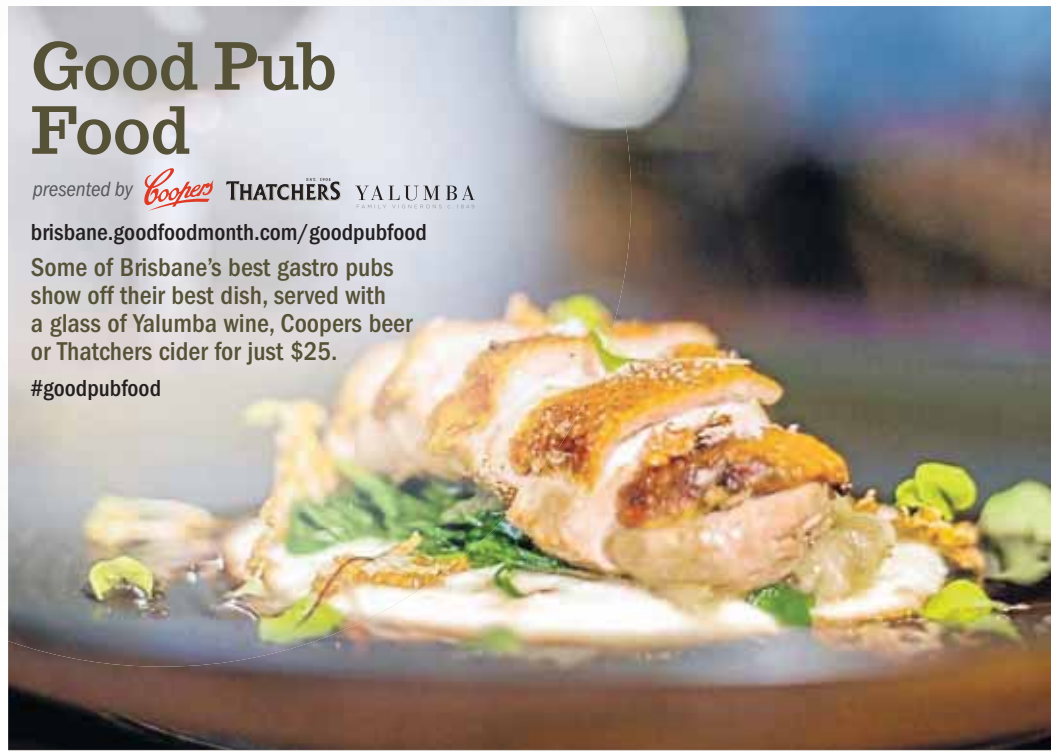
Good Pub Food

presented by **Coopers** **THATCHERS** **YALUMBA**

brisbane.goodfoodmonth.com/goodpubfood

Some of Brisbane's best gastro pubs show off their best dish, served with a glass of Yalumba wine, Coopers beer or Thatchers cider for just \$25.

#goodpubfood



ALE THAT BELLY AT LOCK'N'LOAD BISTRO

Pork belly, roast apples and pears, cabbage slaw and chilli caramel.

WHERE: 142 Boundary Street, West End

COST: \$25

WHEN: Jul 9-31, Aug 1-9; 5.30pm-9.30pm

BOOKINGS: 07 3844 0142

DUCK INTO THE PINEAPPLE HOTEL AT THE PINEAPPLE HOTEL

Seared duck breast with confit shallot and baby spinach.

WHERE: 706 Main Street, Kangaroo Point

COST: \$25

WHEN: Jul 9-31, Aug 1-9; 12pm-9pm

BOOKINGS: 07 3393 1111

THE BEST OF BRITAIN AT RED ROBIN SUPPER TRUCK

Welsh rarebit: cheddar and stilton with a mustard beer sauce topped with egg on toast.

WHERE: 639 Wynnum Road, Morningside

COST: \$25

WHEN: Jul 9-12, 15-19, 22-26, 29-31, Aug 1-2, 5-9; 5pm-9pm

BOOKINGS: 07 3899 5859

'BANGERS N MASH' AT SHELTER BAR

Locally sourced sausages and mash with onion gravy.

WHERE: Story Bridge Hotel, 200 Main Street, Kangaroo Point

COST: \$25

WHEN: Jul 9-31, Aug 1-9; 11.30am-10pm

BOOKINGS: 07 3391 2266

THE CORNERSTONE OF GOOD PUB FOOD AT STONES CORNER HOTEL

Macadamia-crusted barramundi, hand-cut chips, rosemary salt and lemon myrtle aioli.

WHERE: 346 Logan Road, Greenslopes

COST: \$25

WHEN: Jul 9-31, Aug 1-3, 5-9; 11.30am-8.30pm

BOOKINGS: 07 3397 3727

RIBS & ALE AT WOOLLY MAMMOTH ALEHOUSE

USA pork ribs with Alehouse glaze and pineapple vinegar.

WHERE: 633 Ann Street, Fortitude Valley

COST: \$25

WHEN: Jul 9-12, 14-19, 21-26, 28-31, Aug 1-2, 4-9; 4pm-9.30pm

BOOKINGS: 07 3257 4439



QUEENSLAND'S NO.1 NEWS



TONIGHT WE
Tanqueray
LONDON DRY GIN



Get the facts **DRINKWISE.ORG.AU**

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Bar Hop

presented by *Tanqueray*
LONDON DRY GIN

brisbane.goodfoodmonth.com/barhop

Some of Brisbane's best bars and bartenders show off their skills, inventing a cocktail using Tanqueray gin matched to a bar snack for the set price of \$20 per person.

#barhop

BUCCI RESTAURANT FORTITUDE VALLEY

07 3252 7848

Gin-o-cello: Tanqueray gin, limoncello, fresh lemon, mint and cucumber; with arancini.

CANVAS CLUB | WOOLLOONGABBA

07 3891 2111

Winter is Coming: Tanqueray gin, citrus, chamomile and lemongrass with a chilli salt rim; with crab and guacamole tacos.

COWCH DESSERT COCKTAIL BAR SOUTH BANK

07 3844 1559

Sweet White Lady: Tanqueray gin, Cointreau, lemon, egg whites and syrup; with a Naked Pop ice-cream drizzled in chocolate and toppings.

DUTCH COURAGE OFFICERS' MESS FORTITUDE VALLEY

07 3852 4838

Beez Neez: Tanqueray gin, lemon, leatherback honey; with jalapeno stuffed with goat's cheese, leatherwood honey, pickled figs.

ESCOBAR KITCHEN & BAR | NEW FARM

07 3254 0788

Classic Negroni: Tanqueray gin, Campari, house-made vermouth; with sweet potato crisps, rosemary salt and herbed yoghurt.

ESQ. CASUAL DINING | BRISBANE

07 3220 2123

Classic Esq. Gin & Tonic: Tanqueray gin, cucumber, lime, rosemary; with a coal-roasted Fraser Coast crayfish.



THE FOX HOTEL: LONG BAR SOUTH BRISBANE

07 3844 2883

Tanqueray Negroni: Tanqueray gin, Campari and Antica vermouth; with herb-crumbed olives stuffed with organic feta.

KERBSIDE | FORTITUDE VALLEY

07 3252 9833

Ruby in July: Tanqueray gin, hazelnut and berry notes; with white chocolate and raspberry slice.

THE KITTY | BRISBANE

1800 506 889

Tanqs for the Southside: Tanqueray gin, lime, cucumber, mint, lime sherbet and cucumber foam; with spicy pork or Angus beef taco.

LEFTYS OLD TIME MUSIC HALL BRISBANE

Barrel-aged Cold-drip Negroni: Tanqueray gin, cold-drip coffee, sweet vermouth, Campari, orange and barrel-aged bitters; with a po' boy.

AT LENNONS RESTAURANT & BAR | BRISBANE

07 3222 3222

Lucy in the Sky: Tanqueray gin, Lillet blanc and orange bitters; with lamb, pine nut and currant cigars with quince and apple puree.

LYCHEE LOUNGE | WESTEND

07 3846 0544

White Negroni: Tanqueray gin, Lillet blanc, gentian bitters; with confit garlic and chilli chicken wings.





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The Ultimate High Tea

presented by ACCOR HOTELS

brisbane.goodfoodmonth.com/ultimatehightea

Take time out and treat yourself to an indulgent afternoon tea with all the trimmings.

Tea or coffee included.



FRENCH HIGH TEA

AT C'EST BON FRENCH RESTAURANT

An all things French high tea, beginning with champagne on arrival, followed by classic sweet and savoury delights such as croissants, brioches, crepes, cremes brulees and more.

WHERE: 609 Stanley Street, Woolloongabba

COST: \$60 includes a glass of Roederer champagne on arrival

WHEN: Jul 25, Aug 8; 1pm-3pm

BOOKINGS: 07 3891 2008

PRETTY & PINK

AT CUSTOMS HOUSE

Enjoy a sophisticated afternoon by the river with delicate sweet and savoury high-tea treats, served on Art Deco stands. Bubbles and French tea complete the indulgence.

WHERE: 399 Queen Street, Brisbane

COST: \$58 includes a glass of Jansz Rosé

WHEN: Jul 12, 19; 2.30pm-4pm

BOOKINGS: 07 3365 8921

PULLMAN RUSTIC HIGH TEA

AT KG BAR, PULLMAN BRISBANE KING GEORGE SQUARE

Escape to a simple yet elegant time of luxurious pleasures and fine service. Delight in traditional tea-time favourites with contemporary twists such as lamington pops and brownie glasses.

WHERE: Corner Ann & Roma Streets, Brisbane

COST: \$33; \$43 with a glass of sparkling

WHEN: Jul 11-12, 18-19, 25-26, Aug 1-2, 8-9; 2pm-4.30pm

BOOKINGS: 07 3222 1128

HIGH TEA AT QUAY WEST SUITES BRISBANE

AT MCMAHONS RESTAURANT, QUAY WEST SUITES BRISBANE

Dispense with tradition, bring your friends and wait for the pop of champagne corks to usher in an afternoon of decadent high tea treats, surprise and all things nice.

WHERE: 132 Alice Street, Brisbane

COST: \$45 includes a glass of Australian sparkling

WHEN: Jul 9-31, Aug 1-9; 12pm-4pm

BOOKINGS: 07 3853 6000

CHAMPAGNE HIGH TEA

AT PASSIONTREE VELVET

Begin with either a Mimosa or Bellini champagne cocktail, then choose from a luxurious high tea selection of delicate finger sandwiches, scones and decadent patisserie treats.

WHERE: Indooroopilly Shopping Centre, 322 Moggill Road, Indooroopilly

COST: \$40 includes a Bellini or a Mimosa cocktail

WHEN: Jul 10-13, 15, 17-20, 22, 24-27, 29, 31, Aug 1-3, 5, 7-9; 11am-5pm

BOOKINGS: 07 3395 2947

BASTILLE HIGH TEA

AT SOFITEL BRISBANE CENTRAL

Indulge in a truly *magnifique* high tea in the elegant eyrie of the Sofitel's 30th floor Club Lounge. Enjoy a kir royale on arrival, then choose from sweet and savoury treats.

WHERE: 249 Turbot Street, Brisbane

COST: \$55 includes a kir royale on arrival, tea and coffee throughout

WHEN: Jul 11-17; 1pm-3pm

BOOKINGS: 07 3835 4734

Regional Table

brisbane.goodfoodmonth.com/regionaltable

Thanks to a dedicated bunch of chefs and winemakers who showcase the bounty of regional Queensland, our best and brightest producers get a chance to shine.

Drinks not included, unless otherwise indicated.



THE AGRARIAN TABLE

AT VINTAGED BAR + GRILL

Share a charcuterie plate, a tomahawk steak from the Southern Darling Downs, Kingaroy porchetta, grilled seafood from the Sunshine Coast and more at this celebration of southeast Queensland produce.

WHERE: Level 6, 190 Elizabeth Street, Brisbane

COST: \$69 includes Sirromet wines

WHEN: Jul 24; 7pm-9.30pm

BOOKINGS: 07 3231 3231

THURSDAY'S TABLE

AT WILD CANARY

Celebrate Wild Canary's local suppliers and the wonderful winter produce of southeast Queensland over an intimate lunch featuring signature dishes such as slow-braised lamb and quince tart.

WHERE: 2371 Moggill Road, Brookfield

COST: \$50

WHEN: Jul 9, 23, 30, Aug 6; 11.30am-2.30pm

BOOKINGS: 07 3378 2805

REGIONAL

QLD ON A PLATE: LOCAL TASTES BETTER AT CHILL ON TEDDER DINING & WINE BAR

Pay heed to sustainability and locally sourced ingredients with tempura soft-shell crab with a snowpea and wakame salad, confit pork belly with scallops, and Valrhona chocolate and pineapple cannelloni.

WHERE: Shop 10, 26 Tedder Avenue, Main Beach

COST: \$89 includes matched Witches Falls wines

WHEN: Jul 13-18, 20-25, 27-31, Aug 1, 3-8; 6pm-9.30pm

BOOKINGS: 07 5528 0388

FROM LITTLE THINGS, BIG THINGS GROW AT HOMAGE

A long-table lunch with a difference. Taste dishes with ingredients old and young (veal vs aged beef), home-grown and bought (vegetables from the garden vs supermarket), matched to wines.

WHERE: 617 Grandchester Mount Mort Road, Grandchester

COST: \$150 includes 5 matched wines

WHEN: Jul 25; 12pm-3.30pm

BOOKINGS: 07 5465 5900

MOOLOOLABA SEAFOOD BANQUET AT SPICE BAR

Mooloolaba and Fraser Coast seafood, including scallops, spanner crab, mahi-mahi and more, is given Spice Bar's Modern Asian twist over six courses.

WHERE: First Floor, 123 Mooloolaba Esplanade, Mooloolaba

COST: \$150 includes matched wines

WHEN: Jul 16; 6pm-9pm

BOOKINGS: 07 5444 2022

COASTAL SEAFOOD DINING AT THOMAS CORNER EATERY

Enjoy a four-course dinner featuring quality fresh, regional produce, including Hervey Bay scallops and Noosa smoked fish.

WHERE: 1/201 Gympie Terrace, Noosaville

COST: \$85 includes a glass of sparkling on arrival

WHEN: Jul 31; 6.30pm-10.30pm

BOOKINGS: 07 5470 2224

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Talk & Taste

brisbane.goodfoodmonth.com/talkandtaste

Be inspired and learn something new as food and drink experts take you on a guided tour of their own particular passion.

Drinks not included, unless otherwise indicated.

VINE & WINE

AT BACCHUS

Join award-winning Bacchus head sommelier Andrew Giblin and maître d'fromage for cheeses perfectly paired with Clare Valley rieslings, cabernets and shiraz.

WHERE: Corner Grey & Glenelg Streets, South Bank

COST: Free; Riesling, cabernet and shiraz from the Clare Valley

WHEN: Jul 15, 22, 29, Aug 5; 5.30pm–6.30pm

BOOKINGS: 07 3364 0837

CLASH OF THE CLARETS

AT CLARET HOUSE WINE BAR

Embark on tour of six claret-style wines from Australia, South America, and other Old and New World regions, matched to canapes.

WHERE: Shop 5, 36 Vernon Terrace, Teneriffe

COST: \$50 includes a tasting flight of 6 clarets from around the world

WHEN: Jul 14; 6pm–10pm

BOOKINGS: 07 3257 0402

THE 'WATER OF LIFE' WHISKY

MASTERCLASSES

AT NANT WHISKY CELLAR AND BAR: EMPORIUM

Let Nant whisky connoisseurs take you through five expressions of their world-famous whiskies and the spirit straight from the still, while you learn about distillation and the history of the estate.

WHERE: Shop 10, 1000 Ann Street, Fortitude Valley

COST: \$70 includes five expressions of whisky plus the spirit from the still

WHEN: Jul 9-11, 14-18, 21-25, 28-31, Aug 1, 4-8; 4pm–11.30pm

BOOKINGS: ellab@nant.com.au

BUTCHER, BAKER, WINEMAKER

Join Yalumba winemaker and storyteller Jane Ferrari as she partners with Brisbane's Cabassi & Co Artisan Butchers and renowned baker Lachlan Scott on a gastronomic journey matched to award-winning rare and fine wines from the Barossa.

WHERE: The Butcher's Kitchen by Cabassi & Co. Level 1, Indooroopilly Shopping Centre, 322 Moggill Road

COST: \$85 includes sparkling wine on arrival and matched Yalumba wines

WHEN: July 29, 6.30pm

BOOKINGS: www.trybooking.com/136868

VEGAN & THE VINE

Join Australian winemaker Louisa Rose for a three-course vegan feast prepared by Urbane's Alejandro Cancino. All dishes are paired with vegan wines from family winemakers Yalumba. Hear from Louisa and Alejandro as they explain sustainable winemaking and cooking, and why a vegan approach to both can be sustainable.

WHERE: Urbane, 181 Mary Street, Brisbane

WHEN: July 22, 7pm

COST: \$110 includes a glass of wine on arrival plus matched wines

BOOKINGS: 07 3229 2271

Rooftops & Skylines

brisbane.goodfoodmonth.com/rooftopsandskylines

Unexpected locations come to life to show off the city skyline or laneways. And, after all, doesn't food always taste better outdoors?

Drinks not included, unless otherwise indicated.



TANQUERAY G & TEA ROOFTOP GARDEN AT THE FOX HOTEL: DANDYS ROOFTOP

Take yourself down the rabbit-hole with an adults-only high tea. This evening garden party, with gin-spiked iced teas, red velvet cupcakes and chicken sandwiches, would make Alice in Wonderland jealous.

WHERE: 71-73 Melbourne Street, South Brisbane

COST: \$42

WHEN: Jul 18; 7pm–8.45pm

BOOKINGS: 07 3844 2883

POOLTINO

AT LENNON'S POOL TERRACE & BAR

Pooltino is a Latin-inspired pool party that comes with a tapas menu offering flame-grilled bites such as spanner crab tostada, wagyu tacos and patatas bravas, to be washed down with a shared Canefield Mojito.

WHERE: Level 4, 72 Queen Street, Brisbane

COST: \$45 for 2 includes Canefield Mojitos

WHEN: Jul 10, 17, 24, 31, Aug 9; 4pm–11pm

BOOKINGS: 07 3222 3222

URBAN ROOFTOP SUNSET SESSION AT THE LOFT HOTEL URBAN

As the sun sets on the weekend, enjoy beats, drinks and dude food with a twist such as Jack Daniels barbecued ribs and beer-battered barra from the Loft's rooftop penthouse.

WHERE: Hotel Urban, 345 Wickham Terrace, Brisbane

COST: \$85 includes craft beers, red and white wines, bubbles and soft drinks

WHEN: Aug 2; 4pm–8pm

BOOKINGS: 07 3230 7872

ROOFTOP CULINARY DELIGHTS AT UP ON CONSTANCE

Share culinary delights from Italy (week 1), Spain (week 2), France (week 3) and slow-roasted whole lamb or pig with your three best friends as the sun sets over Brisbane.

WHERE: 20 Constance Street, Fortitude Valley

COST: \$55 includes a cocktail on arrival and free soft drink throughout

WHEN: Jul 12, 19, 26, Aug 2, 9; 6pm–7pm

BOOKINGS: 07 3319 7890

Art & Food

brisbane.goodfoodmonth.com/artandfood

Food as art, art as food ... Music and photography add new dimensions to the eating experience at these intriguing events.

CREATE & CAPTURE

AT THE FOX HOTEL: FISH LANE CREATIVE STUDIOS

Over canapes and bubbles, admire the work of photographers and bloggers who have captured the passion of chefs, bartenders and home cooks at work – and the good food they are creating.

WHERE: 71-73 Melbourne Street, South Brisbane

COST: \$15 includes a glass of sparkling wine

WHEN: Jul 30; 7pm–9pm

BOOKINGS: 07 3844 2883



FOUR SEASONS OF ITALY AT LYREBIRD RESTAURANT

Be transported to the sights, sounds and tastes of Italy by a special menu inspired by Vivaldi's *Four Seasons*. Over two courses, explore the marriage of Italian culinary heritage and local produce.

WHERE: Ground level, Corner Grey & Melbourne Streets, South Bank

COST: \$55 includes a glass of sparkling wine or wine

WHEN: Jul 15; 6pm–10pm

BOOKINGS: 07 3840 7598

Pop-ups & Precinct Parties

brisbane.goodfoodmonth.com/popupsparties

Secret spaces and unusual locations are the feature of these not-to-be missed events, where chefs get out of their own kitchens and comfort zones and band together to show off what their precincts can offer.

Drinks not included unless otherwise indicated.

DINE UNDER THE STARS AT EAGLE STREET PIER

Dine under the stars on dishes from the best of the precinct's restaurants. The five-course meal features offerings such as kingfish jalapeno skewers and wagyu spring rolls.

WHERE: Eagle Street Pier, 45 Eagle Street, Brisbane City

COST: \$180 includes a drink on arrival and a drink with dinner

WHEN: Jul 11; 6pm–10.30pm

ESQ. GO WITH THE FLOW AT ESQ.

Your mission: a Sunday creek lunch with 20 guests. Your venue: to be revealed. Your task: to enjoy five courses and little share plates featuring locally sourced and sustainable produce.

WHERE: outdoor creek pop-up restaurant, location revealed upon booking, inner-city Brisbane suburb

COST: \$150 includes matched wines

WHEN: Jul 12, 19, 26, Aug 2, 9; 12pm–3pm

BOOKINGS: 07 3220 2123



REGIONAL



SUNSET PIER POP-UP PARTY AT SCARNESS PIER

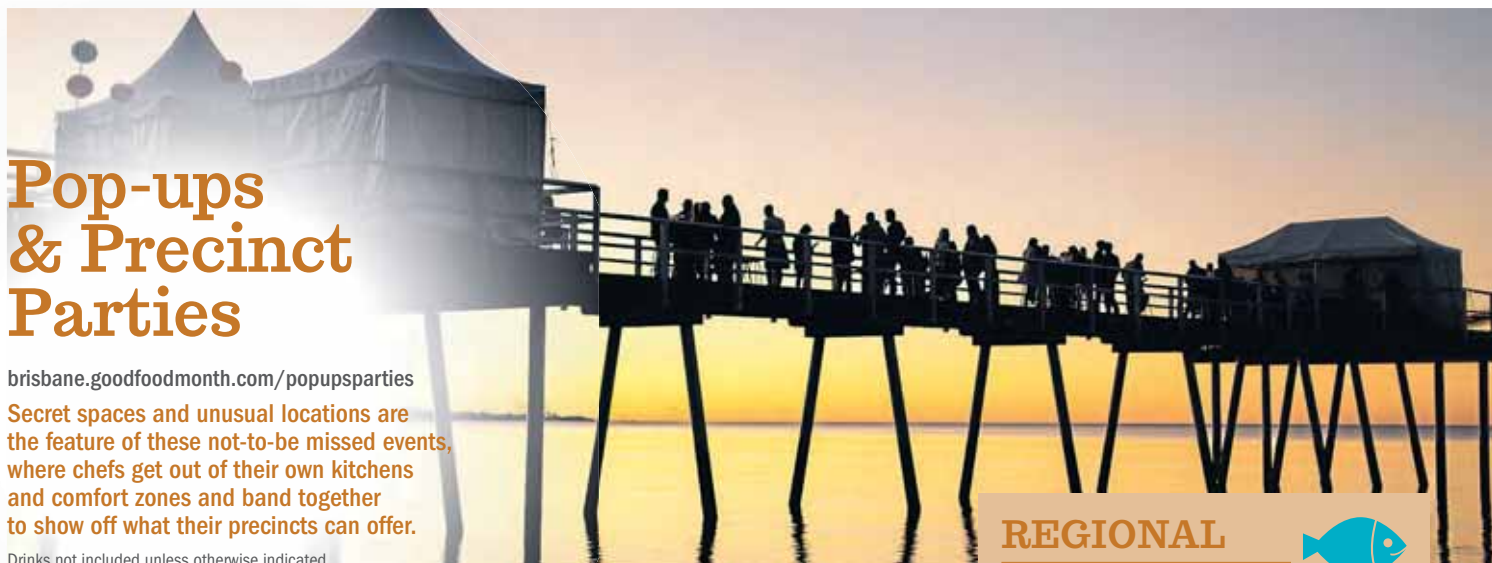
Watch the sun set from the iconic Scarness Pier while you graze at food stations offering canapes that show off Fraser Coast produce. Sip sundowners from a cocktail bar in full swing.

WHERE: Scarness Pier, Hervey Bay

COST: \$85 includes selected cocktails, beer, wine and soft drink

WHEN: Jul 25; 2pm–5pm

BOOKINGS: 07 4125 5454





Markets & Festivals

brisbane.goodfoodmonth.com/marketsfestivals

Shop for beautiful seasonal produce with a sense of place. Grab your shopping list and basket and head to one of our best food-focused markets this July.

FAMILY, FARMERS, FOOD & FILM AT FIG TREE FARMERS MARKET

Shop straight from the farm at this midweek evening farmers' market. With street food from all over the world for dinner and a free movie for the kids, it's the only way to spend hump day.

WHERE: 708 Jesmond Road, Fig Tree Pocket

COST: Free entry

WHEN: Jul 15; 2pm-7pm

BOOKINGS: 0421 740 330

BRISBANE BBQ FESTIVAL AT WANDERING COOKS

Brisbane's first barbecue festival features teams serving expertly seasoned ribs, brisket, pork and chicken, slow-cooked to perfection in a wood-fired pit.

WHERE: Corner Fish Lane & Cordelia Street, South Brisbane

COST: Free

WHEN: Jul 18; 12pm-10.30pm

BOOKINGS: 07 3844 6000

SUNDAY GOURMET MARKETS AT WESTFIELD CHERMSIDE

Graze on produce from fine local producers offering cheese, meats, preserves and more, and join in demonstrations and barista workshops.

WHERE: Corner Gympie & Hamilton Roads, Chermside

COST: Free

WHEN: Jul 12, 26, Aug 9; 8am-1pm

BOOKINGS: 07 3117 5308

Instant Expert

brisbane.goodfoodmonth.com/instantexpert

Let the experts help you become a better cook with guidance from some of the state's best chefs and food artisans.

#instantexpert

ESSENTIAL CHOW AT CHOW HOUSE

One marinade, many uses. Learn how to make a classic Thai marinade that can go in a satay, and also be used in dishes such as crisp fried prawns and Thai spiced beef. Make the everyday special.

WHERE: 39 James Street, Fortitude Valley

COST: \$75

WHEN: Jul 30; 6pm-7pm

BOOKINGS: 07 3852 5155

BUSH TUCKER AT WANDERING COOKS

Bush tucker chef Dale Chapman conducts a hands-on workshop during NAIDOC week, sharing her knowledge of native produce and how to use it in modern dishes such as bunya nut and kangaroo stir-fry and coolamon bush tomato relish.

WHERE: 1 Fish Lane, South Brisbane

COST: \$150 includes tea and coffee

WHEN: Jul 11; 12pm-5pm

BOOKINGS: info@themakersclub.com.au

REGIONAL

POOR MAN'S KITCHEN AT BAR CHICO

Learn the art of preserving and using what's seasonal to create tasty pickles, relishes and chutneys for your essential larder: piccalilli, pear and currant chutney, caponata, pickle relish, kimchi.

WHERE: Shop 9, 26 Tedder Avenue, Main Beach

COST: \$120 includes a cocktail

WHEN: Jul 20; 6pm-9pm

BOOKINGS: 07 5532 9111

MYSTERY BOX

Join one of Brisbane's top executive chefs and the team from OzHarvest in creating some specialty dishes made from rescued surplus food. One thing for sure, you will leave an instant expert – at what exactly, will be revealed on the night. If you're up for a surprise and some fun in the kitchen, then this is the event for you! Places are limited, so book quickly.

WHEN: Monday July 13/Monday July 20, 6.30pm-8.30pm

WHERE: OzHarvest Kitchen, 88 Brunswick Street, Fortitude Valley

COST: \$75

BOOK: 07 3621 2097/
brisbane.info@ozharvest.org

THINK. EAT. SAVE

Think. Eat. Save is a national initiative by OzHarvest and the United Nations Environmental Program (UNEP). We invite the public for a free vegetarian lunch (for up to 1000), put on by OzHarvest and Alison Taaffe and the students from her cooking college Institute of Culinary Excellence, made from rescued food. The purpose of the event is to raise awareness and spread the word about food waste, food rescue and saving our environment. These events will be held concurrently in each capital city around Australia.

WHEN: Monday July 27, 11.30am-2.30pm

WHERE: St Stephen's Cathedral, 249 Elizabeth Street, Brisbane

COST: Free event

INFO: 07 3621 2097/
brisbane.info@ozharvest.org

For the Love of Wine & Cheese



presented by YALUMBA

brisbane.goodfoodmonth.com/fortheloveofwineandcheese

Explore cheese from Australia and round the world at some of our best restaurants, upmarket cafes and bars. Whether it's to finish a great meal or as a post-work catch-up with friends, enjoy a selection of cheeses perfectly matched to a glass of Yalumba wine.

VINO E FINO AT BITTER SUITE

Bring a friend to share in perfectly paired red wine and two fine cheeses, as selected by winemaker Luke Fitzpatrick and cheese connoisseur Michael Dalton.

WHERE: 2/75 Welsby Street, New Farm

COST: \$30 (for 2 glasses of red wine and 2 cheeses)

WHEN: Jul 9-31, Aug 1-9; 12pm-9pm

BOOKINGS: 07 3254 4426

YALUMBA & CHEESE AT CLARET HOUSE WINE BAR

The perfect beginning or end to an evening: a flight of wines from the oldest family-owned winery in Australia, paired with a selection of fine cheeses.

WHERE: Shop 5, 36 Vernon Terrace, Teneriffe

COST: \$30

WHEN: Jul 9-31, Aug 1-9; 4pm-10pm

BOOKINGS: 07 3257 0402



GERARD'S BAR & CHARCUTERIE AT GERARD'S BAR

Whether for an after-work drop-in or a weekend catch-up, little beats a selection of Australian and European artisan cheeses from fresh young buffalo mozzarella to a pungent blue, matched to a wine.

WHERE: 13A, 23 James Street, Fortitude Valley

COST: \$30

WHEN: Jul 9-31, Aug 1-9; 3pm-12am

BOOKINGS: 07 3252 2606

RYAN'S CHEESE PLATE PLEASE AT RYAN'S ON THE PARK

Black blue. Blackall Gold washed rind. Woombye triple cream brie. Maffra cheddar. If you are a cheese lover, this is one event not to be missed.

WHERE: Treasury Hotel, 130 William Street, Brisbane

COST: From \$20

WHEN: Jul 9-31, Aug 1-9; 10.30am-10pm

BOOKINGS: 1800 506 889

Up Late

brisbane.goodfoodmonth.com/uplate

Keeping night-owl hours? These venues can sate your hunger with delicious late-night snacks.



NO ORDINARY FOOD MONTH AT FAT NOODLE

Luke Nguyen presents a dynamic mix of modern Asian cuisine to satisfy those late-night hunger pangs. Enjoy the signature Fat Pho Noodles, beef broth with all the trimmings.

WHERE: Top of Queen Street Mall, Brisbane

COST: \$19

WHEN: Jul 9-31, Aug 1-9; 11.30am-11pm

BOOKINGS: 1800 506 889

A MONTH AT HOME AT KITCHEN AT TREASURY

Beat the winter blues with some warming home-style cooking, with dishes such as braised lamb shank in red wine with vegetables, mashed potatoes and rosemary jus.

WHERE: Top of Queen Street Mall, Brisbane

COST: \$23

WHEN: Jul 9-31, Aug 1-9; 10.30am-12am

BOOKINGS: 1800 506 889

THE SWEET SPOT AT PASSION TREE

Make room for a dessert supper like none other at Passion Tree. Savour brioche-style honey bread, a shaved ice bingsoo and waffles of your choice for the perfect sweet ending to your day.

WHERE: 103 Elizabeth Street, Brisbane

COST: \$30

WHEN: Jul 9-31, Aug 1-9; 11am-11pm

BOOKINGS: 07 3012 8865

Citi Customer Benefits

Citi is delighted to be the presenting partner of the *Brisbane Times* Good Food Month for the second year running.

As the presenting partner, Citi invites customers to enjoy all that the festival has to offer including these exclusive benefits.

Visit citibankdining.com.au/events for more details on the below offers.

EXCLUSIVE OFFERS

PRETTY IN PINK & LET'S DO LUNCH AT CUSTOMS HOUSE



Citi customers who attend these events and pay with their Citi card will receive handmade chocolates thanks to Citibank Dining Program partner restaurant, Customs House.

WHERE: Customs House
399 Queen Street, Brisbane

DETAILS: Pretty in Pink – refer to page 19 for more details
Let's Do Lunch – refer to page 9 for more details

WIN A DINNER WITH FESTIVAL DIRECTOR NATASCHA MIROSCH AT MONTRACHET

You and a guest have the chance to join Good Food Month Festival Director Natascha Mirosch for a very special Good Food Month Hats Off event – 'Our France' – a culinary journey of the not so typical regions of France and their unique artisan produce and recipes. Executive chef and owner of Montrachet Shannon Kellam and head chef Olivia Meli have travelled the length of France and look forward to sharing the experience with you with a five course degustation complemented by the famous Montrachet wines.

ENTER: Visit brisbane.goodfoodmonth.com/citicustomerbenefits

WHERE: Montrachet
224 Given Terrace, Paddington

WHEN: Saturday, August 1, 7pm

THE PEAK COLLABORATIVE DINNER AT THE PEAK



Peak Lodge's Doug Innes-Will and dessert wizard Darren Purchase each present three courses in this six-course degustation dinner, with wines matched by sommelier David Stevens-Castro. Citi customers who pay with their Citi card will receive a gourmet take home gift, thanks to Citibank Dining Program partner restaurant, The Peak.

WHERE: The Peak, Spicers Peak Lodge
Wilkinson's Road, Maryvale

COST: \$195 without wine / \$250 with matched wines

WHEN: Sunday, July 12, 6pm

BOOKINGS: 07 4666 1083

LANEWAY DINNER AT URBANE RESTAURANT



Thanks to Citibank Dining Program partner restaurant, Urbane Restaurant, you'll receive a complimentary gift card to the value of \$20 when you pay with your Citi card at this theatrical dinner with a twist. The Laneway Dinner at Urbane offers a six course degustation matched with cocktails inspired by London, New York, Tokyo and Hong Kong.

WHERE: Urbane Restaurant
181 Mary Street, Brisbane

COST: \$130

WHEN: Wednesday, July 29, 6pm

BOOKINGS: 07 3299 2271

THE BRISBANE TIMES GOOD FOOD GUIDE GIVEAWAY AT THE NIGHT NOODLE MARKETS

Citi is a proud presenting partner of the *Brisbane Times* Good Food Guide 2016. To celebrate its launch, the first 16 customers to present their card at the Citi seating area each night will receive a free copy of the guide.

RESERVED SEAT'S

YOUNG CHEFS' DINNER AT ARIA

We have ten reserved seats at this event for five Citi customers and their guest. Join us for a dinner featuring the six promising finalists of the *Brisbane Times* Young Chef award, including the *Good Food Guide* Citi Chef of the Year 2016. Get a glimpse into the future as the best and brightest next generation chefs each create an original dish for a never to be repeated collaborative six course dinner, including wine, tea and coffee.

WHERE: Aria
1 Eagle Street, Brisbane

COST: \$150

WHEN: Tuesday, July 14, 6.30pm

BOOKINGS: 07 3233 2555 and quote 'Citi VIP'. Bookings for these reserved seats close Monday, July 6.

EDITORS' DINNER AT ESQ@ESQUIRE



We have ten reserved seats at this event for five Citi customers and their guest. Join the *Brisbane Times* Good Food Guide editor Natascha Mirosch and goodfood.com.au editor Sarah McInerney to share their stories of putting good food in print and online while dining on six courses at one of Brisbane's premier hatted restaurants.

WHERE: Esq at Esquire
145 Eagle Street, Brisbane

COST: \$100 without wine / \$175 with matched wines

WHEN: Tuesday, July 21, 6.30pm

BOOKINGS: 07 3220 2123 and quote 'Citi VIP'. Bookings for these reserved seats close on Monday, July 13.

MY COUNTRY, MY CUISINE AT GOMA

We have ten reserved seats at this event for five Citi customers and their guest. Three of the country's best chefs – Ben Shewry from Melbourne's Attica, James Viles from Biota Dining in NSW and Josue Lopez from the Gallery of Modern Art (GOMA) talk with ABC radio presenter Tim Cox about their food, their interpretation of Australian cuisine and how they integrate native ingredients into contemporary dishes.

WHERE: Gallery of Modern Art
Stanley Place, South Brisbane

COST: \$45. Includes a glass of Yalumba wine, Coopers Beer, Thatchers cider or soft drink.

WHEN: Saturday, July 18, 4pm–5.30pm

BOOKINGS: brisbane.goodfoodmonth.com
Enter the code 'Citi VIP'. Bookings for these reserved seats close on Saturday, July 11.



This symbol denotes Citibank Dining Program restaurants participating in the Good Food Month program.

Find out more about the Citibank Dining Program at Citibank.com.au/dine

The Citibank Dining Program is available year round but not in conjunction with Good Food Month events.

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