

# dishitup

Simon Thomsen shares his favourite dining moments of the month.

Photography Nicky Ryan and Jennifer Soo

## Marron with crisp pork belly and marron consommé at Guillaume at Bennelong

When you're dining in one of the nation's most beautiful settings, you expect a little bit of luxury. Chef Guillaume Brahimi delivers with this refined entree of butter-poached West Australian shellfish with shards of crisp pork belly (\$40). Brahimi previously served it as a main but its sumptuous, Asian-influenced flavours are better suited to a more petite size. The rich meats and consommé, fragrant with lemongrass, ginger, coriander and Thai basil, are offset by the slightly vinegary melange of Asian mushrooms. The effect is as exquisite as the soaring Opera House sails.

Guillaume at Bennelong, Sydney Opera House.

Phone: 9241 1999.



## Pear and almond loaf at No.9

This bedsit-sized cafe has a wonderful rococo style reminiscent of a European salon. The olive-hued walls are adorned with gilt-framed oil paintings of pastoral scenes and portraits of 18th-century nobility. There's a communal table upstairs and just a handful of tables along a velvety chocolate brown banquette. The small breakfast menu isn't cheap but includes organic porridge (\$8), pancakes with rose-honey syrup and clotted cream (\$16) and two soft-boiled organic eggs with soldiers (\$10). The Genovese coffee is great but the hot chocolate made with melted chocolate is even better, especially with the warm, sweet and homely pear and almond loaf (\$7). Ask the waiter when you can move in.

No. 9, 9 Ward Avenue, Potts Point. Phone: 9331 1399.



## Gnocchi with braised beef short ribs at Flinders Inn

Don't let chef Morgan McGlone's tattoos fool you. He may look tough but he cooks like an angel at this French bistro. The room is everything you expect from the genre, from daily specials penned in red lipstick on mirrors to French wines in glass and carafe options, sleekly wise service and a menu of well-priced classics such as salt cod brandade (\$19.50) and tarte au citron (\$12). The gnocchi with braised beef short ribs (\$18) is a sublime contrast of ethereal dumplings, snuggling up against a lushly sticky beef ragu. It's an entree that may leave you wanting more but then a quick tease that leaves you with longing is very French, non?

Flinders Inn, 160a Flinders Street, Paddington.

Phone: 9331 0208.



## Orange and chocolate babka at Brasserie Bread

This artisan bakery's homage to a Jewish pastry (\$3) – its Yiddish name means "grandmother" – is made with swirling brioche and jaffa-flavoured Callebaut chocolate. It's understandably lush and buttery and just one of the many sweet temptations, including croissants, tarts, friands and chocolate brownies, that you'll find in this bakery-cum-cafe. Kids can join the free baking classes while you try the fine sourdough breads in dishes such as spicy lamb and harissa on schiacciata bread (\$10). While the location near Port Botany's container terminal might be off the beaten path, on busy Saturday mornings, it is packed.

Brasserie Bread, 1737 Botany Road, Banksmeadow.

Phone: 9666 6845.