



WINE GOOD REASON

Orange, 1108-1109
The Head Rd, Mosman

about a room
n a view, this
nt little cafe/
shop looks
t across the
rbour from
ddle Head.
perfect for a
h up with the
thers' group
a civilised
onshire tea
the sea. Call
9969 1120.

GLUTTON

*Glass Brasserie, Lvl 2, 488 George St, Sydney.
Call (02) 9265 6068 or visit www.glassbrasserie.com.au.*

Next weekend is all about romance, so tonight, I've decided to embrace two of my greatest loves: food and girl talk. Sadly, hubby has been benched as BFF is in dire need of a leave pass and this is her night. The second we take our seats at the intimate table à deux next to the vertigo-inducing windows, the worries seem to melt away (and a snifter of bubbles obviously helps). Enveloped in the Hilton Hotel restaurant headed up by celeb chef Luke Mangan, we're running with the degustation menu (\$120 per head) and the crumbed sardine, with tart tomato chutney, is a tantalising indicator of what's to come. Next up is the painterly arrangement of sashimi, combining salmon, kingfish, eel and prawn topped with unexpected complements that work a dream. Of the Peking Duck broth with Morton Bay bug, duck dumpling and pickled green mango, all I can say is, how can a clear liquid taste so good? As the sun dips and the city lights come to life, our scallop dish and Port Lincoln jewfish go down the hatch in a flurry of smoky cauliflower cream and barley and crab risotto. The lamb backstrap with crumbed lamb breast, carrot puree and pickled carrots is a neat finish to the mains, and the cheese selection of five stinkingly ripe bries and blues gets a good nudge. But it's the sheep's milk yoghurt cheesecake, artfully contained in crimson raspberry crisps and dotted with fruit, that takes our breath away. It's love on a plate. Feeling misty eyed, I decide hubby deserves a treat. Maybe I'll bring him back next Sunday. **CLAIRE BRADLEY**

Start your day with perfect poached eggs. Crack an egg into a cup lined with plastic wrap. Dip the wrapped egg into simmering water until it turns white, then slide it into the water and cook to your liking.

For more tasty tips, visit www.taste.com.au.



CAMPBELL MATTINSON

WINE FRONT

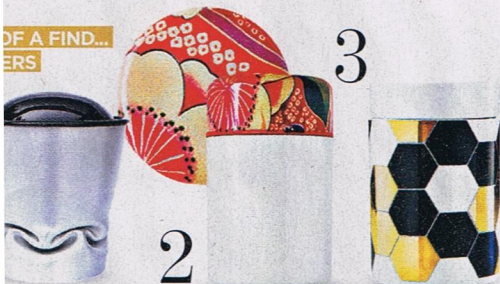
Wine grapes are an unusual crop. Most farmers look at a bumper crop as a great thing, but it's often the opposite with grapes. The best growers routinely cut tonnes of fruit from their vines and leave it to rot on the ground - to help the remaining grapes ripen to perfection.

It's all about quality. Our best wine grapes sell for as much as \$15,000 per tonne. The worst are given away. More commonly, they sell for \$400 to \$6500 per tonne. An old (and very rough) rule of thumb is that grapes sold for \$1000 per tonne equate to a \$10 bottle. By this rule, grapes bought for \$6000 per tonne can legitimately expect to recoup winemakers \$60 per bottle.

In their dreams, maybe, but not all expensive wine is a rip-off, as production costs vary. Small producers are doing it tough right now. Try **Lock & Key Shiraz 2008** (\$14.95, www.moppity.com.au). It's from a top grower at Hilltops NSW and has all the sums well in the consumer's favour.

Campbell Mattinson is the co-publisher of independent review site www.winefront.com.au.

OF A FIND...
ERS



- 1. Fink Storage Vessel, from \$89.95.** Complete with creative crumpling, this minimalist design by Australian Norman Foster is available in three sizes and in both aluminium and black finishes, with a neat plastic lid. Stockists: www.makedesignedobjects.com.
- 2. Covo Sakura Canister, \$35.** Each item in this hand-assembled range features a piece of kimono on its surface - in this case, the lid. A tight seal will keep tea fresh, but this can hold all sorts of kitchen essentials. Available in a range of patterns and styles. Stockists: www.dedeceplus.com.
- 3. Salt & Pepper My Canister, \$19.95.** Kitchen storage need not be about function alone. This '70s-inspired porcelain piece will bring retro glitz and glamour to any shelving display, with its large and funky mosaic pattern. Stockists: 1800 246 987.

By Inside Out magazine. For more great homewares, see the Mar/Apr issue, on sale now