



Bites

Fiona Donnelly



Know something we don't?
 Call Bites on 3666 6423
 fax 3666 6690 or email
 donnellyf@qnp.newsltd.com.au

HOW do you spend your Tuesdays? How about sipping champagne with bubbles expert Bernadette O'Shea in the convivial surrounds of Emporium's Belle Epoque? The First Tuesday Champagne Club pops its cork on July 7 and offers fizz fans the chance to sample drops not often available by the glass. Included in the line-up for the first monthly meeting is a selection of Champagne Pol Roger. Vintages include the 1999 Brut Vintage and 1999 Brut Vintage Rosé, 1998 Brut Chardonnay Blanc de Blancs and the 1998 Sir Winston Churchill Cuvée. Sit through the whole selection or just savour a single glass. O'Shea will mix and mingle and explain a little about the champagnes being showcased. You only pay for what you drink.

STAYING on champagne – the CBD fine-dining stalwart Augustine on George is offering diners a free welcome piccolo of Moët bubbles to spark the fires of romance as part of a lover's dinner deal running until the end of July. Three courses plus coffee cost \$75 a person.

MATT Moran's Brisbane version of Maria has a new opening date. The doors at 1 Eagle St Pier will now swing open on August 17, but bookings can be made from August 3. Stay tuned.

THE Mater's annual Red White and Sparkling Ball on July 25 is bound to be a glittering affair, with hand-crafted boutique wines from the Barossa in the spotlight courtesy of Purple Palate's Darren Davis. *The Courier-Mail* columnist and broadcaster Madonna King will be hosting the evening which includes a three-course meal, as well as the chance to sample the delights of the 20 wineries and meet some of the South Australian winemakers. And you get the chance to dance too. The event raises much needed funds for medical research. Tickets cost \$160. www.mmri.mater.org.au

TIME to take stock of the kitchen armoury. Specialist retailer, Taste for the Love of Cooking at Fortitude Valley is cleaning out its cupboards, so

it's a great time to pop in and top up yours. They're passing on savings of up to 60 per cent on cookware and more.

FANCY a drink? Two of the world's top 20 bars (Asia Pacific) are to be found in Brisbane. *Australian Bartender* magazine's third worldwide survey (how hard a job would that be?) rates The Bowery at a respectable No.8 in the line-up, while Paddington's laid-back eatery-drinkery The Lark is at No.20. And the top slot? It goes to the High Five Tokyo, which you might remember from the movie *Lost in Translation*. Full list at 4bars.com.au

GREAT to see a big investment in the future of hospitality. The Hospitality Training Association has doubled its floor space with the second leg of a \$17.8 million expansion and renovation. New classrooms, patisserie kitchens, a training restaurant and cafe have all been added at K Tower in Wickham St. Another \$6.2 million will be spent over the next three years and CEO Philip Charlton says student enrolments are at a record high.

POP the rescheduled Panyiri festival in your diary and expand your palate at the weekend. About 30 stalls will be selling everything from baklava to honey puffs and chef Vasilii Kanidiadis from SBS's *Vasili's Garden*, will be demonstrating quintessential Greek dishes. Tickets are \$7 and youngsters get in free. Saturday and Sunday at Musgrave Park, West End. This is the 33rd year for the popular festival of all things Greek.

ACOOKING class with a difference? CM2 contributor Gillian Hirst is throwing open her commercial kitchen for groups of friends to come along and watch her prepare lunch. You take home recipes, skills and discover new ingredients, Gill and her chefs whip up your choice of an Italian, Asian or French-themed lunch and pour wine matched to each course, plus a glass of sparkling on arrival. \$125 a person. A minimum of 12 students is needed. chefgillian@optusnet.com.au

CONTINUING the cooking class theme,

check out Black Pearl's new school calendar. Highlights include bakery queen Jocelyn Hancock revealing her cake secrets, Longrain's Martin Boetz on the art of balance in Thai cooking, Graham Redhead's cheese making sessions, Nick Holloway of Nu Nu showcasing tropical Queensland food and more. www.portsidewharf.com.au

VISITS to Granite Belt growers and wineries are on the menu next month for the top apprentices from Jamie Oliver's Melbourne restaurant, Fifteen. As well as getting up close and personal with where the food comes from, the apprentices will be put to work, preparing a five-course dinner featuring some of Fifteen's signature dishes, matched with Granite Belt wines. The venue is the Queensland College of Wine Tourism and there's a limited number of tickets available for the \$85 July 22 event. Proceeds will go to Headspace, a local charity that, like Fifteen, supports youth.

BEEN missing Lien Yeoman's Cha Ca La Vong? Head to Libertine at Petrie Barracks for a Herzog Wine Bastille Day dinner supervised by the doyenne of Vietnamese cuisine on July 14. Tickets are \$85 and the menu features several of the old Green Papaya classics.

THE upside of the global downturn? Portside's Restaurant Manx has a new lunch deal – two courses and a glass of wine for \$30. Baguette at Ascot is introducing a \$30 credit crunch lunch – two courses and a glass of wine for \$30, Monday to Friday. And Depot@Emporium is offering a six tapas for \$60 dinner or lunch deal – which works out at \$30 a head.

GUSTO da Gianni bringing civilised Italian custom of aperitivo to Portside and for the month of July he's giving ladies the first drink free. From 5.30pm to 7pm pop in for some free antipasti and perhaps a Campari or two to open the palate.

Know something we don't?
 Call Bites on 3666 6423
 fax 3666 6690 or email
 donnellyf@qnp.newsltd.com.au