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KENMORE'S Simple Pleasures is changing hands and neighbouring Fenham's Tapas has closed its doors for the foreseeable future.

Simple Pleasures' owner Kate Von Bremen says she has decided after four years that it's time to move on and the business has been sold to Fiona White, who'll rename the restaurant and take over as soon as the licence is transferred.

Von Bremen thinks this will happen late this month or next month.

The Apple Tree, she says, will bring the food down a notch or two from Simple Pleasures - Von Bremen describes it as fancy cafe fare - and all the staff are being retained. In the meantime, fans should make a last visit. Von Bremen intends to travel and to remain involved with food in some capacity.

IT'S all change at Siggie's at the Stamford Plaza, with executive chef Cameron Matthews departing for the new Spicer's Clovelly Estate in Maleny and sous chef Ashley Hicks being snapped up by Buffalo Club to replace the departing Phil Wood. Matthews is being replaced by Christian Andrew, an executive sous chef at Stamford Plaza.



THOSE *MasterChef* guys are everywhere these days. George Calombaris (pictured) will hit the Goldie later this month for a dinner with Moo Moo's Philip Edwards. There's just 100 seats available for the \$250 a head dinner. It's part of the Waterfront Food and Wine Festival, which itself is part of the Tastes of the Gold Coast fortnight, which begins on August 21 and runs until September 6. Calombaris will perform on the opening night and there are lots of other interesting foodie events planned, too. Check out www.tastesofgoldcoast.com.au.

INSPIRED by beeralicious *MasterChef*'s Chris Badenoch to embark on a bit of beer appreciation? Here's a nice way to ease into it. Sample the likes of Matilda Bay Brewing's Fat Yak, Bohemian Pilsner and Beez Neez, all carefully matched with the likes of braised pork belly with prawn toast and chocolate tart and macaroons. Not sure which beer to match with which plate? No worries, the experts have done the hard yards for you. The QA Cellar Dwellers' four-course Beer Appreciation dinner is on August 27 at the QA Hotel, New Farm, and costs \$55.

STAYING on beer - well, actually moving on to cocktails and top shelf spirits, too - influential *Bartender Magazine* has just released a list of finalists for its bar awards. As usual, Queensland is punching above its weight. The Lark in Paddington is nominated for a slew of awards including best bar food, together with Zuri in Fortitude Valley, while both The Bowery and Byblos are up for bar of the year and the Bowery owner's SkyRoom is up for new bar of the year. Fifth Element at South Bank is in the running as wine bar of the year, and The Lark is up for cocktail bar of the year. Emporium Hotel is nominated for cocktail list of the year, best bar team and bar manager. Flamboyant Cloudland gets a mention for best new venue design. Stay tuned for winners.

BEEN meaning to get along to one of the slap-up buffets dished by the apprentice chefs at SBIT at South Bank? Tomorrow night is your last chance, due to a change in "the training package". Your \$35 gets you access to terrines, canapes, roasts, seafood, salads, vegetarian dishes, casseroles and curries and a decadent dessert selection. Book at the Cotah Training Restaurant on 3244 5988.

CAN'T make it down to Brisbane City Hall for Tasmania Unbottled next Thursday? The tasting runs from 4.30pm to 8.30pm and costs \$50, register at www.winetasmania.com.au. Then, how about a Frogmore Creek matched degustation at Wilston's

Citron next Tuesday instead? It's the night before Show day and a good one to go out and play. Five courses cost \$125, all paired with premium Frogmore Creek wines.

Or you could trot to Simpatico in Paddington next Tuesday for a three-course plus canape affair, matched to Stefano Lubiana wines, in the company of the man himself. Tickets are \$79 and kick-off is at 7.30pm.

IT'S a match made in heaven at Belle Epoque's First Tuesday champagne event tonight - vintage Louis Roederer by the glass and South Australia's Odyssey oysters alongside. Bubbles-mistress Bernadette O'Shea will be on hand to discuss the fizz and Odyssey's Bill and Jackie Stenson will be there to answer any tricky bivalve queries. Price depends on consumption, but it's not often you get the chance to sip a glass of 2000 Cristal Rose!

IT'S official - *MasterChefs* might like to play with pigs' heads and fish cheeks, but the average Aussie prefers spuds and chops and steak, or maybe a roast. A whopping 87 per cent cook their evening meal at home and the most popular dish? Steak or chops with vegies or a salad, followed by a roast. Westinghouse surveyed 1000 Aussies on their cooking habits and the other news is that one in two households now have more than one person who cooks.

THERE'S still time to get online and work out an itinerary for the wonderful vine dining options available in Brisbane wine country (aka the South Burnett). See www.briswinecountry.com.au. Chefs cooking amid the vines on August 15 include David Pugh, Matt Golinski, Martin Duncan and PJ McMillan.

ARE you a fan of Continental Foods? Score some cash for the community service of your choice by sending five barcodes from products bought in IGA, Foodland or Superbarn and you'll be in the running for a \$20,000 cash prize and a cash donation to the group of your choice. Until September 13.