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Bites

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EXACTLY 320 years ago today, demonstrators stormed the Bastille prison, marking the beginning of the French Revolution and the new republic. If you have a notion to celebrate *Liberté, Fraternité et Egalité*, along with Queensland's growing French community, there are many options around town. Belle Epoque at Emporium has a three-course set menu of French favourites (\$85 per head) and diners will also have the chance to experience the cancan as well as a classical guitar and accordion duo. There are four sittings available, 6.30pm and 8.30pm today and tomorrow.

ANOTHER dinner option is at Brent's at Toowong, with its French promotion continuing all month. Also at \$85 per person, the five-course menu will have classic French faves given a modern twist, like bouillabaisse, foie gras parfait and boeuf bourguignon, matched with regional wines from Cotes du Rhone, Champagne and Beaujolais.

AT Montrachet in Paddington, owner Thierry Galichet has a Bastille Day lunch and two sittings for dinner with a degustation including a roquefort cheese brulee, lobster tail and salad with black truffles, and grilled fish with pea mash, beurre blanc and truffle. There are five and eight-course options at \$95 and \$120 respectively, which include a glass of champagne. \$10 from each meal goes to Youngcare.

CHRISTMAS already? Not quite, but

If you fancy getting in early, Dell'Ugo at South Bank is doing a Christmas in July dinner next Wednesday. The meal kicks off with eggnog, followed by burrata cheese on a bed of roasted pumpkin, drizzled with lemon myrtle olive oil and served with toasted bread. Then there's braised veal shank with portobello mushroom, rosemary, sage and basil, cooked in a white wine sauce with duchesse potatoes, finished off with a dessert of chocolate gelato and crushed meringue served with vanilla creme anglaise. A big improvement on roast turkey and plum pudding.

Steven Snow of Fins at Salt seems to be starting his own mini-empire just south of the border, with the news that he's opening two new ventures in the Salt complex. With business partner Marco Cenfi, he plans to open an Italian and Mediterranean restaurant and bar, known as Bellini, as well a gelateria bar, called Piccolo. Both are expected to open by September.

DEPOT serves up some great tapas under chef Emma Baxter and at the moment you can get a selection for just \$30, or order a choice from the menu of any six of the substantial tapas dishes for two, for only \$60. Depot also has delicious Iberian pizzas – flatbreads somewhere between naan and pitta bread in texture, with fennel and garlic salami, anchovy, tomato and thyme toppings. They're just \$5 with any cold beverage bought on a Friday and Saturday between 5pm and 7pm.

If you really need an excuse to eat cupcakes, then Bites is happy to announce Monday, August 17, is Cupcake Day for the RSPCA, when the whole country is asked to sell homemade cupcakes, with 100 per cent of the proceeds going to help support the great work done by the charity. Last year more than 250,000 cupcakes were sold at schools, social clubs and workplaces, and the RSPCA is hoping to better that number this year. There are several competitions, including for the most creative cupcake, as well as extreme cupcake eating, with a \$100 Red Balloon Day voucher for the team or person who finds the most outrageous place to eat their cupcake. There's also a state trophy for the team or individual who raises the most money for the RSPCA. To register, go to rspcacupcakeday.com.au/

If you're visiting the Gold Coast between this Friday and July 26, head to Broadbeach, where you'll have the chance to check out a few local restaurants such as Bistro Blanc, The Sofitel's Room 81 and Champagne Brasserie for a marvellous meal at a bargain price. They are just some of the eateries participating in Broadbeach Restaurant Week and they are offering menus at \$35 and \$55 for a three-course set menu. Go to the website to check out which other Broadbeach area restaurants are participating in the event. broadbeachgc.com/