

what's new

The latest foodie news around Australia.

nsw

DOUBLE HAPPINESS

It's a year for sequels and across-the-bridge openings. Glebe Point Diner's Alex Kearns has opened Neutral Bay Bar & Dining (132 Military Rd, Neutral Bay, [02] 9953 5853), in a continuation of his reassuring, earthy style. Meanwhile, the team from Din Tai Fung has launched Chefs Gallery (Shop 12, Regent's Place, 501 George St, Sydney, [02] 9267 8877) with an open kitchen where you can watch the famous dumplings and hand-pulled noodles cooked to order. *Simon Thomsen*

IN FOOD WE TRUST

Visit the *delicious*. stall at the Sydney Food & Wine Fair for Single Origin coffee, a Bill Granger dessert and a fabulous showbag. Proceeds go to the AIDS Trust of Australia, stalls open from noon - 2pm, park entry is free. October 30, Hyde Park North, visit: aidstrust.com.au. *Jacqui Gal Cohen*

south australia

BACK TO HIS ROOTS

Adelaide chef Ayhan Erkoc has opened Celsius Restaurant and Bar in the Central Markets-Chinatown precinct, after stints

at The Manse, Copenhagen's celebrated Noma and Sydney's Marque and Pier. At Celcius, he's doing high modern meets kitchen garden. There's a Noma-inspired 'vegie patch' starter with snails, flowers, tiny vegetables and edible 'soil'. 95 Gouger St, Adelaide, [08] 8231 6023. *Tony Love*

queensland

SPICE IT UP

After a major redevelopment, luxury B & B Spicers Tamarind has welcomed back Paul Blain (formerly of Darley Street Thai, Sydney, and Chilli Jam Thai, Noosa), now as general manager. The new property has a gorgeous Thai restaurant and chic pavilion accommodation with open fires and outdoor spas. Cooking classes will begin soon. 88 Obi Lane South, Maleny, [07] 5420 5420. *Lizzie Loel*