

Menu

Delectable dining, top drops and where the stars are eating.



The Currant Shed offers an impressive menu and a stunning vista.

HOT SPOT

Adelaide locals pride themselves on knowing a thing or two about food and wine, so when the food buffs all converge on the same place, we trust they're onto a winner. Right now, everyone is heading to the newly revamped **The Currant Shed** in nearby McLaren Vale. The seasonal menu is packed with mouth-watering local fare, like Murray Valley pork cutlet (\$29) and Willunga mulberry, pistachio and vanilla bean parfait (\$15, right), and the wine list is superbly edited. It's only open for lunch and, given its growing popularity, we suggest booking ahead! The Currant Shed, 104 Ingoldby Road, McLaren Flat, SA; 08-8383 0232/currantshed.com.au



Wake up and smell the coffee

The latest news for your favourite morning brew...

1 THE EXPERIENCE Already grinding beans and making decent *crema*? Take it up a notch with a "cupping" session. You'll learn about subtle variances in beans, regions and roasts. Campos Cupping Room, Fortitude Valley, Brisbane; 07-3252 3612



2 THE MACHINE Perfect for apartment dwellers or those simply short on space, the new Pixie is the smallest Nespresso machine yet—and it comes in six cool colours. \$399; 1800 623 033/n Nespresso.com.au



3 THE BEAN Locally grown coffee is hard to come by, so when we discovered Zoom's Nirvana beans were grown near Nimbin, NSW, we were sold. \$9 (excl. postage); 02-6681 3701/zoomcoffee.com.au



Who's eating what, where?



Kanye West hits Sydney's über-hip **Duke Bistro**.

Who else goes: Damon Albarn and Jamie Hewlett (aka Gorillaz)

and David Howell Evans (better known as The Edge from U2). But it's not just famous musicians; chef George Calombaris and foodie Matt Preston are fans.

The look: Tapestry-covered benches and forest-green walls: who knew Grandma's sitting-room decor was so edgy?

What to wear: No high heels required: skinny Acne jeans and brogues will fit right in.

When to go: Hang out 'til late on a Friday night to kick-start your weekend (it's open until "2AM-ish").

Must-order items: It's a share-and-share-alike arrangement, so don't limit yourself. Our favourites? The refreshing watermelon with zucchini (\$10), more-ish fried chicken wings with coleslaw milk (\$10) and tasty crumbed lamb belly with heirloom carrots (\$18, below). Don't miss the veal shortrib pancake PARTY (\$24)—yep, they call it a "PARTY", and it is.

What to drink: Try the signature Hotel Nacional—a lush hit of white rum, pineapple, apricot and lime.

Duke Bistro, 65 Flinders Street, Darlinghurst, NSW; 02-9332 3180/dukebistro.com.au



Duke Bistro's quirky vintage interior.