

Espresso

by Gemima Cody and Anna Webster

Fresh

Tender shallots: French shallots are delicious peeled and added to braises and sauces. Kingfisher Citrus has bags of them on its stalls at the moment. The family regularly works to diversify its crop range and the onion varieties are a good fit. Kingfisher Citrus will be at Coburg, Vegout, Woodend, Alphington and Swan Hill markets. **Hot potatoes:** The Tretham Potato Co. bakes a range of its farm-grown potatoes at the markets, ready to eat hot with toppings. It generally bakes nicola, maris piper and sometimes king edward and russet so customers can try out a new variety before taking a bag home. Look out for them at Coburg market. **Oozy haloumi:** Boasthead Cheese's haloumi is made from a careful blend of different milks to replicate the fat and protein profile of original Cyprian sheeps' milk cheese. Find some at Kingston and Flemington markets. **Accredited farmers' markets:** Saturday, July 6: Carlton, Coburg, Echuca, Kingston (Highbt), Veg Out (St Kilda), Woodend. Sunday, July 7: Alphington, Castlemaine, Eltham, Flemington, Shepparton, South Geelong, Swan Hill, Talarook. [Kate Archdeacon vfma.org.au](http://KateArchdeacon.vfma.org.au)

Art and truffles

To celebrate the dark bounty of winter and the light at the end of it, as captured in the National Gallery of Australia's latest exhibition, *Monet: Impression Sunrise*, Good Food is hosting an exclusive truffle-inspired dining experience on July 20, cooked by star chef Ben Williams of two-hatted Aubergine, Canberra. Held at the gallery in partnership with the Canberra Region Truffle Festival, the four-course dinner will feature truffles at their seasonal peak and wines from top Canberra district producers. Tickets are \$160 for Good Food readers, and include a glass of champagne and canapes on arrival, and exclusive after-hours access to *Monet: Impression Sunrise*. Bookings: nga.gov.au/calendar

Answering your vexing culinary questions

How do I remove wax from a lemon? Y. McKinnon
When I was growing up in the country, I used to work for two old spinners who lived on a farm on a hill. They had peacocks for pets, cats to keep down the rats and a root cellar in which they stored their potatoes over winter. We young farmhands would pick bluish-free apples in the orchard and rub them with paraffin wax. The wax protected the fruit from insect and fungal attack and also

stopped the fruit from losing moisture. Not much has changed. If you see very shiny citrus in the supermarket, it has probably been treated with wax. Most food-grade wax is made with carnauba wax. This is sourced from the leaves of a South American palm tree. It is non-toxic and apparently edible. In Australia, however, we still use, to a lesser extent, wax made from shellac. This is a resin secreted by insects, which sadly renders the fruit unsuitable for vegans. Wax made from shellac can also contain morpholine, a

compound banned in the EU for use in food. To remove wax, place small amounts of citrus in a colander and pour over freshly boiled water. Scrub with a nail brush. Some middle-class families have a brush dedicated to cleaning vegetables. If you have one, use it on your waxed fruit.

What's the difference between a navel and a Valencia orange? L. Parsons
The navel has a "belly button", hence navel, and is in season right now. Valencia oranges are in season in summer. They're red-skin chlorophyll into their skin as they ripen, so a summer Valencia will be green when fully ripe.



Brain food with Richard Cornish

We were in Italy recently and were served a dish of what looked like prosciutto and broad beans. P. Tan
That was probably fava, lonza e pecorino. And you are lucky. The Italians have as many uses for fava (broad) beans as we have slang for getting drunk. They serve the very first of the tender, new-season beans with prawns, garlic and spaghetti. In Sicily, dried fava beans are cooked with fennel and onions to make a thick green stew called macu. If you see it on a menu — order it. In Le Marche in Italy, I have had young broad

beans, in the pod, served with cured pork loin, known there as lonza, and slices of pecorino. The flavours work brilliantly together. Modern chefs are steaming and cooling the beans and serving them with grated pecorino, olive oil and pepper. It is a winning combination. With new-season broad beans just about to hit the shelves, keep it in mind.

Send your vexing culinary conundrums to brainfood@richardcornish.com.au or tweet or insta @foodcornish



The Elektra team: Joey Commerford (left), executive chef Reuben Davis, Vanessa Crichton and George Calombaris.

Press Club closes and Elektra arises

After serving its last diners on Saturday night, George Calombaris has called time on 12-year-old Press Club, the top tier of his Hellenic restaurant empire that still includes the more casual Gazi and Jimmy Grants. But the Flinders Street site won't stay cold. In three weeks, Elektra will open in the space, with much the same glitzy deep-boothed first-class-on-a-spaceship fitout and the same team, including general manager Vanessa Crichton, chef Reuben Davis and manager Joey Commerford.

According to Calombaris, the difference will largely come down to a relaxed attitude and a broadening and loosening of the menu's scope. He says Elektra will allow the team "to move away from being so heavily anchored in Greek cuisine". In practice this translates as 10 weekly rotating dishes, though a tasting menu will still be optional. Created largely by executive chef Davis, it's more global: tandoor-cooked octopus with lime pickle, camembert baked in a thyme-salt crust with hasselback potato

dippers and oysters cooked in bacon butter with grape vinegar. The wine list will also give up its orthodox Greek angle and introduce some blausfrankisch from Austria and primitive from Puglia while cocktails will be a little more free-form than the drinks trolley the Press Club offered. Press Club Projects, the custom-designed test kitchen further down Flinders Street, will remain the group's development kitchen, but it will also host private bookings. Elektra is due to open on July 31 at 72 Flinders Street, Melbourne.

The duo behind Pot & Pan catering to open a cafe

If you've been to an urban Melbourne wedding in the past five years, chances are you have eaten the feasts of Sam and Celeste Gan, the couple behind catering and event businesses Pot & Pan, Gather & Tailor and Pepper Sprout Hire Co. In mid-July, the duo will open 90-seat Gathered Cafe and Eatery in the former

Lonely Planet headquarters in Footscray. Set on the Maribyrnong River in the heritage-listed red-brick warehouse known as the Dream Factory, the cafe will serve up European-influenced, Ottolenghi-style dishes — think colourful salads and proteins such as slow-roast lamb shoulder or porchetta — for breakfast and

lunch. British-born chef Olivia Oldfield-Beechey (ex-Transformer), who has worked at Pot & Pan, is running the kitchen. There will be a big takeaway offering plus some more refined options available to eat in. Gathered Cafe will open Mon-Sat 7.30am-4pm from mid-July at 90 Maribyrnong Street, Footscray.



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taste

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Minimal fuss, maximum flavor. These are the secrets, great chef Anthony Bonello has learned throughout his life to worldwide acclaim and it's one that finds its spiritual home in winter's warming one-pot wonders.

Stews and braises are a simple way to prepare meat — often secondary cuts that favour long and slow cooking — that transform a cold winter's night into a comforting hug. As its most basic, braising uses "wet heat" to cook meat or vegies in a liquid — be it stock, wine or beer — over a slow heat for a long time. Braising meat breaks down its connective tissues into gelatin that is, over time, emulsified into the meat along with the flavonoids and while creating richness, becomes moist.

Here, some of Melbourne's top chefs share ways to elevate the classics and open their recipe books on their favourite winter winners.

KEEP UP DOWN

One of winter's most true and timeless family fixtures is a good old beef consomme. But for a next-level version, St. Rita's Daniel Deluca suggests using a bone-in cut of beef. "Cooking on the bone is really important. It's not just the time to braise a dish with the bone, the results are always worth it," he says. "Make sure you use the meat really well at the start. Cuts of the beginning with the right cut adds depth of flavor later on."

Don Hawkins from White at Mitchell's "Winey vegies are an absolute necessity in the kitchen this winter. 'We're eating alternative meats such as goat, kangaroo or even wild venison in your next stew.' It's collagen. Dan Cooper (Prestige Dining Room) agrees that mixing up your meat proteins is the way to elevate a braise. "Oxtail, bone-in short ribs and brisket are all terrific collagens and flavor to the table."

Chef owner of Tovar and The Black Box, Garen Markel, says making a rub or marinade to braise your braiser is a terrific way to add colour and flavour to the table.

"Instead of just adding herbs, which can be a little one-dimensional, throw the herbs in a Mander with some olive oil, lemon and a little garlic, chillies and onion — both optional — and make a nice little paste to go over the top. It'll give your winter braise a little bit more life and brightness," he says.

For Wonderpop's Deli's Ben Capaldi, a perfect beef braise is all about adding wet to balance the dry bones of the slow-cooked meat. "I love acid in my braising dishes," he says, recommending balsamic vinegar or a 50-50 mix of red and white wine. "I love acid in my braising dishes," he says, recommending balsamic vinegar or a 50-50 mix of red and white wine. "I love acid in my braising dishes," he says, recommending balsamic vinegar or a 50-50 mix of red and white wine.

And what's a garnish? It's a short-cut spring of caramelized sugar that's been deglazed with vinegar.

BRAISE THE LORD

Top chefs share their tips and tricks for next-level stews, writes **Dan Stock**

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**ASH BARTY
CHAMP BACKS
CRICKETERS****HOT
NOT****ONLINE
SCALPERS
BOOT THEM OFF
THE NET****RYAN SNARES
RACE ROLE**

ADVENTURE man BEAU RYAN has landed his first prime-time hosting gig, with Channel 10 bringing back *The Amazing Race* reality show.

The former rugby league star (above) will host the show that has already started casting and will see teams of two travel the globe "from Shanghai dumplings to Outback dingoes" competing in various challenges to win a cash prize.

"I'm a huge fan of *The Amazing Race* and now I get to host it," Ryan said. "I am so pumped and can't wait to get started."

**CRUEL BREAK
FOR SPICE FAN**

MOVIE star EMMA STONE broke her shoulder falling at a *Spice Girls* concert, landing her new film in trouble.

Stone (pictured with Baby Spice EMMA BUNTON) plunged from a pal's shoulders at the Wembley gig, with doctors telling her to rest for up to two months and to wear a sling.

But the US actor had been due to start shooting *Cruella*, a Disney prequel to *101 Dalmatians*, in London. A source said: "She's gutted about such a serious injury."

**LUCY ALMOST
MISSED ROLE**

IT is almost impossible to imagine anyone but LUCY LAWLESS as Xena, but the woman who made the role famous was almost never cast.

In fact the show, *Xena: Warrior Princess*, was originally meant to be a three-episode spin-off of *Hercules: The Legendary Journeys*, starring VANESSA ANGEL.

But 18 years after the show's incredibly successful run ended, Lawless (right) is still being recognised all over the world.

"The Fijians recognised me and came from all over the islands to look at me," the actor, 51, tells *Stellar* magazine with a laugh. "I get recognised by Filipinos and Turkish people, and people in New York the most."

Lawless has kept busy since Xena with roles in *Battlestar Galactica*, *Spartacus* and filming recently wrapped on Channel 10 series *My Life Is Murder*.

**Kardashians keep up with our brands**

FIRST it was KENDALL JENNER, now her big sister has also proven she has a penchant for Aussie swimwear labels.

A month after Jenner was sighted wearing a tiny polka dot bikini by Aussie brand Wanderlust, KIM KARDASHIAN (right) has shared a racy image to social media wearing local label Frankie Swim.

The five-year-old swimwear brand is a favourite

of A-list fashionistas including KYLIE JENNER, BELLA HADID, KRIS JENNER and RIHANNA.

Having worked closely with Aussie stylist and Vogue Australia fashion director CHRISTINE CENTENERA means the Kardashian and Jenner



clan are aware of a number of local labels, including Bec and Bridge and Alice McCall.

**George
back to
bass-ics**

CHIEF GEORGE CALOMBARIS says his new eatery will let him move from lead singer to bass guitar with an emphasis on mentoring his team.

Calombaris is doing a victory lap this week, before he closes his Greek fine-dining restaurant, The Press Club, on Saturday.

The Flinders St institution, which launched 13 years ago, will be remodelled into a casual, wine-focused room called Elektra. The menu will offer 10 dishes.

"I'm so excited about the next chapter," Calombaris told *Confidential* yesterday.

"I'm excited to go from being the lead singer to bass guitarist."

"I'm ready for the next part of my life, where I can empower and support some incredible talents to be way more successful than I'll ever be. I'll be there to push them, guide them direct them, love them."

"This releases my shackles and allows me to be a bit more free, and stand behind these great people and help them write their script."

"They've helped me for so long to write my script. It's time for me to give back to them."

Elektra will be helmed by



The Press Club's executive chef REUBEN DAVIS.

Asked if he'll be satisfied with a new chapter playing "bass", Calombaris laughed: "The difference between us and a rock band is we do 14 concerts a week."

"No disrespect to rock bands, because they're all amazing, but it's pressure. Pressure is a privilege and I've always embraced pressure."

"Let's drop the mic while things are great, and reimagine."

Calombaris (above) said The Press Club was "the restaurant that helped create everything else", citing his other restaurants Gazi, Hellenic Republic and Jimmy Grants.

Elektra opens in late July.



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by Larissa Dubecki



Culture change: (Clockwise from far left) The staff at Amaru do a weekly yoga class with Paolo Ariotta, a chef and yoga teacher, to help with stress and anxiety. Brent Savage in his Sydney restaurant Bentley. Nathan Toleman, Sandy Melgalvis, Simon Pappas, Sam Slattery, Diamond Rozakeas and Ben Clark. Photos: Justin McManus, Louise Kennerley, Simon Schluter

than 600, including ensuring no one works more than 40 hours a week. Staff are allowed only three or four emails a day. "The rest of the time, just pick up the phone to communicate with each other - it's a much better way to do it." And every day at around 4pm it's wise to be quiet in the dry-store at the group's restaurants, including the Hellenic Republics and the Press Club, so as not to disturb meditating staff.

Chris Lucas of the Lucas Group, owner of Chin Chin in Sydney and Melbourne, among others, believes the hospitality business can only prosper by acting like any other professional workplace. "At some stage it became painfully obvious that we were always going to find it difficult to compete with better-paid and more glamorous industries if we didn't clean up our act," he says. That covers a swathe of behaviour, from banning double shifts and knock-off drinks to subsidising gym memberships and finding Quit programs. "We have woven into our training a lot of lifestyle things. It's not just about being an employer of choice, it's about showing it's a good career path - and one where you won't burn out in your thirties or forties any more."

“
They'd come back
just buzzing from
the reconnection
with nature.”

Back in Freshwater Creek, Toleman and his dedicated crew, including general manager Sam Slattery, a former business partner at Top Paddock and Higher Ground, and head chef Sandy Melgalvis, formerly of Top Paddock, are counting down the days until July 1, when the Common Ground Project cafe is due to open on-site with a farm-based menu bedded in a minimal-waste philosophy. The social enterprise farming will kick off at the start of September; 15 members are being sought at first. After that, the sky's the limit. There is more land that can be farmed, and more chefs who can be helped while helping themselves. Any money the farm raises will go into mental health and mindfulness initiatives.

"It's not just the hospitality industry that is searching for more meaning. People in general have a sense of loss and longing," Toleman says. "Common Ground Project is a simple tool. It says we believe in the power of other people. It could be a movement; it could be replicated all over the world. It's not something that's hard to do, but it could be life-changing."

Meet the chef who became a farmer

It was two years ago, while churning full-time at Top Paddock, that Simon Pappas had his epiphany. Top Paddock's co-owner, Nathan Toleman, had put the call out for any chefs who wanted to work one day a week at his Merricks farm, on the Mornington Peninsula.

"One day became two days, three days became four. Over the course of a few months I went from a full-time chef to an almost full-time farmer. I was working grudgingly one day a week back in the kitchen. That was it, I was a farmer." He and Toleman were determined to share the buzz Pappas got from working the land with other chefs. "That feeling of, 'these radishes - we grew them, now we're cooking and eating them'. It sounds simple and it is, but it's also profound in its own way."

As the farmer in charge of the Common Ground Project, Pappas, 39, is looking forward to instilling that same feeling among the chef members while helping alleviate the mental health problems plaguing the industry.

"What's really great about Common Ground is Nathan's come along and made it clear it's possible to have a sustainable business using the highest standards of biodynamic farming and then he's tackled on the extremely important issue of mental health. You can't work in this industry without seeing the effects of anxiety and depression. Working outside, daily meditation and just being healthy has made a huge difference to me and I can't wait to introduce it to other people down here."



Simon Pappas: Sharing the buzz of working the land.



partying apostates include Michael Solomonov, chef-owner of acclaimed Israeli restaurant Zahav in Philadelphia, a former cocaine addict and alcoholic who now devotes the profits from one of his restaurants to the homeless. Sean Brock, previously of Charleston restaurant Husk, last year outlined to *Bon Appetit* magazine his post-sobriety self-care regime that includes acupuncture, reiki, and intuitive energy work therapy.

And in Spain, the three-Michelin-starred Aturmendi opens for dinner only two nights a week so staff can spend evenings with their families. "We believe that in order to make others happy, we ourselves must also

be happy," owner Eneko Atxa said on winning the 2018 World's 50 Best Restaurants award for sustainability. "Since 2005 we have been campaigning to open only at lunch [in order] to reconcile work with family or social life. We changed that expectation of the client by explaining to them that there are other options. So we start working in the morning, we finish in the afternoon and we go home."

For Savage, the change in workplace culture was both inevitable and, by necessity, driven from the top. "Not that we were ever big on aggressive behaviour in the kitchen, but eventually you realise it's far more powerful to inspire

people rather than push them. Big-name chefs have always made it more about themselves and their egos, but you have to make people feel they have ownership of what they're doing so that in turn they can pass it down the line."

At Melbourne's Made Establishment, George Calombaris' new-found love of meditation has caught on among his staff.

"My industry ways were archaic, I admit that, and I had to dramatically make changes," says the MasterChef judge. "Meditation saved me in my darkest days, and I want it woven into the DNA of the business." A "people and culture" management team now oversees the staff of more



Chef's guide to ... BRIGHTON



French-born Agathe Kerr is the founder of Agathe Patisserie

Brighton Soul

We go there after school with the kids for their crazy ginormous milkshakes. There is also a great selection of food with colourful Asian-influenced dishes. 129 Church St

The Pantry

It is the Brighton incontournable (unmissable) for brunch and where the real Brightonites hang out. We really enjoy their sushi bar Hiro and burger place Royale Brothers. 1 Church St

Olie and Ari

The best coffee in Brighton is definitely at Olie and Ari, along with their offshoot Supperrandom on New St. It has a really nice atmosphere. 133-135 Were St

Dendy Pizza

This is a takeaway place for Australian-style pizza. My husband and the other Aussie dads at school rave about this joint. Hawaiian pizza and BBQ chicken are a must. 788 Hampton St

Keith Homemade Cakes

This is a Brighton institution. They have really good meat pies — another one of my adopted Australian foods. But really I go here to check if they have their super delicious vanilla slice — a mix of generous custard and super-light whipped cream between two crunchy puff pastry sheets. 46 Church St

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Gina Tubb and Kiril Shaginov with cakes they've prepared for Sweet Set. / ANDREW HENSHAW

TOP PICK

Just desserts

High tea. The most delicious time of year is almost here. Fitzroy's Grub is hosting the third instalment of Sweet Set, a high tea event where 17 Victorian pastry chefs prepare sweet treats every Sunday from July 14 until September 1.

Tivoli Road, LuxBite, Fig & Salt and Bibelot are among the venues preparing the goods. Miss Ladybird Cakes will join Candied Bakery, Cherry Cakes and Bethany Claire Cakes for the first event of the series.

This year will also see the debut of the duet format, where chefs join forces to prepare four different sweets.

Miss Ladybird Cakes founder Gina Tubb will be making her famed pumpkin and blackberry cake.

"We've been making it since we started, and it's on our main cake list," Gina said. "We love that it's wintry, warm and comforting — and that it throws a few people with the flavours."

While the cake debuted at last year's event in cupcake form, it'll be returning in a new format this year.

Fresh faces in this year's line-up include Albury's Geoffrey Michaels (of Geoffrey Michaels Patisserie) who is making the trek to serve his French-inspired pastries, along with Melbourne favourites Penny for Pound, MasterChef runner-up Emelia Jackson and Millstone's Alice Wright.

On September 1, chocolate experts Mork will host its own high tea to launch a new cake line and hot chocolate flavours.

FYI: SWEET SET 2019 INCLUDES AN EIGHT-COURSE SWEET AND SAVOURY TASTING MENU, WITH A PROSECCO SPRITZ AND CHOICE OF IMPALA AND PEACOCK TEA, MARKET LANE COFFEE AND MORK HOT CHOCOLATE. TICKETS \$69PP, AVAILABLE TONIGHT. GRUBFITZROY.COM.AU

New York state of mind

Oui, oui. The hospitality group behind The Everleigh, Heartbreaker and Connie's Pizza is opening New York-influenced French brasserie Bar Margaux on July 1.

Michael Madrusan and wife Zara's (pictured) Lonsdale St venue will focus on French

cuisine, with a late-night supper menu feeding hungry mouths into the wee hours.

Executive chef Daniel Southern (ex Vue de monde) is in the kitchen, serving classics like duck frites, escargots de bourgogne and the signature MGX cheeseburger.

BAR Studio's Deanie Madrusan is behind the fit-out of the 100-seat venue.

Zara wants Bar Margaux to appeal to all. "If we've learned

anything from our projects to date, it's that the experience comes first.

"We want to make it easy to enjoy great food and have a damn good time doing it."

Michael is the man behind the cocktail menu of light aperitifs and digestifs, while Made in the Shade's Marty McCaig has curated the wine list, including champagne selected from boutique growers and classic producers.



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Cook like a master

MasterChef's Gary Mehigan, Matt Preston and George Calombaris get ready for winter.



Now that the cold weather has set in, hearty dinners and warming desserts are on the menu at home and in the MasterChef kitchen

GARY'S PEAR AND PECAN TRIFLE WITH OLD MONK RUM

CARAMEL PEARS

250g caster sugar
75ml water
50g butter
3 pears, peeled, cut into wedges, cored
1 vanilla pod, split
¼ cup Old Monk rum

1. Heat a heavy-based pan over a moderate heat and sprinkle in the caster sugar. As the sugar begins to dissolve, stir gently into the middle. Continue to cook until the caramel darkens almost to a red-brown.
2. Immediately remove from the heat and carefully add the water and then the butter, stirring to combine.
3. Return the pan to the heat and add the pears, vanilla pod and rum, and cook the pears in the caramel until tender. Set aside to cool.

MACERATED RAISINS IN OLD MONK RUM

½ cup raisins

¼ cup caster sugar

½ cup Old Monk rum

1. Place the raisins, sugar and rum

into a small saucepan and set over medium-low heat. Allow to simmer until raisins are plump and liquid is slightly viscous.

2. Set aside to cool until needed.

VANILLA CUSTARD

500ml full fat milk
1 vanilla pod, split
5 medium free-range eggs yolks
90g caster sugar
1-2 tbsp cornflour

1. Bring the milk to the boil with the split vanilla bean.
2. Meanwhile, whisk the egg yolks and sugar until pale and creamy in a medium-sized bowl. Add the cornflour to the egg mix and whisk to incorporate.
3. Once milk is boiling, take off heat and remove the vanilla bean. Pour half the hot milk over the egg mixture and whisk to combine. Pour the tempered egg mixture back over the remaining hot milk in the saucepan, and whisk to combine.
4. Return the pot to the heat and bring the mixture back to a simmer, whisking continuously until

thickened and smooth. Pour into a container, cover and place in the fridge to cool.

WHIPPED CREAM

250ml cream
150g mascarpone cream
50g icing sugar
½ vanilla pod, seeds only

1. Place the cream, mascarpone, icing sugar and vanilla into a medium bowl and whip until just fluffy and soft peaks form.
2. Place into a piping bag and set aside in the fridge until needed.

CANDIED PECANS

¾ cup caster sugar
1 cup water

½ cup pecans

1 tsp fine salt

1 tsp ground cardamom

1. Pre-heat the oven 180°C.
2. Place the sugar and water into a small saucepan and bring to the boil over a medium heat.
3. Add the pecans and salt to taste, stirring to combine. Bring the mixture gently back to the boil.

Simmer for 8-10 minutes or until the sugar syrup starts to become a little viscous but still light.

4. Strain the pecans and discard the syrup. Sprinkle the pecans onto a baking sheet lined with baking paper, and separate the nuts so that they are not touching. Sprinkle with the salt and ground cardamom. Place into the pre-heated oven for approx. 8 minutes or until golden and candied. If necessary, move the nuts around a little and turn over, until golden. Set aside to cool.
5. Once cool, chop roughly into large chunks or quarters.

Six savoiarde biscuits or almond sponge

TO ASSEMBLE THE TRIFLES:

1. Break the biscuits or sponge into bite-sized pieces. Place a layer of biscuit pieces into the bottom of each glass.
2. Place 3 or 4 wedges of pear and caramel on top, and spoon over a little more caramel.
3. Spoon macerated raisins and a little of the raisin rum syrup over



the pears, leaving a few raisins aside to top off the trifles.

4. Sprinkle a spoonful of the pecans over the raisins.
5. Spoon in a layer of custard, then pipe in a layer of cream.
6. Add a few more wedges of the pears and a drizzle of the caramel.
7. Top with a generous sprinkle of the pecans and a few more raisins. Drizzle over a little more raisin rum syrup and serve.

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WINDSOR

Daniele Colombo is Tipico head chef

Onethirtytwo CafeI head here before a double shift to get an egg energy blast. My pick is the mushroom bruschetta with poached egg, sautéed mushrooms and goats cheese served on a generous crunchy ciabatta. **132 Chapel St****Pidapipo**My all-time favourite gelato is prepared by Lisa Valmorbidia and her team at Pidapipo. Local fruit and dairy makes all the difference. **88 Chapel St****Tokyo Tina**Tokyo Tina is famous for its street-style food. From the smart casual interiors and service to its one-of-a-kind menu — it all works together for a unique dining experience. **66A Chapel St****Hawker Hall**I choose Hawkers Hall when I want to meet a group of friends. Large tables and a great beer selection make all my friends happy. My favourite dish is the Malay coconut beef rendang. **98 Chapel St****Galah**After a busy shift when it's time for me to relax and have a couple of fancy cocktails, I head to Galah... it's only 10m away. I enjoy sipping a negroni or two accompanied by an amazing cheese platter and charcuterie board. **216 High St****FW TIPICO SERVES CONTEMPORARY ITALIAN AT 242 HIGH ST, WINDSOR. TIPICO.MELBOURNE****VIC FOOD WRITER DAN STOCK**
dan.stock@news.com.au
ADVERTISING ENQUIRIES 1300 398 151
PRODUCTION PAUL HUNTER
DESIGNER NAOMI SCHMIDTGeorge Calombaris, with sommelier Federico Bianco, is hosting a series of events to farewell The Press Club. **/NECKI CONNOLLY**

TOP PICK

Last hurrah**Final feast.** Melbourne's The Press Club will host its last service at the end of the month — and we're no closer to knowing what will fill the void left by the modern Greek fine diner in Flinders St.

"All I can say is it will be something special," founder and MasterChef judge George Calombaris says.

"This place is not getting leased out, it's ours. The cellar next door where the wine is, it's not going anywhere."

George says the closure of The Press Club will allow his team to focus on his neighbouring Greek restaurant Gazi. "These guys are taking the reins of Gazi, which will basically bring Gazi to Gazi 2.0 — it will go to an incredible, another level."

George and his team will host a series of events at The

Press Club to celebrate almost 13 years of service, starting with a wine cellar dinner on June 13.

Sommelier Federico Bianco will pluck eight rare drops from the cellar for guests to enjoy for one night, including a 2011 Hatzidakis Assyrtiko de Louros from Santorini matched with lamb stifado, root vegetables and caviar.

Executive chef Reuben Davis will craft a menu around Federico's list of international wines for the dinner. There'll also be an alumni dinner on June 26 and the final service dinner (sold out) on June 29.

DON'T MISS WINE CELLAR DINNER TICKETS ARE \$500 A PERSON FOR FOOD AND WINE MATCH. BOOKINGS: 9677 9677 OR THEPRESSCLUB.COM.AU**Flipping cityside****Burger time.** The team behind Brunswick East's The B.East has opened new city venue Globe Alley — promising burgers, vegan eats and rock 'n' roll — on the corner of Little Bourke and Swanston streets near Chinatown.

Globe Alley head chef Jarrod Moore (Henry's Burgers) has created a meat and meat-free burger menu, and a guilty-pleasure snack menu, including Dorito-pie nachos served in a chip bag and loaded with smoked beef chilli con carne and toppings. The vegan BBQ brisket will have you second guessing whether it's meat free.

Globe Alley's Pablo Albarado says Moore developed such a following in

the burger scene, he was whisked away to the Middle East to cook for the Qatar royal family.

"The prince loved his chicken, so he flew him out there for the weekend," Pablo says.

With Pita Dixon behind the bar, Pablo says he wants Globe Alley to be a place where people can have a great time. "It's a warm atmosphere and eclectic."

**SMALL BITES****NEW HOTEL****Toastle time.** Boutique hotel Zagame's House opened in Carlton last week, with a team of ex Vue De Monde chefs at the helm of the menu and Lord Lygon Wine Shop. Executive chef Chris Bonello and head chef Michael Tse have created the ultimate late-night toastle menu, which includes truffle and camembert and Vegemite creations. Sommelier Marcus Radny has an impressive wine list, half of which are organic.**NEW BAR, OLD TRICKS****Drink up.** The team behind Chapel St's Jane Doe bar has opened another venue in Windsor. John Doe is keeping the tradition of its sister venue's trademark cocktails and happy hours, with a licence until 3am every day of the year.**TRUFFLE HUNT Foodie finds.** Indulge in winter delicacies at the Queen Victoria Market as part of Truffle Melbourne 2019. The two-day, free event on June 22-23 includes truffle tastings and cooking demonstrations. **truffelmelbourne.com****PROFESSIONAL, RELIABLE, LOCAL**
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weekend

POWER OF ONE

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SIDE HUSTLES

NO REGRETS

WHY I DON'T
WANT
CHILDREN

Dear TEACHER

**GEORGE CALOMBARIS AND
OTHER STARS THANK THE
MENTORS WHO HELPED SHAPE
THEIR BRILLIANT CAREERS**



A-GRADE Appreciation

high-profile Victorians pay tribute to the
teachers and mentors who helped guide them to
become the success stories they are today

ANNA BYRNE

SCOTT

you in 1974
a student
the State
was training to
ama teacher
to spot us,
ones—
und campus
and tight-
space.
walks but
ng one
Good times.
none of us wanted to be
wanted to be actors, but no one
ow to do that, so teaching drama
a best option.
a piece of paper was pinned
a department noticeboard:
or improvisation Elective
Lander.”
now what improvisation was
y didn't have a clue who you
none of us did — some
just arrived from Canada was
the street.
felt strangely compelled
in fact, there were 12
maturations on that list
six female
forget our first class
you were tall, thin,
smiling energetically
us with your British-
accent (oh la la,
a girl who hailed
abroad),
ehold, one
arrived
late.

Keith Johnstone, the man who pioneered
Theatresports.
You taught us how to play improv games,
how to listen, how to respond, how to keep
“the ball” in the air, keep a scene going and
then know when to end the scene.
You taught us to meditate, to clear our
minds of the chatter and be present in the
moment. You taught us to be open to
whatever was happening around us.
You demanded we took risks. You
demanded we fail. How else would we
ever get better?
You gave constant, truthful, often brutal
feedback. I recall you once telling me
“Scotty, your talent is like a plank
of wood and you are using a splinter
of it. WORK HARDER.” And
so, I did work harder.
Outsiders thought we were
wankers, cultish, revering you
like a guru. But from an insider's
perspective, I saw you as a hard-
line sports coach, training a
bunch of fairly hopeless athletes,
passionately shaping and
guiding us, never giving
up on us until we had
mastered the game.
Everything I
learnt in those two
years with you
I still practise
in my comedy
work today
except I no
longer need to meditate
before a gig,
as these days it
seems my brain is
just naturally empty,
Thanks, David.
**Your forever grateful
plank of wood,
Denise**

about this incident is that you
must have been all of 26 years
old at the time, David. 26! And
it was more than likely your
first teaching gig. Anyway,
one thing for sure, no one was
ever late for class again.

For two years, we met twice
a week for four-hour and three-
hour classes, respectively.
There were no coffee breaks.
There was no time. There was
so much to learn.

You drilled into us the rules
of improvisation based on what
you'd learned from Canadian

GEORGE CALOMBARIS
CHEF, RESTAURATEUR
AND MASTERCHEF
JUDGE

Dear Mr. Uber,

There is no doubt
in my mind you were
the teacher who had
the biggest impact
on my life.
On my first day at
Box Hill Institute,
I was anxiously
staring down the
barrel of a four-year apprenticeship.
I literally had no idea what I was doing or
where to begin learning the beast of cookery.
I knew I was good at the practical, show me
once and you don't need to show me again.
However, sit me in front of a blackboard and
it's all just words lost on my busy mind and
fidgety hands.

You were my teacher in trade school and
most days I can still hear your German accent
saying, “Everything has a place and there
is a place for everything,” and you could not
have been more correct.
I think about that, and apply it often
as this doesn't just resonate with
my industry, this is almost the
perfect philosophical
statement for life.

You are retired now,
however, for years you fronted
up every day in perfect whites
and a toque ready to whip us into
line and prepare us for the future.
I know you saw something in me,
which I'm so grateful for, as
I certainly didn't see it myself.
I can truly attribute my culinary
blueprint to you, who instilled the extremely
important foundation on how great kitchens
work, and reminded me that's how your
mind should work, too.

I hope my children are lucky enough to find
that special teacher who sees an individual
spark in them and nurtures it. Your teaching
methods and the lessons you taught me are
something I still draw on in the MasterChef
kitchen when interacting with the contestants.
Teachers are as important as our doctors,
nurses, carers and parents, and play huge
roles in the future.

Thank you, Bernard, for paving a way
to the extraordinary life I am so lucky to live.
George



PICTURES
NICOLE CLEARY,
JONATHAN NG,
ROBERT OWEN-JONES,
JAMES PENLIDIS
PHOTOGRAPHY



SARAH ROBERTS
HOME AND AWAY ACTOR

Dear Mrs G,

You are the reason I developed an obsessive
addiction to Japan.

When I was just 15 and hiding behind my
braces, I was the new girl at Canterbury Girls'
Secondary College in Melbourne.
You saw a spark and a hunger for knowledge
in me and nurtured my love of other cultures.
You took the time to foster it, while pushing me,
challenging me and encouraging me
to believe in myself.

The joy that comes from being able to speak
another language is priceless. It brings with it
a sense of belonging in what would otherwise
be a very lonely world.
Because of you and the skills you taught me,

I have a Japanese family, “super kawaii”
girlfriends from Bunkyo Gakuin Girls' High
School in Tokyo, and I got to work as a princess
for three years in Tokyo, where I got to sing
in Japanese. They were some of the best days
of my life and I thank you for them.

When I started your class, I was intimidated
by the Japanese language.

However, you instilled in me an admirable
amount of discipline and persistence that
comes from learning such a different language.

There are a lot of people who would give
up at the first sign of trouble, but you taught
me that when faced with difficulty, you
reiterate your desired outcomes, recognise
that improvement is an ongoing process
and you soldier on.

**Arigato gozaimasu,
Sarah Chan xx**



MADELEINE WEST
PLAYING FOR KEEPS ACTOR

Dear Miss C,

Thank you for so many things.

For your kindness, your
expansive vocabulary, your
prolific use of Star Wars
references to make maths
halfway palatable: for your slight
facial tic, which gave you the
appearance of smiling
beatifically even when you
weren't, but above all, thank
you, on that fateful day in the
primary school library, for
seating me next to Jodie T.

I'd gone up to the desk to
borrow *The Magic Faraway Tree*. Meanwhile,
Jodie T was totally flirting with the Grade 2
boys on the other side of our table.
I returned from the borrowing desk,
twittering to myself, “Dick! Hehe! Fanny!
Haha!” (I was six, Miss C. I considered the
work of Uncle Arthur deeply complex.)
Meanwhile, Jodie had rested her hand
on my seat, holding her freshly sharpened
HB pencil, with the point facing up.
Can you guess what happened next?

Yep, I sat, and that pencil stabbed me fair
in the left butt cheek. I jumped so high, I could
have pulled off a moon landing.

Once I landed, I proceeded to do what any

self-respecting Grade 1 kid
who has been stabbed with
a pencil in the buttock would
do. I ran around the room
crying, “I want my mummy!”
before dropping my daks to
check out the damage,
offering the entire class
a front-row seat to admire my
impersonation of Moonface.

For the rest of my primary-
school career, I was given
a nickname because of what
happened that fateful day:
Mr Squiggle, or “Squiggs”
for short.

Some kids didn't even know
why I was called “Squiggs”,
but it didn't stop them. Kids can be cruel.

I still have a piece of pencil lead in my left
butt cheek. It serves as a memento, and
prompted a personal mantra, “Put a bit of lead
in it”, which served admirably alongside my
other mantra, “Could be worse, you could be
hit by a bus” ... until, of course, I was hit by a
bus, but that's a whole other letter.

Anyway, thank you. You inspired in me
a lifelong appreciation of the power of the
written word, and girded my loins to endure
a career defined by humiliation, occasional
nudity and dealing with pains in the butt.
**With much love and fond memories,
M.A. West**



AMY LEHPAMER
MUSICAL THEATRE ACTOR

Dear Wendy,

When you
agreed to
take me on
as a student,
I felt so
special.

The land
of classical
music was
more than
a little

mystifying for
me and my

parents, but you guided us through

You were the Mary Poppins

teaching, firm, funny and passion-

brimming with style and grace.

how much I loved Julie Andrews

I couldn't believe I'd somehow

a replica of her as my violin teacher

You advised me to wear long

when I perform because I move

too much and perhaps it was a

distracting. Another teacher

told me to stop moving, but not

The thought you put into each

repertoire and picking pieces that

reflected my personality and ph

made me feel so understood. A

you could see I perhaps wouldn't

my potential as a violinist, (I re

you saying, “Oh Amy, You read

so very good if you practised!”

I had other passions, and you

my development as a young ad

You organised so many amazing

opportunities for us young str

players in Geelong.

I owe so much of my musical

you. Thank you for the example

set. You're an extraordinary

a strong, worldly woman, secure

intelligence and endless in her

hold you as inspiration through

Amy



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@news.com.auChef's guide to ...
FOOTSCRAY

Eddie Huynh is head chef at IKA8

Hong Kong BBQ Restaurant

Their roast duck has been consistent and delicious ever since they opened their doors in Footscray. The duck is succulent, packed with authentic flavours and reminds me of Hong Kong every time I eat it.

118 Hopkins St

Plough Hotel

The Plough Hotel serves all the pub favourites. I love their freshly shucked oysters, as you have a choice of natural with shallot vinegar or kilpatrick (Plough style). It's always a great starter. 333 Barkly St

BANH MI FROM
NHU LAN BAKERY

**Nhu Lan Bakery**

I love this bakery. Their BBQ pork roll is iconic to Footscray locals. Simple flavours but balanced just right with the freshly baked small baguette. Perfect to eat at any time of the day. 116 Hopkins St

West 48

Definitely by far my favourite brunch place to chill out on the weekend. The food is fantastic, especially their pulled beef brisket on potato rosti with shredded cabbage, poached egg and dill hollandaise. So too the staff and atmosphere. 48 Essex St

Pho Hung Vuong Saigon

A favourite for comfort food in the area. I love their sliced beef with beef noodle soup for an authentic taste. Always quick with service. 128 Hopkins St

Small French Bar

By far the best character board in Footscray. They use a fantastic combination of cured meats and cheeses to give guests the perfect start to the night. This place reminds me of those unassuming little restaurants you find in an alleyway somewhere in Europe.

Shop 3/154 Barkly St



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VIC FOOD WRITER DAN STOCK
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Chef Reuben Davis is creating new ways to serve up souvlaki for the Melbourne Food Wine Festival. /NICOLE CLAREY

TOP PICK

We should be souvlaki lucky

Wrapped up. Do you feel souvlaki, punk? Well do you?

It's a question Reuben Davis is grappling with as he sets about putting tasty twists on the Greek staple. George Calombaris's right hand man in the Press Club kitchen and fellow MADE Establishment chef have spent the summer thinking up wild new ways to serve up a souvlaki and the top 10 creations will make their debut at the 2019 Melbourne Food and Wine Festival in March. Taking inspiration from around the globe, a different souvlaki will be served every day for 10 days at the city's Press Club Project. The Souvlaki Pop Up is just one of hundreds of events that make up this year's festival, with the full program of food fun released tomorrow.

Highlights on the jam-packed roster of tasty events held throughout Melbourne over this year's extended 17-day festival include Shane Delia paying homage to Melbourne's culinary pioneers on March 8, a sunset cruise with the Stokehouse team on March 11, a Texan Smokehouse festival by San Antonio on the Crown Riverwalk on March 8 and a bacchanalian Carnevale at Trattoria Emilia on the festivals last day, March 24.

The always popular Crawl 'n' Bite events are back, where three venues join forces for a progressive night of terrific tastes. This year's "duck and pinot" crawl takes in Gingerbox, Punch Lane and RuVi; the Carlton Wine Crawl features King & Godfree, Carlton Wine Room and Milk the Cow, while Land & Sea ticks off its June, MoVida Acqui and Palermo in the one night. They are just three of the crawls on offer.

These events join the already announced festival program that kicks off on March 8 with the Bank of Melbourne World's Longest Lunch held in Prahran's Victoria Gardens and cooked by the all-star all-female cast of Karen Martini, Nicky Riemer and Lauren Eldridge. The food focus then shifts to the Malthouse, where The House of Food and Wine will transform the theatre spaces and courtyard into a gastronomic playground of fun and feasting and nourishing food for thought. For three days (March 9-11) there will be masterclasses held by leading international and local chefs, hands-on workshops, panel discussions and loads of cocktails and clever creations from food trucks manned by some of our best restaurants.

The opening night party is a worldly celebration of the humble chook headed by Matt Abergel from Hong Kong's



ASSORTED YAKITORI AT YARBIRD

Yarbird, while on March 9, it's a full-on Canadian takeover after dark when Montreal's Joe Beef will cook a candlelit feast of epic proportions. The Global Dining Series—where international talent team up with local heroes for a night of delights—is selling fast and you'll need to be quick to see the likes of Ryan Clift (Singapore's Tipping Club) cooking lunch at Osteria Ilaria, Rosia Sanchez (Hija de Sanchez, Copenhagen) at Mamassita and Jingyun Park (Aubrey/Atomix, New York) redefining Korean cuisine at Restaurant Shik.

There's a renewed focus on the regions, with the festival heading out of town for March 16-17. Along with 20 regional longest lunches held in picturesque locations and a line-up of more than 40 regional events that include Crawl 'n' Bites in Ballarat, Healesville and Kyneton, MFWF will completely take over Jindivick and transform this little Gippsland town into a food lover's paradise for the weekend.

Back in town, the much-loved restaurant express returns, where \$40 will buy you a two-course lunch with matched wines at some of the city's best restaurants, including Neil Perry's Rosetta and Spice Temple, wine bar institution Punch Lane, and St Kilda's Cafe Stasio.

And for the closing weekend of March 22-24, the River Graze will again transform the banks of the Yarra into a family friendly wine-dine playground, with City Cellar, Food Truck Stop and the craft beer garden highlights.

FYI THE FULL PROGRAM AS WELL AS TICKETS TO ALL REMAINING FESTIVAL EVENTS GO ON SALE TOMORROW AT MFWF.COM.AU

Fun fine diner to close

Moving on. It heralded a new wave of South Yarra cook when it opened two years ago, but the Ramblr team have called time on their Chapel St restaurant.

Chef Nick Stanton, along with Jon Harper and Guy Bentley, are also behind burger and beer bar Leonard's House of Fun and the recently opened Leonardo's Pizzeria Palace in Carlton and it's this cross-town commute for the team that is behind the decision to close Ramblr.

"Ramblr is such a personal restaurant, and I'm spending too much time away from it for it to continue as it was," Nick says. "I love what we did with Ramblr, and hope to find a new space for it to reopen. I think it would be perfect in the CBD."

The team aren't giving up on Chapel St, though, with plans to transform the long, narrow restaurant into a New York-style pizza by the slice joint, with a hidden bar out the back. Nick will be heading to the US to research next month.

For now, the contemporary diner—ranked 20 in the delicious 100—will continue to serve its famous calamari noodles with bone marrow, crab noginess in masterstock, Chinese Bolognese, and maroon kinch mornay fries until March 2.

SMALL BITES**BANG THE PANS**

Rock on. Metal fans are set for a rocking feast when the Download festival hits Flemington racecourse on March 11. While the likes of Ozzy Osbourne, Slayer, Judas Priest and Alice in Chains hit the stage, hungry headbangers will be looked after by Raf's Foodworld—Raf Rashid's road train of food trucks. Aaron Turner (Iggy), Jo Barrett (Oakridge) and Phil Wood (Pt Leo Estate) are also on the line up to cook up a storm in Hell's Kitchen.

downloadfestival.com.au

**HIT THE SNAGS**

Beaut barbie. Prahran Market is set to become a real sausage-feast when its celebration of all things BBQ takes over on Sunday. Featuring a sausage tasting comp—where market butchers put their best snag forward for the crowds to judge—as well as demos on how to make your own sausages and to master the art of barbecuing. From 11am-3pm on Sunday. prahranmarket.com.au

PHOTO: ZUMA - V1

AUSTRALIAN OPEN SCHEDULE

Gates open 10am
First matches 11am

ROD LAVER ARENA FROM 11AM

Leonardo Mayer-
Joao Sousa v Henri
Kontinen-John Peers (12)

NOT BEFORE 2PM

Petra Kvitová (8)

v Danielle Collins

NOT BEFORE 3.30PM

Karolína Plíšková (7)

v Naomi Osaka (4)

7.30PM

Stefanos Tsitsipas (14)

v Rafael Nadal (2)

AO LIVE STAGE AT BIRRARUNG MARR

Today

Birds of Tokyo,

Last Dinosaurs

Tomorrow

Craig David, Yo Mafía

Saturday

Angus and Julia Stone,

Alex Lahey

Sunday

Jet, Something for Kate

WEATHER

Today

36C humid, mostly sunny

Tomorrow

43C windy, afternoon

cool change

Saturday

27C partly cloudy

Sunday

25C partly cloudy

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Rafael Nadal \$2.30

Stefanos Tsitsipas \$12

Lucas Pouille \$21

WOMEN

Petra Kvitová \$2.30

Naomi Osaka \$3.50

Karolína Plíšková \$3.50

LATEST NEWS, ANALYSIS HERALDSUN.COM.AU

AO



Stefanos Tsitsipas (far left) will have ecstatic support from a 'home' crowd tonight, while yesterday was all agony for beaten Serena Williams (Picture: MICHAEL KLEIN).

He's one of us now

Melbourne Park to turn blue and white for 'lovely' Tsitsipas

PETER ROLFE

MELBOURNE Park will tonight be transformed into a sea of blue and white as a Greek sensation adopted as an honorary Aussie lights up our grand slam tennis event.

With Serena Williams sensationally knocked out of the Australian Open yesterday, all eyes will be on 20-year-old Stefanos Tsitsipas as he battles Rafael Nadal on centre court for a place in the final.

Melbourne's vibrant Greek community — the largest of any city outside Greece — has embraced Tsitsipas as one of its own as he courts history, being the youngest man to make the semi-finals of a grand slam event since Novak Djokovic in 2007.

Celebrity chef George Calombaris said the feeling was mutual, with "genuine, lovely, creative" Tsitsipas falling in love with Melbourne as he makes the greatest grand slam run of his life.

"He loves Australia, he loves Melbourne, there is no question about that," he said. "He is a Melbourne boy our Stefanos, let's get behind him."

With no Australians left in the main draw, Calombaris urged the home crowd to support a rising star who treated Melbourne as a second home.

"I think he feels at home here and that's something that we should all be bloody proud

of ourselves for. The memories he is creating in Melbourne are ones that he will remember for life," he said.

Calombaris, who will be in the player's box for tonight's blockbuster, said the Greek sensation had also fallen in love with our food scene, including one of his restaurants.

"He's a fabulous human being, he's got beautiful humility, he's determined, hard-working — and he's obviously fallen in love with Gazi because he's been in about three times," he laughed.

"He's creating a routine in going there, it's been a bit of a superstition for him."

Greek Community of Melbourne president Bill Pappas-

tergladis agreed that Aussies should support Tsitsipas.

"It will be a sea of blue and white, but he treats this as his second home anyway," he said. "He loves everything about Melbourne."

Aussie Tsitsipas fan Elly Symons said the groundswell of support for the 14th seed was similar to the love Melburnians had shown for Cypriot Marcus Baghdatis.

"We adopted Baghdatis so many years ago, he gave us a lot of thrills over the years and now we've got a new hero that we're excited about," she said. "Greece is still in economic crisis and things are tough there but Stefanos is a shining star and everyone is thrilled."

Williams yesterday seemingly had her quarter-final against Czech seventh seed Karolína Plíšková sewn up when she was 5-1 up and had four match points in the third set. But she lost that game and the next five to lose the match.

Meanwhile, Grand Slam icon Rod Laver yesterday said he thought last week's public spat between Bernard Tomic and Lleyton Hewitt "probably took something away from the tennis world", but he was cheered by the fact that younger Aussies had done so well at Melbourne Park this year. "I think we've got some great young players now," he said.

peter.rolfe@news.com.au
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JLO
HOTTER
WITH AGE



HOT
NOT



ALI'S
SMITTEN
BACHELORETTE
DRAMA

OLD SKIPPER
ON A JOURNEY

■ FORMER Australian cricket captain MICHAEL CLARKE was among the star guests at a function in Melbourne yesterday.

Clarke (above) attended the Chemist Warehouse Group annual supplier event with more than 900 guests at the Atlantic. Other notable names at the journey-themed lunch included GINA LIANO, JOSH GIBSON, BRODIE HARPER and JO SILVAGNI.

House of Wellness TV will broadcast live and free this morning from Queensbridge Square in Southbank with guests JOEY SCANDIZZO, MADELINE COWE, CHANTELE BAKER and JASMIN HOWELL.

DISICK READY
TO PARTY

■ TESS SHANAHAN will help ignite the party alongside SCOTT DISICK in the Ultra Australia marquee tomorrow.

The Melbourne model is the marquee's official party presenter on Derby and Stakes Days. "Scott will be fun, he's quite the character on *Keeping Up With the Kardashians*," she said.

Disick (above) is making another appearance today at Windsor Smith in Bourke St Mall from noon.



GIDDYING UP FOR GLAM AVIARY PARTY

■ GEORGIA LOVE, ROZA RUSSIAN and HOLLY STEARNES will join partygoers for a first look at the Crown Aviary rooftop site.

Love, the former Bachelorette, lifestyle guru Russian and last year's

Fashions on the Field winner Stearnes (above) will attend the Together Events Derby Day After Party tomorrow night.

Their partners, promoters LEE ELLIOTT, NICK RUSSIAN and MARTY JOHN, are behind the sold-

out events, which are held throughout the year. There are still tickets left for the Together Events Cup Day After Party on Tuesday at the Crown Aviary.

togetherevents.com.au

Thumbs
up for
George

GEORGE CALOMBARIS has revealed his lavish wedding to NATALIE TRICARICO almost came undone because of a Greek tradition.

"In Greece, to get married, you have to advertise it in the paper. It's an opportunity for people to object. And we got told about this two days before the wedding. We freaked," Calombaris told Confidential.

"Luckily enough, we knew someone who knew somebody at the local paper, and the story went in. George Calombaris wants to marry Natalie Tricarico. Thank God nobody objected."

The MasterChef Australia judge and restaurateur married Tricarico (above), with their children, JAMES and MICHAELA, in the wedding party, near Athens in late September. Guests included HESTON BLUMENFELT, NIGELLA LAWSON, MATT PRESTON and GARY MEHIGAN.

Calombaris said he was moved to tears when "I was standing at the top of the altar, with James next to me, and Natalie walked in with Michaela".

"I'm so lucky. "And I'm not gonna lie. I take them for granted. I'm a junkie to this industry and I've

neglected them in my life at points. "But with incredible people around me, my life has changed so much."

This week, Calombaris celebrated the 10th anniversary of his Hellenic Republic restaurant in Brunswick, and he was also part of a glittering song-and-dance ensemble in Sydney as part of Channel 10's program launch for 2019.

Calombaris credited his team for helping the Lygon St eatery achieve a milestone. "I get so emotional about it. But I'm just the curator who writes the script."

He said his team had hold plans for 2019. "Not just concepts and new ideas, but what we're going to do to add value to this incredible industry that I love."



Bec's big return to TV

■ BEC HEWITT says hosting a new travel show was a breath of fresh air.

Hewitt, a former *Home And Away* actor, has joined *Helloworld*, with her episode on Auckland, New Zealand, airing this Sunday on Nine.

"I filmed all my episodes within two weeks so it was jam-packed but such a great experience," Hewitt (right) said. "What I noticed back

in the day with *Home And Away*, I was learning a lot of dialogue. It's a lot harder to retain, it's a skill you need to practise."

Hewitt, wife of Aussie tennis champion LLEYTON HEWITT, says they will miss this year's Melbourne Cup Carnival.

"We are busy with kids' activities. I'm sure we'll be watching on TV," she said.



first CHOICE liquor

RACE IN
FOR THESE
SPARKLING
SPECIALS



Henkell Trocken Brut
Seti NV 750ml



Brown Brothers
Prosecco NV 750ml



Grant Surge Pinot
Noir Chardonnay
NV 750ml



Veuve Clicquot Yellow
Label Brut Champagne
NV 750ml

From dumplings to burgers and jumping castles to burn off energy, there's plenty on the menu for kids at next month's Melbourne Food and Wine Festival, finds **Megan Miller**

Big fun for small fry

HELLENIC'S WATERMELON FESTIVAL

There'll be smiles as wide as watermelons for this day of fruity fun at Hellenic Republic's newest digs in Brighton. Activities include watermelon carving and face painting, plus watermelon drinks and desserts.

March 18, free entry

ULTIMATE DUMPLING MAKING PARTY

Chopstick your way through DIY dumplings at three yummy classes at Richmond's OTAO Kitchen for families with children aged 10 and up. Over two hours, learn how to make perfect dough and how to shape the perfect dumpling.

March 16-18, \$49-\$99

HARVEAST

Ringwood's Eastland becomes ground zero for the best of the region, with about 80 food and wine producers, a cellar door and beer garden. For the kids, there's Huxtaburger Junior Burger masterclasses and fun activities on sustainability.

March 25, free entry

RIVER GRAZE

The festival's opening-weekend River Graze is a family-friendly affair, taking over the banks of the Yarra from Fed Square to the Crown. Riverwalk with foodie pop-ups. Kids will be drawn to the AVPN Melbourne Pizza Festival, Sweet Alley with treats from Oddfellows Ice Cream Co in New York, and The Bank of Melbourne Edible Garden where junior green thumbs can be inspired to create their own home veggie patch.

March 16-18, free entry

SWAGS, SNAGS AND TUCKERBAGS

Come Waltzing Matilda with a family day trip to Goornong, between Bendigo and Echuca. Relive the history of the iconic Australian story through a marionette show followed by a traditional swagman's lunch of snags, coal-baked potato, Nan's slaw and campfire damper.

March 18, \$15-\$35



INDIAN FESTIVAL MELBOURNE

Queen Victoria Market

turns Delhi delight serving Indian flavours and cooking demos with Bollywood beats and arts and craft all weekend. A dedicated kids' zone will offer dress-ups, crafts, yoga and Bollywood-dancing classes.

March 24-25, free entry or \$68 for VIP Foodie Experience

THE PENINSULA PICNIC

Roll out the picnic blanket at Mornington Racecourse for a fab day of music and tunes. Enjoy cellar door tastings, pop-ups from the region's award-winning restaurants and winemakers, and a farmers' market to a musical line-up including John Butler Trio and Harry James Angus from The

Cat Empire. For the little ones, there's a craft tent and pony and carnival rides.

March 17, \$21.60-\$76.90

DANDENONG WORLD FARE

All the fun of the fare comes to Dandenong Market with global dishes from 50 stalls and food vans, live performances and plenty for the kids including henna hand art, dance shows, rides and a jumping castle.

March 25, free entry

BEST OF THE WEST

Fun for all ages at Footscray's Plough Hotel, with a gourmet barbecue, ice cream and live music, plus balloons and drawing competitions for the kids. This is a fundraiser for three local primary schools.

March 17, \$20-\$55



YARRA VALLEY HERB & CHILLI FESTIVAL

Feel the heat in Wandin where Hot Sauce Alley and 40-plus types of chilli will spice up this weekend fest. A kids' zone will keep them



Austin, Aleera and Diesel (top) prep for the upcoming watermelon festival. Left, Dandenong World Fare and (far left) a boy tucks in at a Huxtaburger masterclass. Picture: NICKI CONNOLLY

entertained for hours, with a big jumping castle, giant slide, pony rides, petting zoo and face painting.

March 17-18, \$18-\$65

BOOKINGS: mfwf.com.au