

Food with Wendy Hall in U on Sunday

Sunday Mail

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The coffee's on the money and the menu comprises good honest breakfasts, lunches and sweets, all made onsite.

Westcombe appears to have a knack for quirky names for his businesses – he also has **That Monkey Espresso** at Stones Corner and has just opened **Igloo Espresso** at Carina.

In August he'll launch another place, on Dickson St, Woolloowin, called Little Big Man.

Qwerk, with a band of gun baristas setting the pace, is open seven days a week from 7am-2pm.

Everything on the menu – even the salt and pepper, is organic at restaurateur John Kilroy's latest venture, **Organic Char**, a bright spark nestled next to his award-winning steak restaurant **Cha Cha Char**.

Kilroy, whose restaurant portfolio also includes **Jellyfish** in Brisbane and **Char Restaurant** in Darwin, began looking for organic suppliers back in January and was initially worried about finding enough for the new menu but the produce began to trickle in and hasn't stopped.

"Over the years it's been hard to get organic produce, but all of a sudden it's out there," he said.

"Every day something new pops up."

"And all these little producers they aren't wanting to be millionaires – they just love their produce," he says.

Organic Char is open for lunch and dinner weekdays and for dinner on weekends. Phone 3211 9944.

Stopped for lunch at the **Barrel Room, Ballandean Estate**, last weekend for chef Matt Wells' amazing wild mushroom and truffle-infused soup by the fire. But for those who just can't get to the wine wonderland that is the Granite Belt, Ballandean Estate has launched a new wine and food club, called **Italian Cousins**. It's a brilliant concept, designed to give people anywhere in Australia a regular taste of Ballandean throughout the year. Those who sign up receive a package every four months containing six premium Ballandean Estate Wines, handmade pasta and authentic Italian cooking ingredients and treats. There are no joining fees. Cost is \$199 a package plus \$8 postage. For more information visit ballandeanestate.com.

Email Wendy Hall at ufood@sundaymail.com.au



On the menu

From fossicking tours to chocolate-making classes to Christmas in July, there are several ways to make the most of the chilly season

WEEKDAYS

Food for the trip

Imagine sitting back in a luxury coach and being transported to some of Brisbane's very best food destinations for a day of fossicking, flavours and stocking up.

Jacqueline Gregory (pictured) imagined it, and then she made a business out of it. Her venture, **Food Tour T** takes groups on themed tours around greater Brisbane with the focus firmly on food. Gregory has a varied resume that features time in both tourism and food sectors and she's relishing the chance to combine the two. She was tourism marketing co-ordinator when World Expo 88 played out in Brisbane and she knows firsthand the art of feeding hungry backpackers and resort guests in north Queensland. **Food Tour T** day trips are \$155 a person and typically take in eight or more venues, such as **Black Pearl Epicure** in the Valley, **Jan Power's Farmers Markets** in the city and lesser-known providers. Private tours can also be organised. See foodtour.com.

JULY 2

High tea and chocolate

Arguably the Granite Belt's prettiest destination, **Bella Rosa** is hosting chocolate-making classes this winter. Today, and the first Saturday of every month, the rose-sprinkled spot hosts a class at 2.30pm. For \$50, participants enjoy a class, followed by high tea. They are free then to take their creations home. Book on 4685 2367.

JULY 11

Wine steals the show

Next up in the Queensland Performing Arts Centre's **Art of Wine** dinner series in the **Lyrebird Restaurant** is a five-course affair with **Cloudy Bay** head winemaker **Tim Heath**. **QPAC** executive chef **Anthony Fullerton**, who has worked at **Canberra's Hotel Realm** and sous chef **Jamie Pearce**, previously at **Brisbane's Crosstown Eating House**, will present a dinner of seasonal produce matched with the wines. Cost is \$99 a person. Book at qpac.com.au or phone 3840 7598.

JULY 9 AND 16

Christmas in July

It's cold. That's why it's called **Brass Monkey Season** in the Granite Belt. It's also the perfect place to host Christmas in July events, which is what the **Rocks Restaurant** at Stanthorpe is doing. The evening begins with sparkling wine on arrival followed by six courses. There's a choice of five mains, including salt-crusted venison with game jus, poached salmon with seafood veloute, stuffed loin of pork with gravy, chicken breast with seasonal stuffing or a vegetarian dish with seasonal vegetables. Cost is \$79 (children under 12, \$39). Book on 4681 1510.

JULY 14

Let them eat cake

Baguette Bistrot + Bar at **Ascot** rolls out the fun with typically French finesse for **Bastille Day**. There'll be a three-piece band, **Viva La Musique**, providing suitably lively sounds and an authentic French menu on offer, as well as a prize for best-dressed on the night. Book a table on 3268 6168.

Supper club a corker

Monster Attack and **Squid Fist** are just two of the colourful names on the wine list at **The Supper Club** at **The Villager Hotel** in Brisbane. The Villager's head chef, **Dan Boller**, has created five courses to be matched with wines supplied by **Some Young Punks**. The main is a slow-cooked eye fillet with potato fondant, sauteed mushrooms, crepe cream and garlic wafer matched with the 2010 **tempranillo shiraz Double Trouble**. The dinner is \$85 a person. Call 3211 1300.