

galaxy guides

September 2006



OBITUARY

Evans, our hero and our mate, the man who most influenced and promoted Australian wine and knew more about the entire world of Australian (and international) wine than anyone before or since. The "King's death" for Len Evans OBE who leaves us with a lesson about life and wine and the significance of excelling in the things we do. Always generous he knew the value of sharing wine with friends and the magic it could weave. He never forgot that knowing about your subject is the path to prominence and leadership in your field. Who amongst us lucky enough to share his table hasn't felt insignificant when playing a simple options game as he revelled in wiping the floor with us, delighting in reminding us how little we knew. It inspired frenzied shopping and cellar searching, tasting and book reading to bring to his table a bottle he might just not know.....as if? Of course, he was rarely stumped and those times became the stuff of legend. Perhaps the most important thing that Len Evans leaves with us is the reminder that wine drinking should be fun, that learning should be fun. We salute and celebrate your life and offer your family our sincere sympathy!

EDITORIAL

Yes we apologise that there just wasn't an August newsletter, but we think we've made up for it with a great issue for September and October will be totally Shanghai; the glitz the Ritz, the profound and the profane. It has to be said that there just isn't another city like it in the world at the moment. Nowhere are the contrasts so sharp between the old and the new. We visit Shanghai's booming art precincts where contemporary Chinese art is walking out the door and straight into flash homes in Germany and America and we have to say this type of investment seems better than any bank at the moment.

This month our second Melbourne restaurant review, Pearl and superstar owner chef Geoff Lindsay, who is also about to open his first restaurant in Hong Kong. Truffles in Western Australia plus an in-depth look at truffles themselves.

Duane Coates, Coates Wines joins us as our Wine Editor for 2007. To say that he has an exceptional palate is to understate his skills. Duane brings to Galaxy Guides and incredible international wine knowledge he is a qualified (and practising) winemaker and add to that he writes damned well. By way of further introduction, Duane was Assistant Wine Editor for Galaxy Guide 2006.

So, live a lot!

Ann Oliver - Food Editor



From the left The Chinoise Story, The Jin Jiang Hotel, Laris Shanghai, 3-On-The-Bund



Black Gold

Australia's first large scale truffle farm in Western Australia

We could be forgiven for mistakenly assuming truffles were only found in France, Italy and Spain, Perigord, Alba and Abejar respectively being the most famous. So fiercely marketed as the best by their truffle markets as they strive to maintain and improve their price, it has been almost forgotten that truffles have been commonly harvested in the Middle East and China for centuries. The Spanish will also insist that 50% to 60% of the truffles being sold as French Black in France are in fact Spanish. Taxi drivers doing the shuttle from Amman to Baghdad for just \$120 per car arrive with bags of white truffles purchased from the Bedouin and sell them at around \$15 per kilo. Given that people are killed every day doing this trip their miniscule price is a sad sign of the desperation of the region. It is impossible not to wonder how many of these truffles are sold from Alba, which is famous for its white truffles. A comparative Western price would range from \$300 - \$600 per kilo depending on the quality.

We always think of genetics as being insidious for our food supply but in fact they have made (and are constantly making) many improvements, most importantly the protection of the consumer. DNA testing is being used to identify the contents of canned and fresh truffles and will hopefully lead to better protection of the consumer whilst unravelling the complexities of truffle farming. Despite the fact that truffle farming first started in the 1800s it has proved mostly elusive until quite recently. The truffle can only grow in a symbiotic relationship with a tree and then prefers certain trees such as the oak, poplar, hazel and willow. Young trees can now be inoculated with truffle spores, however it is a slow process and often unsuccessful as inoculated stock also requires a specific soil type and several years before you can expect a harvest. Add to that the truffle cannot propagate itself easily as being subterranean it does not cast its spores to the wind all of which makes it quite unlikely that the price of truffles is about to drop significantly in the next 20 years. The days of recipes from the Middle Ages listing a pound of truffles when they would have been the bounty of the peasants has long since gone. With some 200 identified species of European truffles scientists in Australia are only just starting to locate and identify the indigenous species. Professor of Mycorrhizae, Fungi in Ecosystems, Dr Jim Trappe¹ claims to have identified over 250 species and those only from a small area in South Eastern Australia so we can surely expect to see many more truffle varieties appearing on Australian menus. Dwindling European crops due to environmental and climatic changes, not to mention urban expansion over truffle regions have placed pressure upon scientists to find solutions for farming one of the world's most expensive ingredients.

The unusual flavour and aroma of the truffle, classed as its organoleptic properties has been revered by gourmands since records began and it is the luxury staple of extravagant dishes in restaurants throughout the world. None of the truffle's devotees are more famous than Apicius the famous Roman recipe writer, and his truffle banquet (20 AD) remains legendary. The French philosopher Brilliat-Savarin (1826)² essays Physiology of Taste added to the reputation of the truffle and it has continued to grow ever since. Which Adelaide diner does not remember Chris Matuhina's (formerly Magill Estate Restaurant) truffle degustation when Bottega Rotolo³ flew in winter truffles from Italy in 1999? The truffle is revered as an ingredient by all chefs and adored by every experienced diner. The only chef to ever gain six stars, Alain Ducasse has long had a truffle degustation on his menu and given the price of truffles, its almost \$500 price tag (with matched wines) still makes it value for money. One of the dishes Duck foie gras cooked in truffle butter sounds so exquisite it's impossible not to start salivating at the thought of the divine flavour it might have.



Whilst there have been limited amounts Tasmanian truffles for a number of years the Western Australian Wine and Truffle Company⁴ are the first large scale Australian truffle farmers. They are experiencing wide acclaim with their brand prominently listed on menus throughout Australia. To say that it is a massive commitment of money and time is an understatement but their ambitions are far reaching. They planted their first trees inoculated with *melanosporum* (the French black truffle) in 1996 and harvested their first crop, a single massive 163g truffle, in 2002. A group of 25 shareholders, The Wine and Truffle Company has a long-term vision and extreme patience for what is a massive capital investment. They currently have 23 hectares of mature cultivation and another 75 hectares just planted, conservatively estimating that in ten years their annual crop will be ten tons, making them the largest truffle producer in the world. To put the scope of their ambition into perspective, France's entire crop has dwindled from 2,000 to just 8 tons in 100 years. For those of you who have never cooked with truffle a single large truffle can be purchased from the Wine and Truffle Company from their web site. Shipping was prompt and efficient in an Australia Post express pack and their season will last until the end of August. They come cleaned of dirt and vacuum packed, ready to use. Cleaning truffles with an Oral B toothbrush and a hair sieve positioned underneath to catch every tiny spec is tedious and well avoided anyway. Having been lucky enough to taste truffles all over the northern hemisphere including China we found their truffles were not as pungent as the full blown first quality truffles of France and Italy and it is reflected in the price. Regardless they were subtle and delicious and unmistakably fresh black truffles, a taste and aroma that is never contained in canned or preserved truffles no matter how much you pay for them. Texture and colour were identical and we wonder if truffles develop flavour with maturity of production in the same manner as old vines produce more complex flavours. A scientific study carried out by Falasconi⁵ and colleagues in an Italian research project on the white truffle from Alba found that there was very little deterioration in their samples for four days, but after that they dropped away significantly in quality and aroma. They also found that intensity of flavour was dependent on mass and size correlated with intensity of aroma. Science tells us that the best way of keeping and preserving the aroma of a truffle is to freeze it. Joe Anza, from Wine and Truffle Company concurs but says they are reluctant to freeze truffles because it does affect the truffle texture with some moisture loss. French Chef Alain Fabregues of Perth's highly regarded restaurant The

Loose Box has had a close involvement with the Wine and Truffle Company and developed an interesting way of freezing the truffle and maintaining the texture. He shaves them, layering them in single layers, applying them still frozen like sashimi to the food. A clever solution that maintains premium texture (and weight) while at the same time preserving maximum aroma.



William Page⁶, Le Lievre Gourmand, France and Australia's first chef to gain a Michelin star in France, said his supplier says there have been many examples of truffle treachery and a common trick is to put a few first grade truffles with lesser, knowing that they will infuse and improve the lesser. Like the scientists Page and his supplier support the fact that the greatest difficulty is understanding when a truffle is ripe and when to pick it, as they do not continue to ripen once harvested. Another reason why truffle dogs⁷ and pigs do not eat them, which, must be something of a bonus.

In Adelaide Glen Carr at Augé Ristorante⁸ has been buying and specialising 500g of truffles a week for the past three weeks. Whilst it may sound a small amount it is a considerable financial investment for any kitchen struggling with the high produce prices of today. Owner Terry Soukoulis admits that he wasn't sure how they would go, but has found the response fantastic and greatly appreciated by their clientele. He also pointed out that people are more travelled, adding that a well-travelled diner understands the costs involved and appreciates the small plate price in Australia. Carr's special last week was an elegant and delicious combination of hand rolled linguine and spatchcock that came with a roasted breast and poached and roasted leg ballotine filled with an exquisite morel farce and liberally topped with truffle slices. Worded as an entrée, it was generous and rich, more the size of a small main course and very good value for money at just \$37. Augé will continue to do truffle specials during the season that is expected to last until the end of August. With our truffle dish we opted to add the sliced truffle to the dishes and used butter, which the Italians might argue against but for us is the preferred cooking medium.



Previous page Nick and dogs The Wine and Truffle Company
 This page clockwise Nick, Wine and Truffle Company with dogs, Alain, The Loose Box smelling truffles - first three images courtesy The Wine and Truffle Company, Western Australia - see end of newsletter for contact details.

Truffle sliced and ready to go in the lobster pasta

FRESH PASTA WITH LOBSTER AND TRUFFLE

Serves 6

For the pasta dough

600g plain flour

5g fine salt

20g extra virgin olive oil

6 x 61g whole eggs, COLD

3 x 61g egg yolks, COLD

For the truffle sauce

150g shallot, peeled and very finely chopped

125g butter

Maldon sea salt

white pepper, freshly ground

300ml lobster stock

300g green Australian Rocklobster meat (Ferguson's sashimi tail is perfect)

2 tablespoons King Island pure cream

30g fresh Wine and Truffle Company black truffle, very finely shaved

For the pasta

Weight the flour, salt and oil into the bowl of your electric mixer. Make a well and add the whole eggs and yolks, then work with a dough hook or pastry paddle until you have a smooth ball. Flatten out slightly, wrap tightly in plastic and refrigerate for one hour. Divide the dough into eight equal portions and using as little flour as possible roll to the last notch and cutters to cut to tagliatelle, laying it over clean broom handles to dry.

For the truffle sauce

Seasoning it lightly sauté the shallot in the butter until it is golden. Add the stock, and bring to the boil scraping the colour from the bottom of the pan, taste and adjust the seasoning again and reduce to a slightly runny sauce consistency. To this point can be done in advance.

Put a large pot of hot water on the stove and add a splash of extra virgin olive and salt generously and bring it to the boil. Return the sauce to gentle heat and when it comes to the boil, stir through the lobster, cream and truffle. Cook the pasta, drain it and add it to the sauce. Gently toss over to distribute the lobster and truffle and coat the pasta with the sauce, give a last little touch of fresh black pepper. Serve immediately in warm bowls.



Lobster truffle pasta, doesn't look amazing but tastes sublime and it is quickly and easily made, the secret, of course a great lobster stock

CAM WAH

33 Kilkenny Road

Woodville South Australia 5011

W Not available

E Not available

T (08) 8445 2617

F Not available

OPEN Tuesday to Sunday 10.00 am till 8.00 pm

FOOD To say that Cam Wah is humble is probably best explained by the fact that it could lifted into country Vietnam and not be out of place. This is simple inexpensive street food but the noodles and soups are terrific, especially their Bún Bò Huế a very authentic chilli beef soup that comes with noodles, mint, lemon and bean sprouts. The beef is supplemented with finely sliced sausage, not unlike the Austrian Pariser sausage, which is a type of refined fritz and now found throughout Asia and China. Cam Wah is also famous for its Congee a thick rice soup that is something of an acquired

taste for all but porridge lovers and also served for breakfast. This is a restaurant where you either take a Vietnamese friend or resorting to pointing at the food on the table next to you is probably the only way to really get stuck into the entire menu. They do takeaway and what could be better or cheaper than taking home big bowls of chilli beef soup. Equally a quick early tea for the whole family without breaking the budget they have plenty of simple dishes that children would like. Serves are overly generous and at least half of my bowl remained uneaten. Stick to anything that is written in Vietnamese and English and at your own risk for the Chinese dishes written in English. Unlicensed. **ABOUT \$12.00** for soup and a drink.



Hot-sour soup with lashings of vegetables and herbs at Cam Wah

THE FOOD BUSINESS

4 Linden Avenue

Hazelwood Park South Australia 5066

W www.foodbusiness.com.au

E info@foodbusiness.com.au

T +618 8379 8699

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OPEN 7 days

Breakfast 8.30 am – 3.00 pm

Lunch 12 noon – 3.00 pm

From September Dinner Friday and Saturday from 6.00 pm last order 10.00 pm

FOOD Happily at some restaurants nothing changes. A year later we found the same owners, the same chefs and the same front of house. Longevity is not always the reward for excellence in Adelaide, but The Food Business seems to have settled comfortably into an establishment that is here to stay. Not just one of the best coffees in Adelaide, this is a restaurant where the emphasis is on the food and wine and service rather than poshing up the environment. No complaints here as all the things that we count important are attended to. A terrific small wine list that boasts 14 champagnes and sparkling wines with a price range from \$38 to \$400 and a by the glass range from \$7.50 to & \$18.50. Additionally they have a list of dessert wines, fortified, cognacs and digestives that would put most of Adelaide's better restaurants to shame. This is a wine list written by a chef/owner who clearly likes to drink well and knows what to look for in the old and new world to write a diverse and interesting list with a broad price range structure. Add quality glassware and good wine service this tiny establishment delivers well above what one might reasonably expect.



Foreground Duck pancakes, back ground Oyster tarts

The Food Business is a favourite place to eat in Adelaide. Mains are all under \$30 and very good, but entrees and desserts, and the opportunity to have a number of different tastes are impossible to go past. The Creamy leek and oyster pies with sweet and sour spinach (\$14) were just two and vanished so quickly it was tempting to order another serve. Two small crisp bottomed butter puff tarts, filled with oyster in a luscious creamy sauce and topped with spinach salad and bizarrely fresh coconut which all in combination worked brilliantly. The Asian duck in coriander and ginger pancakes (\$15) were three warm rolled pancakes filled with duck in a gingery Hoi Sin based sauce. They came with a generous portion of a sweet-sour chilli sauce and were served at just the right temperature to enjoy their full flavours. They disappeared almost as quickly as the oyster tarts. The temptation to order a third entrée was resisted only in the secure knowledge that desserts at The Food Business are not to be missed.

The Chocolate fondant pudding with white coffee ice cream, (\$14) was great combination of coffee and chocolate. The pudding was superb but the ice cream was slightly icy and whilst it tasted terrific it could have been a little creamier (for my taste). Portions vary their size dictated by the richness of the dish and perfect for those of us who prefer to enjoy a range of tastes. This is a sparingly written menu that wastes no time listing a multitude of obscure ingredients and delivers on all aspects. The Food Business is highly recommended.

New review 2006 www.galaxyguides.com

OWNERS – Cindy McFarlane and John Gabel

CHEFS – John Gabel and Amy Hage

RESTAURANT MANAGER – Cindy McFarlane

TASTE THIS – we're hooked on the custard and prawn and vegetable cakes made in the middle of the central market plaza. Just one dollar each the custard buns are almost as good as real Chinese custard tarts and the prawn and vegetable are tasty with a good back taste of white pepper.

A really good coffee (organic) can be found at **BLISS ORGANIC CAFÉ**, 7 Compton Street

Adelaide South Australia 5000 – **OPEN** Tuesday to Friday 8.00 am to 5.00 pm, Saturday 8.00 am to 3.00 pm its not flash but that have a sunny outside area great for a coffee in spring.

TRY THIS – Carême frozen butter puff from **Lucia's Fine Foods**, shop 3, Western Mall, Adelaide Central Markets, Adelaide, Telephone +618 8231 2260. Yes we would all like to make our own, but let's be realistic there is not always time. This is an excellent product and means we can easily make the classic French apple tarts or the other favourite Tart Tartin or turn the wonderful Adelaide Hills pears into a Pear Frangipane Tart. Faster yet, a good old Jam Roly Poly. Another great product available from Lucia's is their brandy snap range. We particularly like the disks that easily turn into a great dessert.



We love **FOUR LEAF** certified organic flours, grains and pulses for Tarlee, South Australia are available from most organic shops and some good food stores. We particularly like their cracked barley and chick peas. Four Leaf products can be purchased from most Australian organic stores and some independent supermarkets. We love

<http://www.fourleafmilling.com.au/>

EVE'S BAKERY AND PATISSERIE is hidden behind the Morhpett Medical Centre and yet it celebrates 10 years as South Australia's first certified organic bakery. The exotic smells of real bread and pastry perfume the shop. Australia is full of the quirky immigration stories. Eve's Bakery & Patisserie⁹ is the passion of owner and baker Abas Moradyan who opened Adelaide's first certified organic bakery in 1996. Iranian by birth Moradyan is a fourth generation baker and his family still has bakeries in Tehran. 10 years of exhaustive work hasn't dulled the passion of Moradyan for his craft. He started a French patisserie in New Zealand and ended in Adelaide after selling his business. Everything is made on site, the gorgeous breads, croissants and Danishes, exquisitely moist traditional fruit friandes with the balance if almond back taste, or a benchmark vanilla slice with luscious vanilla custard and house made puff. Brioche and puff made with best quality New Zealand butter and organic flours from South Australian millers Lauke and Four Leaf. Like everyone this is more than a business, more than a lifestyle choice, it is a way of life. Moradyan has a heritage of wholesome food. Like Downes he has many stories about modern food allergies and how his bread seems to have none of the unpleasant side effects chemical and preservative laden breads. Like McLaren Vale baker John Downes Marodyan says many coeliacs have found they can eat his bread. Perhaps one of the most astounding things is that this exquisite organic bread and pastry is cheaper than Baker's Delight. How can this be when organic flour is usually double the price and they can truthfully say, no added sugar, preservatives or fats. Yes this means if you are diabetic this is the place where you should be buying your bread. How many breads can boast that today? Why so cheap? People travel a long way to buy their bread and are rewarded with unreasonably modest prices. Why everyone isn't making a pilgrimage to bathe in the exotic smells of good baking and taking it home must only be because they haven't heard about it. Form a car pool to defray the expense of going to buy Adelaide's best metropolitan bread. Even better perhaps Moradyan might consider bringing and arm his bakery to the city where we can queue in the tradition of France's most famous bakery Prolaine for about a hundredth of the price.



In today's market of pre mix, fast prove breads, laden with fat and sugar, how many bakers can make the promise of Moradyan

Astonishingly Eve's supplies only one restaurant, Urban Bistro but they do have some city and hills outlets listed at the end of this document¹⁰. The question had to be asked, why none of the flat bread of their heritage? They started making flat breads and have a machine sitting out the back, even thought about installing a wood oven and making traditional breads, but insist their operation is unrealistic enough without taking on any more. Interestingly, Moradyan when asked about mentors in the industry, without hesitation talks about Prince Charles being way before his time and the relevance he has to promoting the organics industry. Prince Charles is indeed a remarkable man and few in the organics industry would argue against the fact that he was 20 years before his time. Moradyan believes the essential requirement for education about whole foods, organics and seasonality and the need to preserve the natural foods of our forefathers (and mothers). A philosophy, which is a reminder to all of us to take a few moments to consider what we eat and most especially what, we are. It is a sinister modern thought that the famous Brillat-Savarin quote, "Tell me what you eat, and I'll tell you what you are", means overweight and extremely unhealthy. Perhaps instead we should consider a more modern quote and think about Nicholas Cage in the movie The Weather Man, when he philosophizes that "people throw shit out at him rather than eat it". Instead of Good morning America, how about wake up Australia!



Left - Gorgeous bread and just take note of the price - why aren't more Adelaide restaurants who are not making their bread flocking to Eve's? Right - Cherry friandes Eve's Bakery & Patisserie Pty Ltd, Shop 3, 524 Anzac Highway Glenelg East, South Australia 5045, Telephone +618 8376 6399, their certified organic breads can be found at Urban Bistro, and many organic stores.

GENIUS AT WORK – Genius at work just didn't happen this month so November will feature brilliant young generation Adelaide chef, Jordan Theodoris, The Melting Pot who prior to coming back to Adelaide and 'The Pot' worked at T8 in Shanghai

MORE ABOUT MELBOURNE PEARL RESTAURANT + BAR

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OPEN Dinner 7 days, lunch Sunday to Friday, bar 7 days 9.00 am till 11.00 pm, brunch Saturday and Sunday

FOOD Geoff Lindsay is a genius. His food is so exquisitely pared back to the bones of taste and has a look that is defined minimalism in the best way. His food is art on a plate and unlike most attempts at food art combinations delivers on all levels. Add a brilliant wine list and Pearl remains on of the finest and most eclectic dining experiences in Melbourne.

Staff are opinionated (not haughty or rude), always reassuring that they actually know what the food tastes like. Our food waiter was quick with wine suggestions and deeply reverent with admiration at our extravagance (unlike our bank managers). It is a seductive list with excellent by the glass choices, but some bottles were irresistible and mostly marked up.

Three, we shared everything. To start one small criticism that can be easily avoided. Their excellent bread came served with some citrus oil infused olive oil, which sullied their bread and temporarily spoiled out palettes.



Pared back, totally reliant on excellent fresh ingredients Lindsay's food needs no unnecessary embellishment

Quickly corrected their standard oil was excellent and came accompanied by two different types of butter as proof of their kitchen's integrity. Seared yabby, Hervey Bay scallop and calamari was sweet with fresh seafood,



Lindsay has an artist's eye combining colour and contrast, texture and flamboyance, but absolutely knowing when to stop...

lightly flavoured with lemon and Thai basil it came with the barest hint of chilli. A perfectly balanced dish it was wonderful. Salad of broad beans, buffalo milk fetta and butter lettuce came with a smattering of peeled broad beans, slices of roasted golden beets and a single anchovy that would have been easily avoided for Nanos (no olive, no anchovy). The menu did say lemon oil, but if it was used it was unobtrusive in this dish. Sichuan spiced calves liver layered with soft rice noodles was a masterpiece of simplicity and whilst not really Sichuan in as much as it didn't numb your mouth with chilli, pepper and MSG it was great.

Steak Tartare is a favourite dish but the concept that it's not mixed at the table without my contribution or direction is a struggle. None the less, I can never resist ordering it. Dressed in a tuft of tiny red-stemmed beetroot leaves, it was garnished with a raw quail's egg yolk and buttered (praise the lord) soldiers. Amazingly it was perfect for our taste and left us wondering was Geoff Lindsay a mind reader. If you have never tried pearl meat (or even if you have in China) their Wok fried pearl meat is a house specialty and an excellent dish well worth trying.



like Singaporean genius Sam Leong, Geoff Lindsay grasps the possibility and elegance of inspired fusion Taro and chocolate dumplings.....so clever!

Desserts were scrumptious. Turkish delight and rose petal ice cream came pretty on the plate, studded with pomegranate seeds, tiny cubes of glace ginger and a mountain of Persian fairy floss. Although an ingredient I just don't get, in this instance it worked well with the ice cream and was a delicious combination. Nougat and orange blossom with almond milk jelly and leatherwood honey labna was restrained perfection. The darling of desserts was a dish of genius. Crispy fried taro dumplings stuffed with Valrhona chocolate, came in a compartmented black plate, swimming in vanilla custard topped with fluttering gold leaf. It was stunning! This restaurant is consistently fabulous and comes highly recommended. **AO WINE** This is the sort of list that infuriates my dining companions; with list in hand this author will be half paying attention to conversation and be lost in the depth and complexity of the wines on offer. Over 600 wines in a comprehensive catalogue of the best in Australia and overseas.

On offer by the glass is a smallish selection of 16 wines that includes Clonackilla Hilltops Shiraz 2001 (\$16) with Colombia Crest Merlot 2003 from Washington State another good choice at \$8. Sommelier John Evans points out that all bottles poured by the glass are opened fresh daily. The main wine list is divided into ample selections of grape varieties and wine styles with an aged section for the major varieties also provided.

Reasonable mark ups make selecting good wines a little easier on the pocket. And there are plenty of interesting, soulful wines under \$50 such as Leabrook Adelaide Hills Sauvignon Blanc 2006 (\$36) or the exotically perfumed Bodegas San Alejandro Garnacha 2003 (\$46). An absence of supermarket brands is welcomed at Pearl; restaurants often provide lazy wine choices at the lower price points.

A stable of Australian classics such as Penfolds, Mount Mary, Giaconda, Henschke and Greenock Creek are available and welcome on any good list. Where Pearl adds flavour is in the selection of exciting boutique labels such as Bindi, Scorpio, Main Ridge, Ulithorne and Ashton Hills. And the diversity of New Zealand red and white wines is the best this author has seen on an Australian restaurant list. Even the substantial choice of European wines is a hand selection of hard to find producers including Thierry Allemand, Tardieu-Laurent, Rene Engel, and Didier Dagueneau.

Sommelier John Evans avoids the excess of creating a dull list of trophy wines. Where Pearl excels is in the excitement factor, this collection of 600 excellent wines each offers colour, flavour and texture to the dining experience across a wide-ranging selection of price points.

Wine list score – 100/125

Total wines – 600

By the glass – 16

Fortified – 15

PEARL ON THE PEAK

Maxim's Group, is set to launch Pearl on the Peak, its new flagship restaurant, in October this year.

Located within the newly refurbished Peak Tower, Pearl on the Peak has 270° views of the city and promises to deliver a superb fine dining experience by offering mouth-watering cuisine, a spectacular and unique wine selection and impeccable service. Set to be one of Asia's most exciting, fun and fashionable destinations, it aims to celebrate the diversity and character of Hong Kong with a clean, sharp and contemporary design that breathes new life into the city's already exhilarating dining scene.

To make a reservation during the opening period, please contact Mr. Chris Chow, Restaurant Manager, Pearl on the Peak, Tel: (852) 2101 1268 or (852) 6440 1524.

Dr Alex Burridge has been out an about in Sydney and to quote, "In Sydney went to Bird Cow Fish, 500 Crown Street, Surry Hills, Telephone [+612] (02) 9380 4090 with Nina Parnell (serious home cook and wine lover), fabuloso - 12 hour roasted pork was the special, specially grown black free range pigs - mind blowing. Entrée of gnocchi was also sublime and Chocolate tart superb." Note no mention of the wine list, which we can assume must be excellent because there was no complaining about the lack of French or far that matter anything. Alex will continue to make contributions from time to time.

EMPLOYMENT

We are constantly asked to help source staff in the hospitality industry and have addressed this on our www.sauchin.com website. Ads will be loaded weekly and the service is free to both the employer and the employee.

If you speak Mandarin and English there will be a number of positions posted in the last week of September and October for sommeliers, front of house and kitchen.

Prospective staff, PLEASE respond directly to the ads; employers respond directly to resumes.

DISAGREE WITH US

The whole object of Galaxy Guides is to promote informed restaurant and wine list reviewing, we are happy to publish your letters, and in some instances your reviews, but we would like to also publish your relationship to food and wine. For example, Domestic Goddess with better than average cooking skills, winemaker, chef, sommelier.

END NOTES

1 - Dr Jim Trappe trappe@onid.orst.edu <http://www.mssf.org/mnews/0311mn.pdf>

2 - Physiology of Taste, Jean Anthelme Brilliat-Savarin, a collection of reflections on the art of dining available as an etext <http://etext.library.adelaide.edu.au/b/>

brillat/savarin/b85p/ - Rendered into HTML on July 24 2002, by Steve Thomas for The University of Adelaide Library [Electronic Texts Collection](http://www.library.adelaide.edu.au/etext/b/b85p/b85p.zip). For offline reading, the complete set of pages is available for download from <http://www.library.adelaide.edu.au/etext/b/b85p/b85p.zip>

3 - Bottega Rotolo, 7 Osmond Terrace, Norwood, Phone (+618) 8362 0455

4 - Joe Anza janza@wineandtruffle.com.au <http://www.wineandtruffle.com.au/>

5 - Corresponding author. E-mail address: falascioni@flab.ing.unibs.it (M. Falascioni) 0925-4005/\$ – see front matter © Elsevier B. V. All rights reserved. Doi:10.1016/j.snb.05.041

6 - William Page, Le Lievre Gourmand [contact@lielievregourmand.com](http://www.lielievregourmand.com) <http://www.lielievregourmand.com>

7 - <http://magazine.audubon.org/features0501/fungus.html>

8 - Augé Ristorante, 22 Grote Street, Adelaide, Phone (+618) 8410 9332

9 - Eve's Bakery & Patisserie Pty Ltd, Shop 3, 524 Anzac Highway Glenelg East, South Australia 5045, Telephone (+618 8376 6399), their certified organic breads can be found at Urban Bistro,

10 - Urban Bistro, 160 Fullarton Road, Rose Park, South Australia 5067, Telephone +618 8331 2400, and retail outlets; David Jones Limited, 100 Rundle Mall, ADELAIDE, South Australia 5000, Telephone +618 8305 300 - From the Earth, 46 The Parade, Norwood, South Australia 5067, Telephone (+618) 8363 1911

- Organic Market & Café, Shop 5 Druids Avenue, Stirling, South Australia 5152, Telephone (+618) 8339 4835 - The Store, 157 Melbourne Street, North Adelaide, South Australia 5006, Telephone (+618) 8361 6999 - Viva Gourmet Fine Foods, Burnside Village Shop 50, Glenside, South Australia 5065, Telephone (+618) 8379 6806