

Morgan McGlone,
co-owner/chef
of Flinders Inn



BISTRO BOYS

Relaxed, comforting food? Check. Well priced and friendly, local vibe? Check. A couple of new French bistros are ticking all the right boxes for Sydneysiders. At Flinders Inn, co-owner/chef Morgan McGlone, last seen at Luke Mangan's Salt, is back after an eight-year cooking hiatus abroad. "The Inn is in the bistro vein, but I don't want to be shackled," says Morgan. Its special of slow-braised beef short rib with housemade gnocchi is proving popular, but you'll also find plenty of French classics here, such as steak with béarnaise, and tarte citron. Francophiles are also heading to Manu At L'Etoile, where Manu Feidel, former chef de cuisine of three-hatted Bilson's, is serving up quality French bistro fare. Check out our next issue for some of Manu's recipes. **Flinders Inn, Shop 1, 160 Flinders St, Paddington, NSW, (02) 9331 0208; Manu At L'Etoile, 211 Glenmore Rd, Paddington, NSW, (02) 9332 1577.**

PICK OF THE MIX

Eschew chocolate bar temptation with the new Brookfarm Walkabout Mix trio. They're a cut above the usual dried fruit and nut offerings, with muscatel grapes, macadamias, pistachios and cranberries, plus two mixes have Belgian chocolate buttons for a mini splurge. \$4.50, 75g, brookfarm.com.au.



VE+T
LOVES

... the skinny baguettes from Iggy's. Topped with Maldon sea salt and poppy, sesame, caraway and flax seeds, they're crusty outside and deliciously chewy inside. Iggy's, 49 Belgrave St, Bronte, NSW, (02) 9369 1650.



CHANGING ROOMS

Home-cooking guru Donna Hay has opened her first shop, General Store, ABOVE, in Sydney's Woollahra. Formerly the site of The Bay Tree, the sandstone terrace is packed with products sourced here and abroad - from gorgeous ceramics and hand-knitted baby blankets, to treats such as macarons. The Bay Tree has relocated its stylish homewares around the corner, plus the suburb's gourmet-food stalwart, Jones The Grocer, has undergone a smart new refurb. **General Store, 40 Holdsworth St, (02) 9328 6555; The Bay Tree, 40 Queen St, Woollahra, NSW, (02) 9328 1101; Jones The Grocer, 68 Moncur St, Woollahra, NSW, (02) 9362 1222.**

local hero

When hatted chef Shaun Arantz left The School House near Orange, fans were pleased to hear he wasn't going too far. The chef and his partner, Willa McDuire, are now running Racine at La Colline winery, an idyllic country restaurant just a short taxi-ride from town. Local produce stars - think roast loin of Mandagery Creek venison or a *tarte fine* with Granny Smiths from Arantz's mother's garden. **42 Lake Canobolas Rd, Orange, NSW, (02) 6365 3275.**



SIDE KICK

Made by Savini Tartufi, a fifth-generation truffle harvester, **Bistro Vue Truffle Mustard** is indulgently flecked with Tuscan black truffle. We recommend you slather it onto a thick, juicy steak, or team it with a homemade beef burger (*avec pommes frites*, of course!). \$20.50, buy online at vuedemonde.com.au, or at Jones the Grocer stores nationally.

