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TOSE0087

Precious Premies Lunch

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date Friday 13 June 2008, 11.00am-2.30pm
venue Hillstone St Lucia Golf Club
tickets \$80pp, \$760 table 10, \$1000 sponsored corporate table of 10
rsvp call 0409 874 010 or email bookings@preciouspremmies.com.au

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Broome & The Kimberley

Morning Tea & Information Session

You are invited to join the team from Spence & Turner Travel Associates and a representative from Broome & The Kimberley Holidays for a morning tea information session on Thursday 26 June.

Whether you are looking for a relaxing break on stunning Cable Beach, an unforgettable cruise along the pristine and remote Kimberley Coast or to explore the magnificent outback scenery of the Northern Territory, then come along to find out more.

10am - Thursday 26 June
Room with Roses, Gallery Level, Brisbane Arcade

RSVP essential to 1800 777 607 as spaces are limited.

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FOODCAFE

WITH JANE SCOTT



EYES ON THE PRIZE ... eggs in smoky tomato and bean sauce are beautifully presented. **Photographs //** Jeremy Veitch

Hidden treasure

Inside this suburban secret you will find slow food in action with a chef willing to spend the time to explain his fare

We've heard of boutique hotels and boutique travel companies, but is there such a thing as a boutique cafe? Well after visiting Grub Street, a new-ish spot on busy Samford Road, in suburban Gaythorne, I've decided there is. Grub Street is small and quirky, and provides a dining experience that contrasts favourably with those anonymous, chain store-style eateries that offer a serviceable but not very inspiring eating experience.

Grub Street's personality comes courtesy of owner and chef 'Stix' Grigg, who also performs the role of waiter, cashier, barista, and, for all I know, dishwasher, on the day we visit.

Stix gets a helping hand from wife Tamara on Friday and Saturday nights, when a small and upmarket bistro-style menu is offered (bookings essential). Ordering directly from the chef means you get the full run-down on what you're ordering, straight from the horse's mouth, as it were, with lots of information on ingredients and their origins. Everything is made on site except the bread, and Stix happily offers alternatives or off-menu additions to your taste. He is personable, knowledgeable and entertaining – forget Gordon Ramsay, someone should give this guy his own show.

Locals (delighted at the arrival of a good cafe in their neighbourhood) tell me that weekend breakfasts get busy, but we have no trouble getting two of Grub Street's 18 seats for a late Saturday brunch. Off the blackboard, I order potted eggs in smoky tomato and bean sauce with goat's cheese (\$15) and a rocket and pecorino salad on the side (\$5). The eggs, cooked and served in a terracotta dish, are beautiful; they sit in a fresh and intense tomato and bean sauce, flavoured with a mild

smoked paprika. The sharp lemony vinaigrette on the salad cuts nicely through the heartiness of the eggs.

My companion's sandwich of brie, crispy bacon and rocket on turkish bread with Stix's relish and aioli (\$8.50) is a testament to the power of quality ingredients. The addition of the homemade tamarillo relish (also available by the jar, from \$8.50) and the light aioli raise it well about the average.

Dessert is a chocolate brownie with poppyseed parfait (\$7.50) for my friend, and a double chocolate mousse mud cake (\$10, from the dinner menu) for me. The brownie is very moist with an intense chocolate

flavour, and the parfait is gorgeous, light and subtle. My generous slice of mud cake is a bit heavy on cake and a bit light on mousse for my taste, but like small children who always nibble at the icing and leave the cake behind, I just concentrate on the soft stuff.

Our very good coffees (from \$3 for Vittoria coffee and Twinings tea) make a pleasant end to the meal. Grub Street also offers fresh smoothies for \$4.

I plan to return another time for breakfast (available until 11am), when I'll order Nanna's mince on toast (\$11) if it's a cold day, or perhaps rosemary mushrooms on sourdough toast with spinach and shaved parmesan (\$12.50).

Grub Street's one downfall is its location. While simply and pleasantly decorated inside (white walls, wooden floors and furniture, and some cute retro pieces), it is close to the busy Samford Road; it makes for a lot of noise and a pretty ordinary view. My advice would be: sit away from the window and keep your eyes on your plate, where the view is likely to be very nice indeed.

GRUB STREET

1/440 Samford Rd, Gaythorne.
Ph: 3855 9580. Chef: Travis 'Stix' Grigg. Owners: Travis and Tamara Grigg. Tue-Sat, 8am-3pm; Sun, 8am-11am; dinner, Fri & Sat. BYO. Major cards & eftpos. Off-street parking behind.
FOOD // 8 DRINKS // 7 SERVICE // 8 AMBIENCE // 6.5

CAFFEINE FIX



RETROESPRESSO
194 EDINBURGH CASTLE RD, WAVELL HEIGHTS, PH: 0438 398434

BARISTA // COREY SCOBLE, 32
BRAND // SEGAFREDO
ROAST PROFILE, BLEND // DARK ROAST, EXTRA STRONG
VERDICT // ESPRESSO: flavour

well balanced, slightly acidic with chocolate aftertaste; presents with rich brown crema with red highlights, cream a little thin (\$3.50).
CAFE LATTE: flavour of milky caramel notes, strength of the milk lost; presents well, with milk a good texture though a little cool, perfect amount of froth (\$3.50). This is a fantastic hole-in-the-wall operation, with excellent relaxed service. Check it out.

TIP // coffee has no expiry date, however fresh is always best, and coffee should be stored in an airtight container, away from the light and in a cool and constant temperature.
RATING // 8.5

PHILLIP DI BELLA
ACCREDITED COFFEE JUDGE

RATINGS 10: heaven in a cup; 9: great; 8: memorable; 7: passable; 5-6: training needed; 1-4: tea please