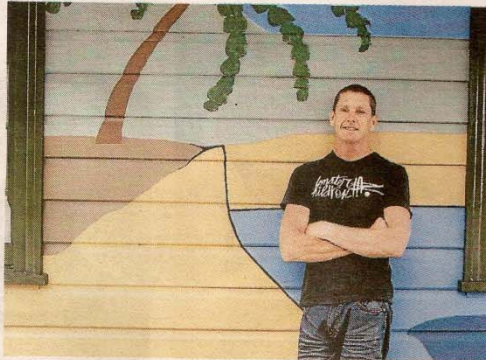


good living

Cafe society growing in the north

Once considered the Kowloon of Sydney dining, the northside is now premium foodie real estate. Home to many of this year's hottest restaurant launches (**Manly Pavilion** and **China Beach** among others), 2010 cafe culture is booming north of the harbour. **Belgrave Cartel** has opened at Manly, reportedly doing good trade in "green eggs and ham jaffles", while Mosman continues to thrive in the Headland Park precinct. A former golf clubhouse in the area gets good notices as a cafe, **Burnt Orange**, while **Shot Cafe** opened late last week in the born-again foodie space where the **Barn** previously operated. Shot owner **Peter Rose** (pictured) has run **Sandbar** and **Awaba**, both at



Balmoral, before selling the businesses early in the noughties to take a break from the industry. "When Sandbar started [in the late 1980s] only the rich went out for breakfast," he says. At Shot he's focusing on simple cafe fare, including a deli roll "with the whole farm on it". The coffee's Allpress, the harbour views ... not half shabby.

Readers are happy to whine and dine

Last week's call to arms about restaurant noise, lighting and uncomfortable seating clearly touched a nerve. We're still tallying the dishonourable mentions but readers rightly want to know why many acoustically challenged dining rooms amplify the problem by squeezing extra tables within inches of each other and why dimly lit restaurants don't have bigger type on their menus. Reader Vivian Anderson says **L'Incontro** at North Sydney tackles lighting issues by having a mini torch at the ready for guests. All suggestions to bolles@tpg.com.au.



Fontaine in new stable

It opened last November but **Baroque Bistro Patisserie's** prized signing in the kitchen, **Yann Fontaine**, has already gone giddy-up, landing at **The Pony Club** in Perth. A replacement is up and running at Baroque and his pedigree makes for good reading. **Peter Robertson** has stints at **Alain Ducasse's Aux Lyonnais** and **The Fat Duck** on his CV, along with Sydney restaurants **Bilson's** and **Oscillate Wildly**. Fontaine (pictured) is no slouch in the CV stakes with form at **Bilson's** and **Quay**. "I came back to Perth for family reasons," Fontaine told Short Black from his new home.

➤ After the successful Taste of Young Sydney dinner last month, Sydney's "generation next" chefs are planning another event in mid-June. The theme is tipped to be "skin and bones" and a few new faces will join the cooking line-up.

LONG BLACK

A robot that cuts 120 doner kebab portions in an hour was unveiled in Berlin, the city where the world's first doner was sliced in 1971. With annual sales of €2.5 billion (\$3.65 billion), Germany's 15,000 kebab shops employ 74,000 people.
AFP

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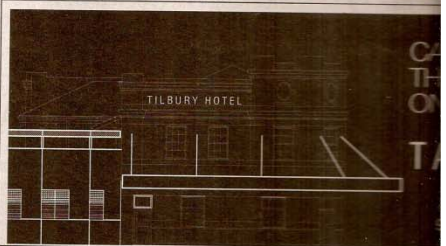
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