

FRUI MOMENTO AT CHERUBINO, WA

"It's easy to get caught up in the good life at this newcomer to Margaret River - a region spoilt for choice when it comes to supping in style.

Frui Momento translates from Latin to "enjoy the moment", and chef Seth James has orchestrated all the conditions for guests to do just that, taking full advantage of the poetic surroundings of the Cherubino vineyard (including a rose garden for gentle wine-tinted perambulation between courses) as a stage for his food offering. Feeling a little footloose? Hit the pleasing, shaded veranda for the alfresco menu, with its cold bar of cooked and raw seafood and natty small bites - perhaps whipped cod roe with chips, Albany rock oysters or Morton Bay bugs with accompaniments (roasted seaweed, pickle, spiced cocktail sauce) or - go on - your choice of caviar, served with blini, sour cream and chicken cream (conjured from a whole roasted chicken in a double chicken stock, purted and transformed into cloudlike perfection). For those ready to commit to a serious afternoon's indulgence, take a seat in the stone-and-wood gorgeousness of the dining room for a confident, tightly composed menu of polished dishes bolstered by the extensive cellar (including, naturally, wines from Larry Cherubino). Definitely worth a stop to smell the roses - and the wine."

reviewed by Travel + Luxury Magazine - The Australian

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10 OF THE BEST
by Nicky Wehner

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By Nikki Wallman

Regional restaurants

The great Australian escape takes a delicious turn with this outstanding crop of destination-dining eateries peppered around the country worth hitting the road for.

REGIONAL VENTURES Long trimmed with innovation and flavor, incredible produce is plucked from the ground or the ocean, or raised in a local that's sometimes just outside your dining table. With the latest culinary stars opened just before the pandemic shut down all hope of a road trip, other among the green shoots of recovery, ready to welcome travellers overdue for a home-grown adventure are fine-diners with laid-back country warmth, while others are more casual, the setting an easy good time. From a heritage sandstone building to a restored haberdashery store and a hilltop Tasmanian coastal exchequer, each setting is uniquely of its place. We save the road, stay.

MUNI, WILLUNGA, SA
 "We don't have much," reads Muni's website, humbly describing this 28-storey, open in late 2012 in the pretty town of Willunga, south of Adelaide. "Just a set menu, some bottles we enjoyed, and genuine people around." Food back it may be with its soothing surrounds (courtesy of Sine & Sea), elegant signature dishes, and a menu named after the Japanese term *Shime* (fine and only). The dishes are interesting and low-interventions wines, sakes and seriously good food, and wine is getting around. The menu is vegetable-led, with carefully selected meat and seafood woven in, and reverence for the produce and the people who grow it shines through, as does the Tasmanian backgrounds of chefs Ming Chin and Chia Wu. Expect informed combinations of flavour and texture: a sage-marinated egg as a bed of dandelion leaves, a bowl of pea dumplings with cranberry and soy, quail and soy, or rice polished with fish oils and pork-jowl smoked over hay. Menu goes a shoutout to producers, so you are inspired to stock up on the way home. Go for the pairings (including sakes) or choose your own wine adventure (somms Travis Tassman and also a renowned winemaker for a truly "one and only" experience).


VAN BONE, BREAM
ARCHITECTS

CREAK, TAS
Opened in early 2004, Van Roon is a truly Tasmanian experience, with the riveting Marion Byrnes reviews, rolling land, and fire-baked food served up within its rammed earth walls. The restaurant has collected accolades for both its food and look, followed up by 14 courses of each set menu. Allegation: Van Roon has been the best kept secret in the state. He's been a player in a decade. Chef Timothy Harrow (formerly of Ben, the Lake House and Garagiste) and partner Laura Shotton (restaurant manager and interior architect) insisted on a low-key, intimate, and private dining experience, creating a long-term experience well worth the trip (under an hour's drive from Hobart). The restaurant's menu is a mix of dishes that set the stage for the local beauty. The restaurant's own kitchen garden and orchards form the backbone of its ever-changing, minimalist menu. Ingredients are sourced from the nearby ocean and pastures. Harrow credits some of the Nordic culinary trends, including Magnus Nilsson and René Redzepi, with influencing his approach to high-end dining. The restaurant is a tip-of-the-iceberg world where humble ingredients are technical prowess, but what he and Shotton are doing is not so much as a chef, but simply Australian. Tasmanian

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**5 FIRST MOMENTO AT
CHRUENIKO, 2A**
It's easy to get caught up in the good life as this restaurant to Margaret River's unique spots for fine dining comes to tugging in style. First Momento takes friends to "happy the night" and the chef's table is the perfect place to do so. Part of that, being to celebrate all the wonderful people behind the scenes of the Chrueniko restaurant. The wonderful people behind the scenes of the Chrueniko restaurant. The wonderful people behind the scenes of the Chrueniko restaurant.

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CHAUANCY, HEATHCOTE
At Chauncy, the personal touch is obvious. Many well-known regulars like to sit at the bar and chat up the bartender, Frances in formal evening dress. "I've been here for 10 years, and I know everyone's names," she says. "I'm like a grandmother to them." The restaurant was the first to offer a full bar on the backlot. The standard rule was that if you were in the Georgian Winged sword club (known to be Georgian Winged sword club), you had to be in the club. The club was a place where you could go to get something for the night. The club was a place where you could go to get something for the night. The club was a place where you could go to get something for the night.

