

espresso

hilary mcnevin & roslyn grundy

PICCOLO

More signs of continental drift with the opening late last week of **64Sutton**, the North Melbourne venue by **Gary Mehigan's** the Big Kitchen Event company. The menu has an "Argentinian influence, with an emphasis on wood-grilled and smoked meats and tapas," says co-director Paul Romanella. It will open daily for breakfast and lunch, with dinner on Friday and Saturday, and provide meals-to-go via the adjoining delicatessen. It's at 64 Sutton Street, North Melbourne.



If you love wine as much as you love your pooch, there's a new wine tour group that lets you to indulge both passions.

Gourmet Pawprints organises full- or half-day winery tours with tastings and dog walks in the Mornington Peninsula, Yarra Valley and Daylesford. Details: gourmetpawprints.com.au.

Every Wednesday is Flat Iron steak and shiraz night at St Kilda's **Fitzrovia**, showcasing an interesting cut of steak taken from the top blade. It will set you back \$32 with a glass of 2012 Killerman's Run Kilikanoon Clare Valley shiraz. Details: fitzrovia.com.au.

Fitzroy's **Young Bloods Diner**, next to the Rose Street Artist Markets, has a new chef. Fletcher Zane, previously owner-operator of Life on Mars cafe in Hawthorn, has replaced chef Sascha Randall. Zane will change the menu over the next few months but his new savoury French toast with pulled pork, and pumpkin bread with kale, beetroot and goat's curd are selling well.

Food and alcohol delivery service **Liquorun** has crunched the data from 5000 deliveries between November 2013 and June 2014, discovering that Fitzroy folk favour craft beer, South Yarra denizens drink vodka and in Richmond, cigarettes take out the top spot. The inner-Melbourne alcohol delivery service is also working with food outlets to deliver food with your booze. Details: liquorun.com.

The pride of Crete

It's been a labour of love involving sanding and painting, menu testing and on-the-ground research. But later this week the trio behind Cretan-inspired wine bar and diner **Elyros** hope to finally open in Camberwell - almost two months later than scheduled. Guy Holder, Disa Dimitrakakis and Angie Giannakodakis, from Carlton's **Epocha**, have buddied up on the project, spending every free moment imbuing the light-filled former Magic City site in Burke Road with a contemporary Cretan feel involving timber, marble, mosaics and genuine taverna chairs.

In the 65-seat dining room, Michelin-trained Athenian chef Yiannis Kasidokostas has been trialling simple, honest dishes based on the Greek island's traditional ingredients - rabbit, seafood, goat and wild greens. But strictly no souvlaki or saganaki, promises Giannakodakis, who last week took home *The Age Good Food Guide 2015* Citi Service Excellence Award.

The wine bar will serve mezze such as cheese-filled kalitsounia pastries and



Taverna trio: Owners Guy Holder, Disa Dimitrakakis (centre) and Angie Giannakodakis at Elyros, their new Cretan restaurant.

Photo: Getty Images

pickled octopus alongside organic and low-intervention wines from around the globe. Elyros, named after an ancient city in Crete,

will be open for dinner Tuesday to Saturday and lunch on Sunday at 871 Burke Road, Camberwell.



Final call for Crimean duo

Frank Moylan and **Melissa Macfarlane** have sold their North Melbourne Eastern Euro hub the **Crimean**. "The time was right to move on," says Moylan. The new owners are former publican and family law barrister Ray Alexander and business partner Miriam Orwin, also a barrister, who will retain the pub's name and plan to open a beer garden by summer and hope to open a cigar bar upstairs next year. Moylan and Macfarlane may take up an offer to consult on an Australian-style gastro-pub in Portland, Oregon, "but we haven't made any decisions yet," says Moylan. The last service for the pair, who opened in May 2011, will be this Saturday, September 6.

Name up in lights

Stop us if you've heard this one before: a restaurant with a high-profile address switches to a back-lane entrance, installs neon signage and shifts to a casual share menu. This time, though, it's **Roberto Scheriani**, who shut **The Italian** two months ago after seven years in Melbourne's tower of power, 101 Collins Street, and hopes to reopen by late September as **Capitano Restaurant, Bar and Beer Garden**, complete with a hot pink neon sign to match the hip new address. "If you haven't got neon, you can't open in Flinders Lane," jokes Scheriani. Stage one, a pop-up coffee cart in the 101 Collins Street lobby, began yesterday.

Make tea, not war

Man, I'm sick of specialty coffee... said no Melburnian ever. But if they were, they could head to **Impala & Peacock** in Sydney Road for a nice cup of specialty tea instead. Tea sommelier Sarah De Witt (she's certified by the Australian Tea Masters) and

her partner Ruan De Witt opened the nicely handmade space in July. The teas - maybe a Fujian Silver Needles or an oolong Monkey Picked - are sourced directly from the farm where possible and are enjoyed naturally, with a Little Bertha cake, or some

house-made matcha cheesecake. Look out for monthly Sunday vegan breakfasts, too. It's open Monday-Thursday 11am-9pm and Friday-Sunday 11am-6pm. Matt Holden Impala & Peacock, 558 Sydney Road, Brunswick.

COVER Photo by Tim Grey, of Carlo and Guy Grossi Editor Nina Rousseau National food & wine editor Kate Cox Contributing editor Roslyn Grundy Photographer Eddie Jim Chief sub-editor, Sections Lisa Stones Editorial assistant Jessica Dale CONTACT Epicure, 655 Collins Street, Docklands, 3008 Advertising Nicole Papaz, 8667 2108

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