

OCTOBER 2005

YOURS TO KEEP

# QANTAS

THE AUSTRALIAN WAY

**YARRA  
BENDS  
BRIDGE  
AS ART**

## **THE QANTAS SOCCEROOS**

Set the ball rolling for World Cup 2006

## **PERTH CITY GUIDE**

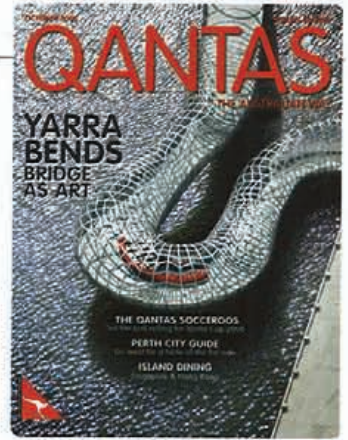
Go west for a taste of the far side

## **ISLAND DINING**

Singapore & Hong Kong







Cover photography:  
John Gollings

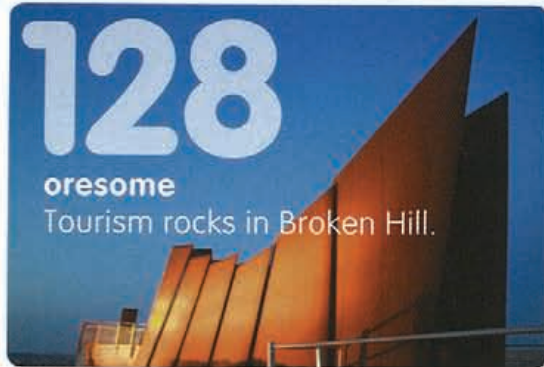
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**go west** Take it easy in Perth – it's the only way.

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**oresome**

Tourism rocks in Broken Hill.



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**used couture** Second-hand style is haute.

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SUE DYSON and ROGER McSHANE (Tas), CHRISTINE SALINS (ACT), RITA ERLICH (Vic), LUCINDA MENDEL (NSW), MARGARET KENNEDY (Qld), NIGEL HOPKINS (SA), PETER FORRESTAL (WA)



Fish 349, Tas

## closed book

Early birds can dine like kings at these restaurants – with no reservations.

### TAS

**Fish 349**  
349 Elizabeth Street, North Hobart.  
(03) 6234 7788.

If you're in the mood for quick and casual, this newly-opened North Hobart hot spot may well hit the mark. It takes no bookings; it is up to you to find a table – which may mean a short wait – then order and pay up-front at the counter. A smattering of benches, some overlooking North Hobart's lively Elizabeth Street, means that it's also good if you're dining alone (though you're just as likely to fall into conversation with one of the locals who have turned it into a home away from home). You need to be in the mood for fish, though – it's a menu of simply prepared seafood. Choose from natural oysters, fish cakes, salt and pepper squid, a laksa-styled soup, seared scallops and fresh fish and chips, as well as a choice of salads.

**Open:** lunch and dinner daily. Licensed.  
Mains \$13-18.

### Sisco's

**Upper Level, Murray Street Pier, Hobart.**  
(03) 6223 2059. [www.siscos.com.au](http://www.siscos.com.au)

A booking will guarantee a table, but Sisco's is one of Hobart's biggest restaurants, so there's a reasonable chance you'll be able to walk in off the street, especially if you're early. If the weather's balmy, the chances are even better; prized tables on a balcony overlooking the docks become available. With Tasmania's variable weather, diners don't book those too far in advance. Apart from its enviable location, Sisco's is renowned for two things – seafood and partner/dessert chef Ramona Garcia's desserts. Her catalan cream, cold caramel soufflé, and tocinillos de cielo (heavenly piglets) are memorable. On the seafood front, expect Bruny Island oysters, mussels, baby abalone, oven-baked local periwinkles, crayfish, moreton bay bugs and plenty of fish.

**Open:** dinner Mon-Sat. Licensed. Mains \$19.50-\$29.

### ACT

**Silo**  
36 Giles Street, Kingston.  
(02) 6260 6060. [www.silobakery.com.au](http://www.silobakery.com.au)

Bookings are welcome but not essential for this stylish bakery/cafe. A constant turnover of tables and an exciting menu reflect the owner's passion for high-quality food. You can pop in for a light snack or a full meal, but whatever the choice, you'll enjoy some of the best food in Canberra. Many dishes are regional French or Spanish in their inspiration, such as tarte flamiche, a pastry with leeks and washed rind cheese, and the perfectly cooked onion and anchovy pissaladiere (French pizza). The small wine list has very good Australian and overseas labels. Saturday morning brunch – no bookings before noon – is an institution. Dine on a weekday if you want to be sure of a table.

**Open:** 7am-4pm Tue-Sat. Breakfast 7am-noon; lunch 11.30am-2.30pm Tue-Fri, noon-3.30pm Sat. Licensed. Mains \$11.50-\$19. >