

Wine & Dine

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NEWS

Fortnum & Mason's new London eatery mixes tradition and innovation

In the heart of London's financial district, UK retailer Fortnum & Mason, established in 1707, has opened its new outpost and restaurant, The Fortnum's Bar & Restaurant at The Royal Exchange. The restaurant seats up to 90 people, at both tables and the main counter – serving breakfast through to dinner. Patrons can choose from an extensive wine list, or teas that have been specially blended for sale at The Royal Exchange. fortnumandmason.com



Relais & Châteaux releases the hot list

An association of 580 unique hotels and restaurants throughout the world, the Relais & Châteaux group promotes culinary excellence. New to the portfolio are 10 global dining venues, including South Australia's Orana restaurant in Adelaide (pictured) that champions native Australian ingredients. Other restaurants worldwide to be recently accepted into the prestigious group include Bibendum, London; Gut Steinbach Hotel, Reit im Winkl, Germany; Le Domaine de la Klaus, Montnach, France; Valverde Hotel, Lisbon; Taverna Estia, Naples; Epako Safari Lodge, Omaruru, Namibia; Casa Gangotena, Quito, Ecuador; and Hotel del Parque, Guayaquil, Ecuador. relaischateaux.com



Goldfinch redefines hotel dining

One of Brisbane's newest CBD restaurants to open is Goldfinch, occupying the former site of the Goldfish Bar on Ann Street near King George Square. Located within the Pullman King George Square hotel, Goldfinch aims to redefine hotel dining and attract locals as well as staying guests. The menu is a fusion of Mediterranean and Pacific flavours, served in a Hamptons-style setting. Local seafood, brasserie bread, gelato and cheese are all featured, along with creative dishes such as Mooloolaba prawns with Byron Bay *nduja* (spicy pork salumi). goldfinchbrisbane.com.au



Go native in NT

A Taste of Kakadu is a 10-day food festival in the World Heritage-listed Kakadu National Park between 10-19 May. Pop-up dining experiences, traditional ground oven feasts, forage walks with traditional owners and canape cruises on billabongs are just some of the program's events. Attendees can try

everything from ground oven buffalo and the Kakadu plum, which has been identified as the single natural food source with the highest levels of vitamin C in the world. parksaustralia.gov.au/kakadu/taste/



Melbourne's sexy new Prince

The popular St Kilda venue The Prince Hotel has opened its new restaurant, Prince Dining Room. The eatery is reflective of the hotel's new direction of a more relaxed and approachable setting. The menu is led by executive chef Dan Hawkins (Stokehouse, Circa and Longrain) and head chef Dan Cooper (Circa and Garden State Hotel), with share dishes inspired by flavours and spices from the Mediterranean rim, with the team working to a 'local, sustainable, ethical' ethos. The redesign project has aimed to stay respectful of the building's art deco architecture. theprince.com.au