



PADDINGTON in Brisbane's inner west has a charming, village-like atmosphere, with lovely old shop fronts boasting great shopping, rolling verdant hills and lots and lots of cafes.

And while the main street, Given Tce, is burgeoning with both newly minted and old favourites, neighbouring Rosalie, also quite the culinary hub, has a new player.

The Bounty opened before Christmas and is the second venue for **Cameron Murchison**, who previously co-owned the much-lauded Esquire on the river in the CBD. Unlike his previous multi-awarded endeavour, The Bounty is pared back and very casual, designed for locals and families to use on a regular basis. It's open all day and weekend breakfasts are proving extremely popular, especially dishes like coddled eggs with smoked trout and asparagus, chorizo hash with fried eggs and summer fruits with organic yoghurt and gingerbread. Dinner has the option of simple, tasty bar food - think chicken wings with potato gravy, salumi of the day, burrata, heirloom tomatoes and anchovy grissini - or you can sit on comfy banquettes in the dining room and tuck into the likes of seared scallops with pork belly and squid ink, eggplant and goat's cheese pie and roasted duck in red curry. Groups go for larger offerings of pot-roasted lamb shoulder with red pepper crust or a grilled OP rib with bearnaise and garlic potatoes. 6/165 Baroona Rd, Rosalie; phone (07) 3368 1201.

Jumping on the current "southern fried everything" craze is **Cayenne Kitchen** on Given Terrace in the heart of Paddington. Vivid red walls and striking views of the

Paddington hills make this an easy-going venue for a casual meal. American-style cheeseburger with yellow mustard, pickles, onion and fries makes the list, as does southern fried buttermilk chicken with crushed pesto potato salad and slaw, and slow roasted pork belly with more slaw, this one scented with ginger and orange. Things veer off the southern path though and head into Asia, Mexico, Spain and Europe. Chilli con piggy nachos and chilli con piggy quesadilla with Monterey Jack cheese is a delicious way to fly the Tex-Mex flag, spaghetti pomodoro with prawns, basil and goat's cheese, and croquetas with bravas sauce puts Southern Europe on the map, and Thai corn fritters and crispy skin barramundi with coconut quinoa and red curry sauce take us on a Thai stopover. 261 Given Tce, Paddington; phone (07) 3368 3193.

Take a trip up past the famous Suncorp Stadium, the Caxton Hotel, which literally heaves on game nights to The Barracks Complex, home to various restaurants, including The Chelsea, Libertine and Peasant.

Cabiria, owned by **Jamie Webb**, who also owns Peasant and various other venues around town, has recently morphed into **Los Villanos**, a colourful little spot with great food and a party-like ambience. Snacks, tacos, tostadas and quesadillas sound pretty basic but they're anything but. Pulled pork is deliciously indulgent especially topped with grated cheese, but a charred pineapple salsa cuts through the richness with finesse and a spiky finish.

Kingfish ceviche has a tangy verde

dressing, barramundi is pan seared and added to a clam and sea vegetable cazuela, and goat barbecoa and green mole is a cracker of a dish for groups to share as is 12-hour beef cheeks with Mexican rice and Pedro's grandmother's pork ribs with jalapeno sauce, pickled chilli and lashings of fresh coriander. 6/61 Petrie Tce, Brisbane; phone (07) 3368 2666.

Across town there's some serious pizza going down at two new hotspots run by a couple of veteran Italian restaurateurs.

Gianni Greghini opened his eponymously named Gianni in the CBD about a decade ago in partnership with chef **Javier Codina** and they went on to open Gianni Events at Portside Wharf in the north of the city and Gusto di Gianni, a 200+ seat bistro overlooking the river. **Gianni's Kitchen** is his latest baby, this one a very colourful, casual spot, with a giant mosaic-lined pizza oven that pumps out perfect crusts, charry bases and deliciously traditional topping like margherita, classic calzones and Gianni's personal favourite, mozzarella, Parma ham, rocket and grana padano. There's a full menu, which can be enjoyed in the leafy courtyard out the front or you can hunker down in the adjacent deli for a sandwich or a serious board of antipasto. 5 Kyabra St, Newstead; phone (07) 3056 1766.

Across the river in Southbank there's a new development opposite GoMA and the Queensland Art Gallery. On the corner of Fish Lane and Grey St, and in a lovely old brick building, **Julius Pizzeria** has risen. Again we have a marvellous wood fired oven taking centre stage in the open kitchen. Large brick arches separate the dining space from the well-stocked bar, the menu is traditional and not unlike its sister restaurant, the Newstead institution Beccofino, owned by partners Paulo Biscaro and Cordell Khoury. There's a range of typical pasta dishes like pappardelle with duck and tomato ragu, orecchiette with broccoli, anchovies and toasted breadcrumbs and that classic linguine ai gamberi, cherry tomatoes, king prawns, garlic and chilli. 77 Grey St, South Brisbane; phone (07) 3844 2655.

Top: The Bounty interior.