



BURGUNDY lovers will know the ancient fable of The Wolves of Morey Saint Denis. Chef and restaurateur **Paul McGivern** was told the tale while doing vintage there over a decade ago. For those who don't, legend has it that during a famine, the townspeople went out at night in search of the neighbour's livestock and, when confronted, blamed the abductions on wolves. To this day villagers are known as wolves and it's the inspiration behind McGivern's latest project, **The Wolfe**, a gorgeous gem of a bistro in East Brisbane, just a couple of kilometres from the CBD. The menu and website features detailed pencil sketches by local artist **Barry Patenaude**, which bring the whole story to life and complements the classic design of the room. Original illustrations hang on the wall above unclothed tables set with glassware fit for anything McGivern procures from Burgundy. The food is a proud ode to his favourite wines - asparagus with a hen's egg, comte and olives works impeccably with a good chardonnay and the confit duck leg with duck ham and cherries will have you positively hankering for a good pinot noir, of which there is a solid selection. Poached lobster sits on confit potatoes with a "thermidor" salad of prawns and scallops, there's a mighty cut of black angus served with charcoal mushrooms and an anchovy and chilli butter which pairs beautifully with sides of green beans with olives and spiced carrots topped with yoghurt and grains. 989 Stanley St, East Brisbane; phone (07) 3891 7772.

The **Moubarak** family has a solid name in the Brisbane restaurant scene boasting

several highly successful, award-winning venues that include Gerard's Bistro, Gerard's Bar, Laruche, The Defiant Duck and Hatch & Co, which is now in five locations. Next door to the ever-popular Laruche is the group's latest venture, **The Apo**, so named because the heritage-listed site was an Apothecary in a past life. Beautiful brick walls, floor-to-ceiling windows and modern furnishings create an elegant ambience, and all the action happened in the open kitchen, which is the domain of chef **Braden White**. Upstairs it's all about the drinks - expert cocktail makers create fresh concoctions daily matched to one of Brisbane's most eclectic and delicious compilations of bar snacks.

Back downstairs in the dining room there are a few must-haves on the dining menu - the chicken liver éclair being the top of the list. Soft, creamy liver parfait is encased in a crispy éclair dotted with seeds and there's a dipping sauce of concentrated chicken broth and a confit egg yolk that you whisk together at the table and then dip in your éclair. It's beyond rich, but so very delicious and so is the lobster roll, a featherweight brioche roll brimming with lobster dressing in an egg emulsion and a sprinkling of chopped chives. More austere, but no less beautiful, is the hand-picked sand crab rolled in spinach with finger lime and nasturtium leaves, a blob of mayo liberally coated in a pea dust. This is a picture of elegant restraint, clean and taut flavours that feel like they're doing you good. 690 Ann St, Fortitude Valley; phone (07) 3252 2403.

Late nighters are lapping up the three-

cheese toasties (raclette, comte and gruyere) pan-fried in lashings of butter and the parmesan and pea croquettes with smoked chilli and manchego. Meanwhile the folks over by the river at Hamilton in the city's north are blaming it on the Greek.

**Atalanta**, named after the goddess of the hunt, opened quietly after Christmas in the popular complex **Portside Wharf**. Decorated in cool shades of green, blond wood and white, the lines between indoor and out are blurred and there's a large open kitchen in the centre of the space. Mezze - lemony haloumi, charcoaled octopus with a grapefruit dressing, flash fried calamari, spanakopita and Greek meatballs - are lapped up in the courtyard with cocktails and the liquorice wafts of Ouzo. There's a giant chef's table for serious feasting and a five or seven-course menu specially prepared for you by chef **Dean Brewer** called the "Greek Feed" or you can create your own from the "gathered" and "hunted" sections where dishes like char-grilled flank steak and rosemary potatoes, smashed chickpeas with burnt butter, slow cooked lamb leg and Neptune's grill are on offer. Pop in for a quick lunch and grab a gyro, Atalanta style. Sticky pork with coriander is drizzled with tzatziki and red onion, grilled prawns and charcoal chicken is dressed with hummus and there's a tomato salsa and garlic sauce over grilled haloumi. Portside Wharf, Shop 905/47 Hercules St, Hamilton; phone (07) 3868 4449.



*Top:* Interior of The Apo restaurant.

*Bottom:* Food from The Apo, sand crab rolled in spinach with finger lime and nasturtium leaves.