



ROOFTOPS are the perfect places to put bars. There's something a little bit magical about a good rooftop bar, they're legendary all over the globe, especially when they boast panoramic views. **Eleven** is located in Fortitude Valley (no prizes for guessing it is located on the 11th floor) of an unassuming looking office building. Alight from the lift though and it is anything but unassuming or "officey". Open on two sides with retractable roofing that lets in the sun or stars, glass balustrades hide none of the CBD views, with a backdrop of the rolling hills of outer Brisbane. Upright columns are lined with granite between which huge wicker lounges sit. Chunky wooden tables and bar stools give the place a strong, patio vibe and there are curtains around the tables for those looking for a private affair.

Unlike many rooftops, Eleven has a cracker of a menu filled with both nibbly-style snacks and dishes that are more substantial. Meatballs sit in a rich curry sauce - there's lots of it - topped with a coconut raita with a side of grainy organic sourdough. It's a delicious combination and so is the pulled wagyu beef arancini with provolone, horseradish and pickled onions.

Szechuan dusted squid is crisp and tender, served with a lemon aioli and gin, and juice oysters served by the half or dozen are spritzzy, covered in an orange gin vinaigrette. Bigger bites that will also delight are the seared scallops with pillowy gnocchi with soused currants, sage noisettes and almonds, lamb breast, roasted and served with lemon and oregano, and a side of braised red cabbage and crispy quail with chimmi churri on a cauliflower puree. Level 11, 757 Ann St, Fortitude Valley; phone (07) 3067 7447.

There's more interesting bar food on offer in the unlikely location of Stafford Heights,

a leafy suburban enclave in Brisbane's inner north. **Too Zero** opened recently with the self-adopted moniker of "inn of indulgence". The decor is a juxtaposition of rustic charm and gilt-edged chic - dark green walls and acres of reclaimed wood make up the back lit bar and high tables and stools. The menu picks up on current trends - mac and cheese balls with smoked bacon jam, baby back ribs, chilli cheese dogs and bourbon wings - represent the American food invasion, the earth burger with Indian-spiced potato cake, hummus and kale takes care of the green brigade and 3Tea smoked salmon with sesame, quinoa and winter flowers gets the hipster vote every time. Fat duck pancakes with hoisin and pickled cucumber are delicious, especially when dipped in the zingy tamarind sauce on the side. Flank steak is cooked to medium rare and topped with sauteed field mushrooms and a delicate but meaty soy butter. 20 Farrant St, Stafford Heights; phone (07) 3350 4915.

Over at West End in the inner south of the city **The Stores**, a fresh produce, butchery and deli complex has opened on busy Montague Rd. Offering everything from high-end meats to small birds, charcuterie and game (and crocodile) as well as house-smoked bacon, ham and wurst, **Shultz's** butcher also has various ready-to-go dishes, hearty pies and dry-aged Yagaburne beef. **Jocelyn's Provisions'** beautiful organic sourdough, baguettes and fig and aniseed loaves are available daily and coffee and snacks are abundantly available from the gourmet deli. There's a well-stocked cheese room that offers a wide variety of international and local artisanal offerings, and the dry goods also include imported and local products like LiraH vinegar and McClure's pickles. There's also a bulk whole food outlet - **The Source Bulk Foods**. It sells no packaged products but you can grab a bottle, bag or reusable container and fill it with the myriad of flours, dry baking goods, nuts, chocolate, dried fruits, nuts, grains, paleo and organic pasta, trail mix and grain-free bircher muesli. **London Fields** is the gastro pub adjacent to The Stores, the latest opening for business partners **Bonnie Shearston** and **Tom Sanseau**, who also own **Public**,



Red Hook and **Coppa Spuntino**, all in the CBD. They partnered with New Zealand-born **Jason Smith**, a long-term resident of London where he owned a gastro-pub in north London (and met the English-born duo) and brought in chef **Con Tsangaris** whose previous venues include Urbane and Gerard's Bistro. There's a nose-to-tail emphasis on the menu - bone marrow roasted and served on the bone and topped with crispy onion shards is delicious as are the clams poached with spicy nduja, king fish, with mustard leaf puree and sour pickled onions, and a moreish little list of bar snacks. The bar, stocked with craft beers and quality spirits, sits in the centre of the room around which tables are dotted. Sommelier **Alan Hunter** (ex-E'cco) has amassed an eclectic range of wines and **Rob Scott** (ex Canvas and Papa Jack's) is in charge of cocktails, mixed and muddled drinks. Corner Montague Rd and Raven St, West End; phone (07) 3846 1593.

Above: London Fields bowl of clams and entrance.