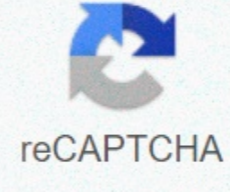




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Smh good food guide canberra

Looking to celebrate the opportunity in a different state?Use the drop-down tool to find recommendations for the best restaurants across Australia. Next, visit australia's capital city to see some of Australia's finest dining venues. Canberra boasts a beautiful setting, with some of the country's top chef-hating restaurants, from the water's edge of Lake Burley Griffin to the leafy suburb of Ainslie. Located on the edge of Canberra's famous Lake Burley Griffin, this lakeside boathouse is a modern culinary gem surrounded by private parklands. The lakeside boathouse serves contemporary Australian cuisine with stunning views. Watch swans glide over the surface of the lake and the lights of Parliament House glow across the water as the sun sets. Owned by celebrity chef James Musillon, Courgette specializes in modern dining with all the candles, sharp white linens and perfect service you'd expect from an award-winning restaurant. He was awarded one hat by the Sydney Morning Herald in both 2012 and 2013. Whether you're looking for a romantic dinner for two, a special event or corporate feature, courgettes are the place to go when you need everything to be perfect. Aubergine Aubergine is canberra's only two hat restaurants and has a special place in the hearts of locals. This classy spot manages to be comfortable, affordable and inventive at the same time as the use of seasonal and unique ingredients. Find aubergines surrounded by boutique Griffith shops on Barker Street, with caramelized endib and goat cheese tarts, sweet corn, pork belly, liquorice custard, violet sorbet, with a touch of morcilla and passion fruit Step in for modern European dishes like chocolate jelly and dark chocolate ganache. Pulp Kitchen European Brasserie Relaxing delicious Italian and French cuisine, head to pulp kitchen European brasserie in Wakefield Garden, Ainslie. The restaurant serves simple, fresh and traditional dishes with classic seasonal menus such as ricotta gnocchi, duck terrine, beef tartare and oysters. Buying good food gift cards, food and wine, good food guide awards, Canberra's best restaurants, chef's hats, pilot restaurant Ainsley, XO Restaurant, Aubergine Restaurant, Temporada Restaurant and The Good Food Guide Awards The pilot restaurant, which opened in 202028, knew something special had happened. Dash Rumble and Rosmakin removed the space that had forever housed the pulp kitchen, and there was the same sense of minimalism on Mal Hanslow's menu, broccoli + mint, zippy salad and roast chalk. It has always been about treating quality produce with respect. The pilot made the 2018 Canberra Times top 20 restaurants just months after opening. It's a feat of barely restrained ambition, an elegant, radiant, youthful, sophisticated diner, we said at the time. And it looks like the secret is out. The pilot picked up the hat for its first Good Food Guide award, just one year intoGame. It was also nominated for best new restaurant of the year 2020, losing to brisbane delight, but National Good Food Guide editor Myffy Rigby said the pilot team could be very proud of their first year. Pilots have been a real boon for Canberra this year, she said. What they sent to the scene was energy and young blood and we are very excited. That steamed bread and roast chicken dinner sandwich just blew my mind. Narrabundah's XO also debuted on the hated list for the first time. XO take a fun and unconventional approach to traditional Southeast Asian cuisine, Rigby said. She said many people were starting to see Canberra as a real food destination. Canberra really has the opportunity to shine and all eyes are on the capital of our country, she said. I think a good chef should call Canberra home. There are plenty of drives and great opportunities to be held for those who have great ideas. Rigby said Ben Willis of Aubergine continued to stand out in the city. Aubergine kept two hats, the city's most rated restaurant. As well as pilots and XO, other restaurants that pick up one hat include Bar Rochford, Chairman and Yip, Courgette, Italian and Sons, Morks, Ottoman Cuisine and Temporada. Yghtsix in Bladon lost its hat from the 2019 guide, but has received honorable mentions alongside Agostini, Boathouse, Lilotan, Monster Kitchen and Bar, and Otis Dining Hall. Regional restaurants that win one hat include the Argyle Inn in Tallarga, Biota in Bowla and Clementine in Yass. This is the 40th birthday of the Good Food Guide, which began in the era in 1980 and four years later in the Sydney Morning Herald, gaining a reputation as the country's most revered dining Bible. Quietly, I get stupidly excited about birthdays, Rigby said. Anybody, really. My, my loved ones, passing by - they are all festive occasions. So imagine the blissfully crossed eyes that it is to blow up balloons for the 40th anniversary of the book, which I have had the pleasure of editing for the past five years. For more than 40 years, the Good Food Guide has documented the rise and fall of nouvel cuisine, waving greetings and goodbyes to disco diners, expressing sushi as an aethable of vinegared rice, lamenting the end of fringe benefit taxes (and the subsequent demise of ridiculously long lunches), and celebrating the arrival of venues that blur the lines between restaurants and bars. Well. We live in an age of social media where anything is possible - if your patrons, aspirations or followers are generous enough. Previous editors of the guide include Claude Forell and Rita Erlich, Stephanie Wood, Sally Lewis, John Lesleyn, Nesia Wilden, Jeanne Appelgren, Roslyn Grundy, Leo Schofield and David Dale, William Fraser and Helen Greenwood, Terry Durack and Jill Duplex, They include Matthew Evans and Lisa Hudson, Simon Thomsen and Catherine Keenan, Joanna, Joanna and Savillabi. DarkDining space, cracking wine list and carefully curated 4-course seasonal menu - it's clear that this is the territory of special occasions. Settle down with a glass of local foam and meet one of the show's stars, sommeller Cyril Tevernet. Chef Ben Willis' expertly made food surprises you without feeling stesathy or contrived. Read our review: Aubergine is still Canberra's best, and not just for special occasions, but with an impressive central bar and the guaranteed architectural bones of civic's Melbourne building, this room is amazing. Rotating vinyl and a buzzing atmosphere set the scene. Young gun chef Josh Lundy took his hand in the kitchen but don't worry, Galette is still available - expecting an Old Bay or bush tomato-flavoured riff on the signature. The drinks list advertises a blockbuster line-up of domestic and foreign cult natural wine producers who notice empty bottles lining their rooms, not to mention many Instagram feeds. Read our review: Dining at Barrochford is a stellar experience Bargains may be an updated blend of refined lacquered wood and ebony accents, but this Canberra institution has been cooking duck pancakes for over 20 years. Its current location strikes the right chord for both the return road and the parliamentary power lunch crowd. Handmade steamed shrimp and pumpkin dumplings are lusace, textured and filled with rich shrimp soup. Finishing with a Western-style dessert like vanilla bean panna cotta with almonds and maple syrup may seem strange, but it may not be. There is no denying, the Chairman is around the block and knows his customers. Read our review: A traditional contemporary take on the chairman and yip here is a real sense of opportunity. From very comfortable plush chairs to starchy linen, this is a facility that takes itself seriously. But that doesn't mean there's no sense of fun. From popcorn prawns scattered across Zest!, rare yellowfin tuna, to plump lemon myrtle doughnuts with cookie crumbs and fresh strawberry ice cream, chef James Musillon knows how to make your tongue taste great. Read our review: All the hallmarks of fine dining at Courgette, like stepping into a vibrant family gathering, the buzzing atmosphere welcomes diners at this Bladon institution, which features a serious following of Italophiles and loyal locals. The service is warm, perceptive and a good measure of old-fashioned hospitality. Waiters are served tableside in marinated South Coast sardines, flaunting their skills in a double spoon show-off Ellie with one hand. Pizza, predictably, is a textbook, and the liberal wine list encompasses Italian producers in the old and new worlds. Read our review: Italy and son still tick all the boxes Queen, Springsteen and Bowie classics cross the air, but here at this breeze lakeside eateryKitchen breaking down the biggest hits. But don't expect a page of stir-fry or noodles. The menu is short and sweet, but what they focus on is very well. Order patagonian toothfish with simple butter lime, garlic and chilli sauce that will shine with flake-broken fillets, a sustainable sauce. Read our review: Morks' modern Thailand is exactly what it claims to be this Canberra institution, where the big moment happens. From proposals to political power broking - these elegant rooms have witnessed some important decisions over the years. But the hardest thing today is how to have a lamb. Koffa spices paired with smoky Baba Ganoush, charcuteren cigars are a wise choice. So, too, is a fat butterfly shrimp with butter, a little tart saffron and pomegranate sauce studded with crunchy snow pieces and almonds. Read our review: The Ottoman Empire, the dining room may be on the reserve side, but the menu is telegraph to an inexplicable point. Who would guess that a potato bacon ball is actually a potato ball under a cubeed wave of jamon-infused cream and daci jelly? Still, to get rid of this and continue to feel playful rather than steening, you need the services to switch on and invest in Hill. Co-owners Dash Rumble and Ross Mackin lead customers with easy wit and a tight little drinks list to answer calls. Read our review: Pilots strike just the right chord, with smart casual interiors of plywood, pushed and diverted shipping pallets shifting synonymously between daytime and evening. This is the kind of place where you might settle down for a glass of Rio ha alta and flatiron steak, while office workers come and go for takeaway coffee or a quick laptop lunch. There is no compromise in producing and executing. A wood-fired grill firmly stamps its mark on the entire menu. Read our review: Temporada is sexy, smart and stylish, glamorous (celebrities, catwalk models, certified public accountants) and thy first legs are not among them. But here the sexy squid is marinated in master stock, coated with flour, then fried and sprayed with a spiced sugar mix. It's a sweet, crunchy bunch of bite-sized pleasures. But sexy?well, it depends on your definition. XO has taken a fun and unconventional approach to traditional Southeast Asian cuisine. The small but perfectly formed menu boasts crazy rich Asian bolognese of slow-cooked chicken mince, crab and shrimp paste in udon instead of pasta. Read our review: XO/Image/Conversion/v1/Crop/fm/fdcx/doc77a8i3ye5rrckgbofet.jpg/r6_209_4070_2505_w1200_h678_fmax.jpg XO/Image/Conversion/v1/Crop/fm/fdcx/doc77a8i3ye5rrckgbofet.jpg/r6_209_4070_2505_w1200_h678_fmax.jpg

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