



Fish, chips and oysters any which way: the Albert Park Hotel is now a seafood destination

hot

Angels on horseback? Anyone who can give a working definition of this superannuated dinner-party classic probably experienced the 1970s first-hand. Either way, you can get (re)acquainted at Albert Park Hotel, where the new menu category of hot oysters features some mighty Pacifics in a bacon and sage wrapping and a Kilpatrick sauce with savoy cabbage and vinegar, plus some fried toasted breadcrumbs adding a crunchy lift. Who said the '70s was the decade that taste forgot? You could always go the Florentine option, of course, with a melted cheesy crust (with gruyere for a kick) plus a velvety blanket of pureed spinach. Or just plain old au naturel, because the New South Wales rock oysters – Petit Clair and Moonlight en Surface from Moonlight Flat – are exemplary and demand respect.

The APH isn't afraid to play the game two ways. Reborn as an oyster bar and seafood grill under the guidance of Paul Wilson and with executive chef Stephen Burke, it makes an unabashed stand for nostalgia. Eating here can be a reminder of what was so good about dishes that somehow seize the zeitgeist and just as quickly fall out of fashion. But it's also a serious operation, underpinned by a timely philosophy: good produce, treated with respect.

Seafood is the latest dining fashion to take Melbourne – another four aquatically inclined restaurants, including Donovan Cooke's Atlantic, are opening over the next few months. The APH beat the rush. It's a casual place, set apart from the busy bar by only a filigree screen of wooden poles that let the life (and noise) of the place in to what, pre-revamp, was a pretty quiet little corner. A clever re-design of the restaurant makes fish tanks and lobster pot lightshades far more chic than they have a right to be. Pulling it further northwards of the usual pub dining-room is the reliably good service that mirrors the restaurantries flourishes on the menu. Go the fish-for-two option; the fish – in our case, harpuka – is baked under a salt crust and the pan is presented to the table before being taken back to the kitchen for carving duties. The resulting fish is sweet and firm and sympathetically teamed with a tangy sea urchin sauce.

Mains are dominated by the mix-and-match of the changing list of the daily catch with five different sauces; choose the fish, choose the cooking method (wood barbecue or grilled al la plancha), choose the sauce.



Words **Larissa Dubecki**
 Photography **Daniel Mahon**

It's a simple, effective way of approaching the nuts and bolts of the seafood restaurant. There will be one fillet option that usually sells through the roof, going by the chalkboard on which staff keep count of what's left to sell; but the menu encourages diners to eat it on the bone (the gelatine in the bones released in the cooking process makes it tenderer and tastier – and it makes less trouble for the kitchen, too).

The dishes to remind you of the calibre of chefs working in this kitchen hover around the periphery. There's an ocean trout ceviche revved to the max with jalapeno, the seedless red cross-sections looking deceptively like garden-variety red chillis but packing approximately 10 times the heat. The peppers also turn up as a bit player in a herbaceous green sauce – not so spicy this time, but the cooling blocks of watermelon are a vital inclusion.

There's also an appealing amount of breadth within the APH's self-imposed strictures. Calamari that's hit the wood barbecue in the company of some chorizo; tiger prawns wrapped in bacon with asparagus and a bright feta-spiked spring salad; fried soft-shell crab with a fiery harissa; mussels in a Middle Eastern-accented tomato broth with chickpeas. And make sure you order some of the hand-cut chips. Seriously. They're the sort of thing that make life worth living.

Join us for a reader dinner at the Albert Park Hotel on Tuesday, November 23. See page 26 for full details



Albert Park Hotel
 corner Montague Street
 and Dundas Place, Albert Park
 Licensed
 Cards AE DC MC V Eftpos
 Open daily noon-3pm;
 6-10pm
 Entrees \$4-\$19
 Mains \$18-\$38
 Desserts \$10-\$16

Above
 Angels on horseback
 (oysters in bacon and sage
 with a Kilpatrick sauce).



City Square scrapped

**BIG
PLAN 1**

Metro a hub of activity

Ashley Gardiner
transport reporter

MELBOURNE'S much-maligned City Square is set to make way for a massive underground railway station that will transform Swanston St.

An impression of the station obtained by the *Herald Sun* reveals commuters will pour out of the station at the Collins St end of the square.

The station will serve commuters on the proposed \$4.5 billion underground Metro line from Footscray to

Domain, which will eventually be extended to Caulfield.

Public Transport Minister Martin Pakula said the CBD South station would be a major transport hub, connecting with trams on Collins and Swanston streets.

He said the Metro line would reshape the inner city, with new retail and residential development from North Melbourne to the Domain.

The station is expected to cater for 55,000 passengers during the morning peak, when the line begins operational.

Lord Mayor Robert Doyle said the new transport hub had the potential of the great

underground stations of London and New York.

"It will be the absolute icing on the cake for Swanston St," Cr Doyle said. "We see it as being enormously beneficial for our businesses and traders."

Cr Doyle said he would lobby the State Government to ensure the impact of the station on the City Square was minimal.

"This is something that could finally make the City Square a city square," he said.

The Metro rail tunnel project is yet to be financed, but the State Government hopes to receive assistance from Canberra after it pays for

preparation work.

Even with Commonwealth backing, work is not expected to begin until after 2013.

The State Government has already flagged two 5 per cent fare rises, on top of the regular CPI rises, to help pay for it.

Eventually, trains from the booming outer northern and western areas of Melton and Sunbury will run into the city using the tunnel.

Other Metro stations are earmarked for Arden (North Melbourne), Parkville, CBD North and Domain.

gardinera@heraldsun.com.au



BIG PLAN 2

Project causes division

Felicity Williams

DOCKLANDS residents have lashed out at the Government's 10-year vision for the waterside development.

The draft plan for the second decade of Docklands development, released yesterday, proposes:

A RETRACTABLE concertina-style pedestrian bridge linking both sides of Docklands.

LIVE music spaces and access to the water for swimming at Harbour Esplanade.

A FLOATING stage and outdoor cinema on Central Pier.

A TWO-hectare park underneath Bolte Bridge.

A LIBRARY and community centre on the corner of Bourke St and Harbour Esplanade.

In his speech at the unveiling of the ambitious plan, Lord Mayor Robert Doyle admitted that Docklands had polarised the community.

"There are people when they've given us feedback who've said what they love about Docklands and there are people who've said that they don't like it at all," he said.

"Part of the temptation is to

say to those people, 'Well, bugger off, because we're actually working really hard with the State Government and with VicUrban to deliver down here a very special part of Melbourne'.

"To judge it after only 10 years is not only unfair, but it doesn't do justice to the work that has already gone into and, in fact, will go into it in the future."


But Docklands Community Association president Roger Gardner said the proposal ignored several pressing issues — including the area's

high winds.

"They're strong winds, (but) you can fix them by angle barriers, whether that's shrubs or clear barriers," he said.

Speaking to journalists after the release of the draft proposal, Planning Minister Justin Madden said the plan would help make Docklands more liveable.

Tell the Victorian Government what you think about the Second Decade of Docklands at www.docklands.com/seconddecade/ideas



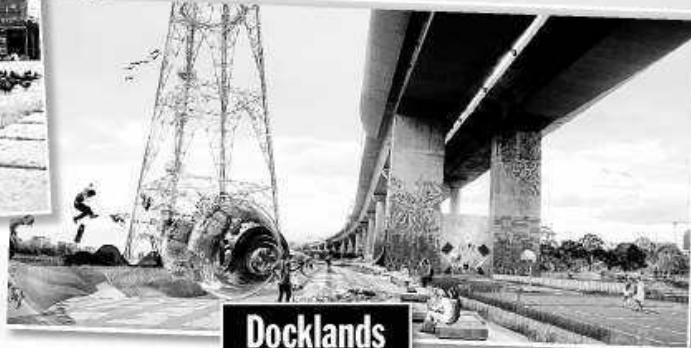
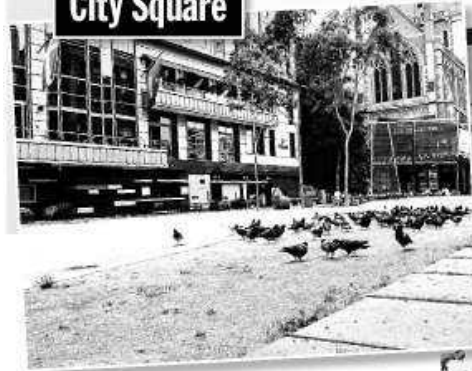
City Square

“ This is something that could finally make the City Square a city square”


LORD MAYOR ROBERT DOYLE

heraldsun.com.au

Would you miss City Square? Have your say



Docklands





Echo - Bellarine edition
Thursday 28/10/2010
Page: 3
Section: General News
Region: Bellarine VIC Circulation: 13,970
Type: Regional
Size: 23.50 sq.cms.
Frequency: ---T---

Brief: CENPIER

OAKDENE WINS AGAIN

OAKDENE Restaurant continues to receive national gongs, picking up another prestigious award this week.

It was named best restaurant in a winery at the 2010 Savour Australia Restaurant and Catering Awards for Excellence.

After winning the state category award in August, Oakdene won the national award in front of 400 of the industry's best at the Peninsula in Melbourne's Docklands precinct.



Echo - Bellarine edition
Thursday 28/10/2010
Page: 3
Section: Regional Changes - Ocean Grove
Region: Bellarine VIC Circulation: 13,970
Type: Regional
Size: 23.50 sq.cms.
Frequency: ---T---

Brief: CENPIER

OAKDENE WINS AGAIN

OAKDENE Restaurant continues to receive national gongs, picking up another prestigious award this week.

It was named best restaurant in a winery at the 2010 Savour Australia Restaurant and Catering Awards for Excellence.

After winning the state category award in August, Oakdene won the national award in front of 400 of the industry's best at the Peninsula in Melbourne's Docklands precinct.