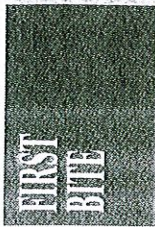


Cooke returns for seafood tour de force in Melbourne



News from the food
and restaurant world

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ONE of the finest French classical chefs to ply his trade in this country, Briton **Donovan Cooke**, will return to Melbourne to run the kitchen of what will be the city's most significant restaurant open-

ing next year. Cooke, who moved to Hong Kong Jockey Club's Happy Valley restaurant Derby four years ago, will be announced as the shock choice of executive chef for the new mega seafood restaurant **Atlantic** to open at Crown late next year. News of the appointment has been incredibly well-guarded — not even his ex-wife, decorated pastry chef **Philip-pa Sibley**, who works for Sydney-based chef **Guillaume Brahimi** — has been told. Atlantic's **Con Andronis** was planning on breaking the news today, having dropped hints to *The Australian* several weeks ago that the appointment would shock Australia, that the person would be coming from out-

side Melbourne and that he was very highly regarded professionally. Tick, tick and tick. However, Crown made the announcement yesterday. Cooke, a Yorkshireman, worked for **Michel Roux** in London and for **Marco Pierre White**, at **Harveys** and **Canteen**, when a young **Gordon Ramsay** was still one of the brigade. He is best known in Melbourne for his time at **Mietta's, est est est** and **Ondine**, as well as the awkwardly titled — in retrospect — cookbook he co-authored with **Sibley, Marriages**, based on the food at est est est. More soon.

LUKE Mangan may be expanding his portfolio to cruise ships and a recently launched gastropub —

+ CMK

The Palace — in South Melbourne, but his role at San Francisco's antipodean-sampler **South** is over. The *San Francisco Chronicle* reports that South's owner **Anna Weinberg** is relaunching next year under a new name, with a new concept and new chef. "It's more difficult to get Australian products," Weinberg is reported as saying, adding that it's also more expensive. "Basically, I'm talking zero profit margins." Said Mangan: "I sold my shares to my partner in San Francisco because she wanted to do something different and with all my other stuff happening here it's better for me."

MAKE way **Thermomix**. A new

and another, *Fish Tales*, due next year — is set to open a restaurant in Sydney. Kime was the star of five events at the recent Sydney International Food Festival and splits his professional time between here (his wife is Australian) and the northern hemisphere (see www.tomkimechef.com). Kime confirmed he's in talks regarding a Sydney site but said it was premature to discuss it. We understand Kime's interest centres on a redeveloped heritage building at the award-winning **Prince Henry** at Little Bay project in Sydney's east.

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kid on the culinary block has just hit retail shelves in the US threatening to hog bench space in uberfoodie kitchens throughout next year. The cooking technique of sous vide — championed by the biggest-name chefs in the world and hugely influential with locals such as **Tetsuya Wakuda** and **Martin Benn** of **Sepia** — has gone retail with a product branded **Sous Vide Supreme**. It is, essentially, a constant temperature water bath in which vacuum-sealed plastic bags of food are cooked gently and for long periods. Although the French phrase *sous vide* translates as "in a vacuum", the selling point of the cooking method is the steady, low-temperature water

batb, not the airless environment. Fashion ain't cheap, however: it sells for \$US449 (\$495).

TASMANIAN cheesemaker **Nick Haddow**, of Bruny Island, has established a considerable reputation for his craft. So much so that he plans to expand his cellar door operation next year. "I'm struggling to call it a restaurant, but it will certainly be somewhere you can sit and eat," says Haddow, who now finds himself producing 10 different cheeses from Huon Valley goat and cow's milk. He says it will also allow for more workshops on cheesemaking and sourdough breads and wood-oven baking.

Tryout

ARE you hitting Melbourne Christmas? There's a whole raft of recent openings that are worth some attention, including **Sin Denton's Izakaya Den** (CE **The Barker** (Hawthorn), **Pic Barbagallo's** new CBD pizza **iCarusi**, **Shannon Benn** at **St Kilda Road Cafe Vue**, relaunched **Circa**, the **Prince**, already pumping **Prahran bra** of city dumpling house **Hut** and, of course, **MoVida**. At the joint that really has tongue wagging.

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