



Growing up in Australia

Talented chef Mark Favero, of the Gunyah Restaurant, at McNeveins Warwick Motel, is well known to gastronomes of Warwick for his superbly finished and original dishes.

From Coffin Bay oysters to Sumac spiced lamb fillets, to poached Burgundy pear with vanilla flavoured double cream, pistachio crumble and Persian fairy floss, he's got a great menu lined up for the December festive season.

Recipe: Prawn Salad

Ingredients

BASE

40 med/large king or banana prawns peeled and deveined

½ small pineapple thinly sliced

SAUCE

Juice of 1 lime

60ml orange juice

1tbsp soy sauce

1 red chilli (dressed and sliced)

1 tsp sesame oil

1tsp fish sauce

1tsp fresh crushed ginger

SALAD

60gm bean shoots

40 mint leaves

2 tbsp crushed peanuts

There's something to suit all tastes, and Gunyah Motel and Restaurant manager Elizabeth Burns is keen to remind people that the Gunyah Restaurant is not just for McNeveins Motel guests – it's open to the public as well.

"We get lots of Christmas bookings for all sorts of groups, with dining in beautiful ambient surrounds," Ms Burns said.

The 80 seat restaurant also caters to weddings, conferences and large all small func-

½ continental cucumber (deseeded and finely diced)

2 ripe tomatoes (deseeded and finely diced)

50g mesclum or spiky lettuce mix

2 shallots green (sliced finely on an angle)

3 tblsp fresh coconut shaved

20 torn basil leaves

Directions

Mix dressing ingredients & let stand in fridge for ½ hour

Place pineapple around centre of plate and arrange prawns on pineapple. At last minute toss salad ingredients then add half dressing & toss gently to incorporate. Place salad on prawns and drizzle remaining dressing around.

NB. Can also char grill prawns for a warm salad with a slightly smoky flavour or mix all ingredients for a tossed salad.

tions and is fully licensed with a cocktail bar that serves up wonderful concoctions.

Children are welcome, with a special children's menu and high chairs available.

Gunyah Restaurant is open Monday to Saturday from 6pm and is located on the corner of Glen Road and the New England Highway, next to Warwick Hospital.

Book by calling 4661 5588 or email warwick@mcneveins.com.au.

Here are some memories of Christmas and special recipes by Mark Favero, head chef, Gunyah Restaurant, Warwick.

"Growing up in an Italian Australian family, Christmas lunch was abound with heavy hearty food that left Christmas afternoon fairly unproductive.

"With our first child due in time for Christmas this year we thought it time to start our own family Christmas Day traditions."



Mark with his Christmas appetizers: a watermelon refresher and prawn salad. Mark with his Christmas appetizers: a watermelon refresher and prawn salad.

Recipe: Watermelon Refresher

Ingredients

500g seedless watermelon
20 mint leaves finely sliced and extra for garnish
50ml lime juice

100ml sugar syrup/lemonade
Few drops coconut essence
¼ tsp freshly crushed ginger

Directions

Process all ingredients in blender till smooth & chill well with ice or partially freeze and blend again (very refreshing)



Where Magazine (Melbourne)
 December, 2010
 Page: 76
 Section: General News
 Region: National Circulation: 30,000
 Type: Magazines Lifestyle
 Size: 820.21 sq.cms.
 Frequency: Monthly

Brief: CENPIER
 Page 1 of 2



Victoria Harbour

THE EVER CHANGING MELBOURNE

DOCKLANDS

OVER THE YEARS Melbourne's dockland area has undergone many changes but none have been greater than its current metamorphosis. As the name suggests, Melbourne Docklands was initially the city's dock area, established in the early 1850s as a result of the growing need for wharfing facilities due to the gold rush and accompanying mass migration. Growth continued well into the 1930s.

By the 1960s the importance of the area had diminished. Huge containers had replaced bales and crates formerly used to transport goods. Moreover the docks' sheds and wharves were not designed to accommodate the containers. Its rebirth started in 1991 with the establishment of the Docklands Authority which was charged with transforming the

disused port and rail area into a modern, waterfront urban oasis.

Today Melbourne Docklands encompasses 160 hectares of land and 40 hectares of water and is home to numerous residences, businesses, shopping centres and tourist attractions. By the time developments are completed in 2020 it's estimated more than \$12 billion will have been spent. Docklands will then house 17,000 residents and 40,000 workers and host 20 million visitors.

As a trip to Docklands reveals, there's much on offer for locals and visitors alike. With more than 65 restaurants, cafés and bars offering breathtaking city, harbour and river views, dining at Docklands is a great experience. There are numerous shopping opportunities, from high-end

boutiques to factory outlets and everything in between.

Another of Docklands' claims to fame is its public art. With all private developers within Docklands contributing one per cent of their investment to public art, the result is the installation of spectacular large-scale pieces of urban art. There are more than 29 public artworks including the *Cow Up a Tree*, *Blowhole* and *Reed Vessel*, which form part of the Art Journey.

The design of Docklands called for the land to be divided into precincts. NewQuay, Waterfront City and Melbourne Central City Studios make up the northern precincts of Docklands, while Digital Harbour is Docklands' high-technology zone.

The central precinct comprises Victoria Harbour with its distinctive peninsula and

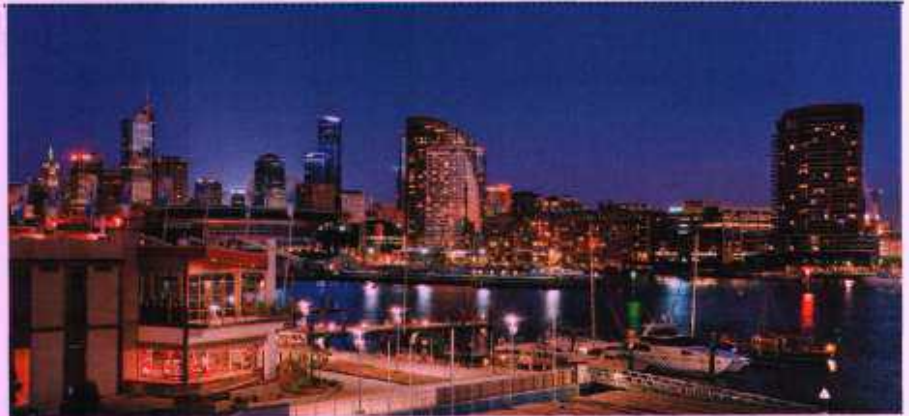


Central Pier. The Stadium Precinct is home to a major sporting stadium, while closer to the CBD, Batman's Hill includes Kangan Batman TAFE, the Watergate apartment complex and Village Docklands. The southern precinct is home to Yarra's Edge which is built along the river's bank.

The most popular areas with visitors are NewQuay, Waterfront City, Victoria Harbour and the Stadium Precinct. New Quay is known for its selection of stylish restaurants, cafés and bars which line the promenade on the water's edge.

Waterfront City is also an entertainment and lifestyle precinct combining dining, retail, entertainment, commercial and residential elements. Visitors can enjoy chic restaurants, relaxed cafés and bars and a picturesque public marina as well as an invigorating event schedule in the public Piazza throughout the year.

Harbour Town at Waterfront City is home to a great array of shops including the Chic Empire flagship ugg boots



Waterfront City.

store (20 Star Crescent, Docklands, tel: 9642 0999). Here you'll find the hottest fashion trends in ugg boots and sheepskin footwear, all handmade in Melbourne using only premium A-grade quality Australian sheepskin. All sizes are catered for while numerous colours, patterns and designs ensure the perfect fashion solution for everyone.

Getting to Docklands has never been easier. You can walk to Docklands from the city via Latrobe Street, Collins Street

and the Bourke Street Pedestrian Bridge. You can also walk or cycle over the Yarra River via Webb Bridge. A footbridge from Southern Cross railway station links the city with the Stadium Precinct. The City of Melbourne's free city tourist shuttle bus route includes stops at Waterfront City and Harbour Esplanade while five trams travel to Docklands, including the free City Circle tram.

Once you get there you'll find plenty in Docklands to keep you occupied, no matter what your interest.