

Mediterranean Lunch Board

- Notios wine
- Mezedes \$45pp
- Grill & side

The Promenade - King Street Wharf Tel: 9295 5066 • www.georgesrestaurant.com.au

Taste the Mediterranean

GEORGES

MEDITERRANEAN BAR & GRILL

SeLAh

Winter Delights
New Menu Now Serving

SAMPLE

a collaboration of boutique wines, food
a little taste of good taste.

tuesday july 31 - Tirtilia Estate
4 courses with vintage & current release wines 95.00

contact jamie for
bookings on 9368 1955
tilburyhotel.com.au

THE TILBURY
WOOLLOOMOOLOO

Auction

358 Cleveland Street



SURRY HILLS

READY TO TRADE

- Restaurant & Bar / Hotel (STCA)
- Late Trading Until 3am
- Licensed for over 300pax
- Drink & Dine Authority
- 750m² (approx.) with Corner Exposure
- Internal Courtyard

Auction Thursday 9 August 2007

Sun Joh
0413 677 776
9220 8500

joneslanglasalle.com.au

Adam Spencer - Carr
0427 488 357
02 9744 8833

www.mq.com.au



OPERA UNDER THE DOME

PLUS HUNTER VALLEY
WINE & CHEESE TASTINGS

EVERY SUNDAY IN JULY

Join us for a fabulous afternoon
of opera under the opulent QVB
central dome.

Opera performances are free and
commence at 12noon and 2pm.

Taste the splendid flavours of
the Hunter Valley region's wine
and cheeses from 11am.

Please visit www.qvb.com.au
for performance details or
call 9264 9209.

455 GEORGE ST, SYDNEY



Photo: Tamara Vorhinski

THREE OF A KIND Cupcakes Cupcakes on Pitt

Many would say this unassuming little cafe (pictured) made the cupcake trend official. It has certainly made it popular, with a second, beachside shop now tempting the beautiful Bondi crowd. And you can see why, with the all-singing, all-dancing decorations, from extravagant yellow swirls with flashy purple stars (that's the passionfruit cupcake) to toasted lemon meringue peaks. Whole Oreo cookies sit like handles on the cookies-and-cream version, while elsewhere white-chocolate-coated strawberries float on a soft white frosting sea. The good news is the cake part actually tastes of cake - moist and freshly baked with real sugar, flour, eggs and butter. Miraculous, really. At \$3.50 each, they're a sugary meal in themselves (\$5 with coffee) but you can order mini versions or get a cheaper-by-the-dozen box for \$39. 323 Pitt Street, city, 9264 4644; 112a O'Brien Street, Bondi Beach, 9300 8306.

Edith and Rose

Lemon, chocolate and ... er, pink, complete the cupcake selection at this newish bakery with the promisingly sweet, old-world name. It stands on an unlikely corner on Malabar Road and to get there you may need to park around the side and over the road. But the cakes here are truly beautiful, made with butter, milk and free-range eggs. What the cupcakes might lack in extravagance and variety is made up for by their taste, as in baker Michael Hughes's softly frosted lemon cupcake, with twists of candied peel and a moist, buttery crumb. It's a benchmark for the genre (and they're a steal at \$2.50 each). They can do fancier ones if you order ahead. Little boys should check out the pirate designs in the order album. 142 Malabar Road, South Coogee, 9344 3255.

Need to know

THEY'RE BIG, AREN'T THEY?

Big as in everywhere and huge as in size (though you can get bite-sized ones).

AND YUMMY?

Anyone can make good icing. But good cake? Not always.

WHEN TO EAT THEM?

They're just right for high tea, birthday or wedding cakes (one for each year, or guest, or spelling out your name).

Rowie's Cakes

Buying from the oven door at Rowie Dillon's new rustic-looking cafe (at the front of her bakery-factory) means instant access to her dense chocolate cupcakes (\$3), made with dates and almond meal, and the chocolate, orange and almond version, topped with thick chocolate ganache. The sweet little raspberry iced cuppies are chiffon light (\$3). Dillon is the queen of gluten-free indulgence, so if you can't eat wheat or dairy, you'll be in heaven twice over. After a run on coeliac birthdays (Dillon reckons there must have been a flock of wheat-intolerant babies 70 and 21 years ago this June), she has nailed the celebration cupcake spread, building names, numbers or personalised designs on big silver boards, topped with cute fondant shapes. If you just want to indulge and run, stop long enough for a Single Origin Roasters coffee or Toby's tea - dairy free, but there is soy milk. 78 Livingstone Road, Marrickville, 9550 0346.

Joanna Savill

HISTORY OF A DISH

Iced cupcakes

Baking sweetened batters into cakes is an ancient art. But icing them started in the 1600s - food "chemist" Harold McGee tells us - when "plain syrup glazes" prevented cakes from drying out. Seventeenth-century texts describe marzipan (or marzipan) icing with rosewater and sugar for festive occasions, a tradition now confined to Christmas and wedding cakes. Today's glazes and frostings are still based on a similar sugar-water formula, sometimes adding butter fat or cream and, in the case of cupcakes, anything else you can think of. Cupcakes appeared in the 1800s, using a cup-shaped mould or tin. Mrs Child's *The American Frugal Housewife* (1833) gives instructions:



Photo: Rebecca Hallias

is cheaper. One cup of butter, two cups of sugar, three cups of flour, and four eggs, well beat together, and baked in pans or cups." No way she'd have shelled out \$3.50 each.