

# Factsheet

## Queensland Specialist Restaurants

Fancy trying the freshest seafood plucked from the sea that day, or learning how Australia's indigenous people lived off the land? How about taking a class with a chef and tasting and learning to cook with native bush flavours like wattleseed, lemon myrtle or Davidson plum? Queensland's specialist restaurants offer all this and more. Here's a taste of what's on offer:

### Australiana

#### **The Red Ochre Grill, Cairns**

The Red Ochre Grill in Cairns specialises in Australian cuisine utilising the abundant and until recently, untapped traditional native fruits, berries, game meats (crocodile, kangaroo, emu, and ostrich) fresh seafood (barramundi and local reef fish, oysters, and calamari) and showcases the best of Australian Wines and Beers. Native bush flavours like wattleseed and Davidson plum feature in the cuisine. The restaurant was totally-refurbished in May 2004 with a modern-contemporary Australian feel.

Tel +61 7 4051 0100 or visit <http://www.redochregrill.com.au>

#### **Ascot Stonegrill Restaurant, Rockhampton**

Although Rockhampton is traditionally associated with the beef industry, the 'Ascot' gives new meaning to the term Australian cuisine! On the menu is the 'Bellow, Snap Jump & Grunt' which gives you a taste of beef, crocodile, kangaroo and pork all in the one dish. Using the Stonegrill method of cooking, patrons are presented with their meal and can then sear it to their own liking. This ensures their meal is fresh and freshly cooked as they're eating it!

Tel +61 7 4922 4719 or visit <http://www.ascotahotel.com.au/>

#### **Tukka, Brisbane**

This uniquely Australian dining experience formerly known as Cumquats uses native Australian produce. Some of the dishes created in the Tukka kitchen include crocodile tail, macadamia and native sage confit tomatoes, lemon aspen beurre blanc, emu fillet, native sage and liquorice butter, baked illawarra plum and mushroom flan; and buttermilk and macadamia pannacotta with quandong coulis. There are often exhibitions from local Murri (indigenous) artists and Dreamtime music playing at Tukka.

Tel +61 7 3846 6333 or visit <http://www.tukkarestaurant.com.au>

#### **Seabelle, Kingfisher Bay Resort, Fraser Island**

Seabelle Restaurant is located on Kingfisher Bay Resort, Fraser Island, winner of the 2004/05 Australian Tourism Award for Ecotourism. Seabelle's a la carte menu introduces native meats such as kangaroo, crocodile and emu combined with high quality beef, venison and the very best and freshest of Queensland's famous seafood. Add this to the prodigious use of bush fruits and herbs and you have a very Australian cuisine.

Seabelle also runs regular Bush Tucker Talk & Taste sessions where the chef is joined by a resort ranger to give guests an understanding of Australian cuisine and its origins and introduce the many varieties of bush tucker available in Australia, and in particular on Fraser Island, the world's largest sand island. Guests are given the edible fruits, berries and leaves to touch, smell and taste, while a ranger explains the plants botanical background and how it was harvested and used by the Aboriginal people. The Seabelle chef talks about the modern culinary uses of the bush foods and combines the flavours with kangaroo,

crocodile, emu or the fabulous local seafood for guests to taste. Chef also shares some recipes and gives advice on how to cook the dishes at home. Rangers also take guests on daily bush tucker walks to find bush foods and medicines in the forests surrounding the resort. Guests learn how the original inhabitants of Fraser Island, the Butchulla people, used plants to survive.

Tel + 61 7 4120 3333 or visit <http://www.kingfisherbay.com/general/pgthree.html>

## Vegetarian

### **Fundies, Paddington, Brisbane**

Serving healthy organic options to the faithful... Fundies' strict quality control measures dictate the type of produce that comes into their café and how it's produced. Fundies is serious about sustainable agriculture and preserving our environment for future generations. Part of the Fundamental Foods Store group - the food may not all be vegetarian but it shows commitment to ethical practices from growing, to processing to preparing the food for your table.

Tel +61 7 3368 1855 or visit <http://www.fundies.com.au>

### **Fusion Organics, Cairns**

This al fresco café offers organic fusion food catering to those who enjoy contemporary food. Their menu offers fare for the diet-conscious covering vegetarian, vegan and gluten free meals to name a few.

Tel +61 7 4051 1388 or visit <http://www.fusionorganics.com.au/>

### **Squirrels of Newmarket, Brisbane**

This Brisbane institution offers its patrons western-vegetarian fare in a warm setting. Squirrels offers al fresco dining for the health-conscious diner in the heart of Brisbane's cosmopolitan precinct, New Farm. Dishes such as char-grilled eggplant involtini, zucchini fritters and the lasagna will not fail to delight. Enjoy the ochre tones and polished-wood floors inside or the courtyard and outdoor dining.

Tel +61 7 3856 0966

### **Mondo Organics, Brisbane**

Australia's first certified organic restaurant is in Brisbane's West End. Mondo came about due to the owners' concerns about the increasing use of chemicals and pesticides being used in today's food production. The menu features a number of vegetarian, vegan, wheat free and dairy free dishes and the produce is, of course, fresh, fresh, fresh! Choose from delights such as caramelised pumpkin and red onion tart with crispy radicchio and hazelnut salad and apple vinaigrette; roast vegetable, pine nut and lemon terrine served with creamed polenta, red pepper sugo and salsa agresto; and a side dish of rocket, shaved fennel, orange, young celery and black olives.

Tel +61 7 3844 1132 or visit <http://www.mondo-organics.com.au/>

## Halal

### **Raj Palace**

Located at the Marina Mirage with prime views over the Gold Coast waterfront, Raj Palace serves classic Indian cuisine and fresh local seafood. The food served at Raj Palace Restaurant is essentially the same in taste as that which is served to the nobility in the

Royal Courts of India. The Chefs at Raj Palace, however, have deepened, intensified and improved the flavours, creating their own style of court cuisine.  
Tel +61 7 5531 1600 or visit <http://www.rajpalace.com.au/>

There are a selection of Indian and Thai restaurants and take-away food outlets serving Halal food in major centres in Queensland.

For their addresses and telephone numbers visit <http://www.visit-queensland.com> or <http://www.islam-australia.com.au>