

A U S T R A L I A N

GOURMET

TRAVELLER

Holiday entertaining

Summer barbecues: the new grilled chicken, cool coleslaws, fun iced treats & satay masterclass

COASTAL FLAVOURS
MORNINGTON PENINSULA'S FINEST DINING

BALI LIKE A LOCAL
THE BEST STREET EATS

Chermoula prawns

+
DRINK UP
VACATION VINO & PERFECT MARGARITAS

GOOD GRILLING

HOW TO COOK BIG CUTS ON THE BARBIE FROM *charcoal lamb shoulder* TO SPIT-ROASTED PORCHETTA

February

It's the fast issue: get back into the year with a month of great eating that's all about keeping it quick without compromising on flavour.

FOOD

Fast and hot

The likes of chilli fried rice with roast duck and lychees, and Sichuan-style poached chicken are smoking fast and smoking hot. Fire when ready.

Stay cool

Freshen up your summer salad repertoire with everything from white nectarines and smoked almonds to salted cucumber and tuna.

Dessert Jedi

Putting Melbourne's hottest pâtissier, Shaun Quade, to the speed-dessert challenge. The results are mighty tasty.

Green piece

It doesn't get much faster and fresher than a great green papaya salad. Master yours with the aid of Chat Thai founder Amy Chanta.

TRAVEL

The Unhamptons

Sleepy Montauk doesn't have the glitz of its Hamptons neighbours. And that, writes George Epaminondas, is precisely its appeal.

River luxe

Take to the new Aqua Mekong to ply the waters from Ho Chi Minh City to Siem Reap in rare style with food from David Thompson to boot.

Eating Mumbai

What better culinary guide to India's biggest city than spice-savant Christine Manfield?

Under the pump

Controversial, dramatic, exciting and radical: inside Tasmania's new Pumphouse Point lodge.

ON SALE 26 JANUARY

Vietnamese banana blossom salad

SALAD Marble dish from Sourcress. Napkin from Chee Soon & Fitzgerald. All other props stylist's own. Stockists p175.