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Mark Olive

The oldest new flavours

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A FLAVOUR EVOLUTION

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SNACK-SIZED FOOD NEWS

Compiled by **Jackie Macdonald**

FRESH START FOR MORGAN'S

Iconic Sorrento institution Morgan's has welcomed a new seafood dream team. Paul Wilson, considered one of Australia's great culinary talents, is the new Director of Food, promising to deliver sustainable market-fresh seafood. "We will source the abundant unusual suspects, not the endangered usual suspects," he says. And delivering it will be Melbourne's famous fishmonger John Rubira, while his son Lee will take a true 'nose to tail' approach to processing.

LITTLE WOLF ON THE FLEURIEU

South Australia's Mitolo Wines has opened the first osteria on the Fleurieu Peninsula – Little Wolf. Mitolo Wines owner Frank Mitolo has teamed up with old friend and award-winning chef Vincenzo La Montagna who has an almost unrivalled passion for Italian cooking. And as part of the new look and feel, New York artist Ricardo Gonzalez has created an artwork in his signature script style.

A FIRST FOR MORPETH

The historic town of Morpeth in the Hunter region is now home to Boydell's cellar door and restaurant. Serving a contemporary seasonal menu paired with Boydell's boutique wines, the restaurant is led by head chef Sheldon Black, who says, "The courtyard is the perfect spot for springtime dining and drinks and the large fireplace inside will make it nice and cosy over winter." Sounds like it's time to book a Hunter getaway!

BOOK A TABLE

Australian restaurants need your help! According to Restaurants and Catering Australia's 2019 annual Benchmarking Report, with rising food costs, rents, wages and utilities, as well as the fact more of us use delivery platforms, restaurants are struggling. So next time you're tempted to order a delivery, why not head to your favourite restaurant and pick up your meal, or better yet, dine in. We all love the quality and diversity of our local food scene, but as R&CA says, "Restaurants need bums on seats to make ends meet!"