

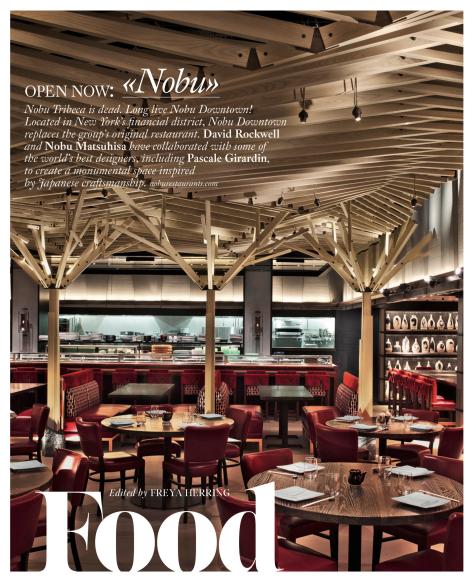
The Spaniard

With an interior inspired by the robust aesthetic of French realist painter Gustave Courbet, British pubs and Art Deco designers Josef Hoffmann and Walter Dorwin Teague, The Spaniard (above) in New York is a new bar that serves cocktails and food late into the night — and recovery brunch the next morning (so you barely need to leave). thespaniardnyc.com



BLACKWATTLE RESTAURANT

Lauded Sydney restaurant Automata — its fermented plums with onion and capers is pictured, left - is setting up an offshoot in Singapore, where co-owner Loh Lik Peng is based. Blackwattle will be overseen by co-owner and chef Clayton Wells, with Automata's Joeri Timmermans on site as head chef, while Singapore designer Akira Kita has devised the fit-out. @blackwattle_sg



NOW: «New openings»
HECKER GUTHRIE has designed the industrial-chic

interior of The George on Collins eatery in Melbourne's CBD; STUDIO ESTETA has created a pink haven at Workshop

Bros in Glen Waverley. thegeorgeoncollins.com.au; workshopbrothers.com.au

CARAVAN: DINING ALL DAY (Square Peg, \$49.99). The first book from Kiwi-run UK restaurant chain Caravan is chaptered by times of day and honours oft-overlooked meals such as 'morning brew' and 'afternoon tea'. booktopia.com.au

DISH (self-published, \$75). Forty-five of Australia's leading chefs have produced 88 recipes to make up this beautiful new cookbook. Proceeds of sales go to the Starlight Children's Foundation. dishcookbook.com

MR & MRS WILKINSON'S HOW IT IS AT HOME (Hardie Grant, \$49.99). By Matt Wilkinson of Melbourne's Pope Joan and his partner, Sharlee Gibb, this bursts with recipes that are big on flavour. Available from October. booktopia.com.au

<u>REAL FOOD</u> (Hardie Grant, \$45). The new book from Mike McEnearney of Sydney's Kitchen by Mike and No.1 Bent Street by Mike is hearty, soulful and seasonally engaged, with a health-driven slant. angusrobertson.com.au

MIKE MCENEARNEY

CHIN CHIN: FEED ME (Story Matters Most, \$49.95). On sale at select bookstores and in the Chin Chin restaurants, this suggests ideas for dinner parties, or more dainty options for parties-proper, enabling you to re-create Chin Chin's signature fun atmosphere at home.

chinchinrestaurant.com.au

IGNI: A RESTAURANT'S FIRST YEAR (Hardie Grant, \$60). Not merely a cookbook, Aaron Turner's tome details the food, the triumphs and the catastrophes of one of our best (and newest) regional restaurants. booktopia.com.au







DINING ALL DAY