

20 PLACES



FLAVOUR HIT

A new city cafe has an impressive coffee pedigree. The specialty espresso bar Larry & Ladd, is owned by coffee industry heavyweights Ian Callahan (who owns Bar 9 at Parkside and in the city) and Josh Baker and Jeremy Downey (both of Coffee Branch in Leigh St.) The Regent Arcade cafe is quite small with a brick and timber interior, polished

concrete floors, large communal tables and racks with magazines and cultural journals for sale. Co-owner Ian Callahan says his recent trip to San Sebastian and Barcelona provided inspiration for the menu which revolves around simple, snack-sized bites with Spanish-inspired pinxtos sandwiches. Fillings include potato tortilla and chorizo; jamon (ham), pickled peppers



and manchego cheese or soused herring fillet with boiled egg and orange aioli. Toasted sandwiches go posh with a truffled mushroom sanger. The cafe counter has a all manner of cakes and pastries to tempt. The coffee is made on a sleek black Synesso machine named Lucius (after Lucius Fox in Batman). **Larry & Ladd, shop 36, Regent Arcade**

Palate pleaser

The East End has a sleek new wine bar called Mother Vine in Vardon Ave. The bar, a mecca for oenophiles, is jointly owned by Michael Andrewartha and Pablo Theodoras (East End Cellars); Frank Hannon-Tan from Amalfi and Master of Wine David LeMire from Shaw and Smith. Patrick White, formerly Sommelier at Otto in Sydney, is wine bar manager. The wine list was largely created by David Le Mire with a 300-plus collection putting the spotlight on the best and most interesting Australian labels alongside imports from France, Italy and Spain and Germany. Wines are offered in a tasting size, by the glass, carafe and bottle. The carafes were made by SA glass blower, Nick Mount. Mother Vine's interior design is the work of local designer Ryan Genesin who



David LeMire, Frank Hannon-Tan, Michael Andrewartha and Pablo Theodoras

has transformed the former East End Cellars shop (which has moved to a new home across the lane) into a chic, contemporary space which is minimalist in style but still has a warm vibe. Experienced chef All Seedsman has devised a concise menu with foods which are a good fit for the wine theme. Small plates (\$15) include duck rilletes with orange and onion marmalade or meatballs in a tomato, olive and anchovy sauce. The menu also has bigger dishes (\$25) which range from beef,

saffron and date tagine to duck leg confit with braised lentils. All's desserts include a chocolate and whisky mousse with double cream and butterscotch. The bar's name, Mother Vine, comes from a clone of Pinot Noir, the MV6, or Mother Vine Six. It originated from Burgundy's famous Clos Vougeot vineyard, was part of the collection of grape vine cuttings brought to Australia by James Busby in 1832 and is still an important clone today in some of our finest Pinots. **KYLIE FLEMING**

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