

# VOGUE

AUSTRALIA

ENTERTAINING & TRAVEL

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**BEST SUMMER FOOD**  
**HOT HOLIDAYS**  
**EDIBLE GIFTS**

barbecued rib steak  
with rosemary

# BARBECUES



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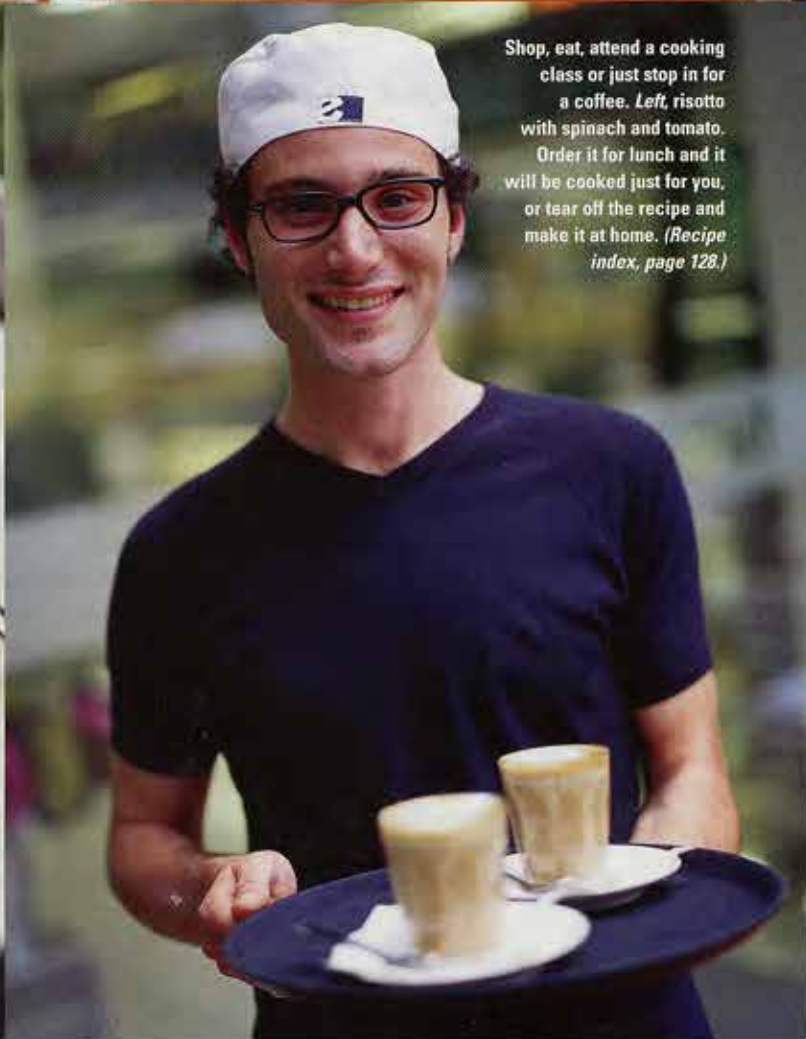


# EAT TO THE BEAT



EARL CARTER PRODUCED BY NICCI GREEN

IT'S BEEN CALLED GROUND-BREAKING, DECLARED A WORLD FIRST AND NICKNAMED 'MELBOURNE'S GASTRONOMIC THEME PARK'. SO WHAT MAKES LET'S EAT SO SPECIAL?



Shop, eat, attend a cooking class or just stop in for a coffee. *Left*, risotto with spinach and tomato. Order it for lunch and it will be cooked just for you, or tear off the recipe and make it at home. (*Recipe index, page 128.*)



Tear-off recipe sheets, *left*. The test-kitchen has, over the past two years, developed 1600 recipes, and is currently developing a further 5000. The open kitchen, *below*, is considered the 'engine room' of let's eat. No time to shop? let's eat also offers internet, fax and phone orders, and home delivery. *Opposite*, let's eat has its own range of 48 products, most of which are locally produced, including milk and various condiments.

let's eat is at 163-185 Commercial Road, South Yarra, Vic 3141, (03) 9520 3287, fax (03) 9520 3297. Website: [www.lets-eat.com.au](http://www.lets-eat.com.au)



## 10 REASONS WHY LET'S EAT IS A FOOD STORE WITH A DIFFERENCE

- 1.** It's a brave new concept. What's its nearest equivalent in food retail terms? It's difficult to make comparisons as there hasn't, to the best of our knowledge, ever been anything quite like it before. let's eat is more than just another groovy grocer, and it's not quite the same as a food hall à la Harrods or David Jones. It's more accessible than, say, Paris' deluxe Fauchon or London's Fortnum & Mason, yet the Coles-backed store has nothing of the supermarket aisle about it.
- 2.** It's fast food for people who love good food and wine and who are concerned about eating healthfully. It offers all kinds of just-prepared meals to eat in or take away and a selection of meals selected, prepared and cooked for you in the open kitchen.
- 3.** You can enjoy a drink (wine, beer, spirits) with your food. Purchase wine

- that's been specially matched with the dish you've ordered, to drink on the premises or take home.
- 4.** let's eat encourages interaction with food and wine through tastings and technology. There are four computer terminals where you can look at food sites downloaded from the internet and screen-touch nutritional information about each dish, its ingredients and the recommended food and wine match.
- 5.** It's convenient for busy people. let's eat is open seven days a week, 7am to 10pm.
- 6.** Shop for your fresh fruit and veg here (or from the Prahran Markets next door), and choose your groceries from more than 1300 products sourced from Victoria, nationally and internationally. let's eat also stocks cooking utensils and kitchen accoutrements.

- 7.** You can buy all kinds of fresh bread, baked on-site. Some of the more unusual breads, such as the chilli bread, were created in the test kitchen.
- 8.** let's eat provides food and wine education. On its mezzanine level there are cooking demonstrations, wine tastings, information sessions and classes held throughout the week. There's also an in-store library with cookbooks and specialist food and wine literature.
- 9.** Recipes, recipes, everywhere! Recipe leaflets are located throughout the store. There's a different video recipe each week too: buy the video – a steal at \$3.95 – and the ingredients, and the recipe is complimentary.
- 10.** let's eat is fun. This is a food and wine emporium that's bursting with colour, music, cooking activity and noise, tempting kitchen smells and delicious tastes. **Text: Ros Layton**





## new food phenomena

A few years back we predicted a key trend in the way we eat: the rise and rise of semi-prepared foods – and it's been booming. But two mega food outlets have now taken this thriving area of food retailing to unforeseen heights: let's eat food and wine emporia in Melbourne and The Commissary Kitchen, Sydney. let's eat, a division of Coles, has a superb range of pre-prepped food, in fact the scale of the entire operation is awesome! 163-185 Commercial Road, South Yarra. The Commissary Kitchen, Sydney's new integrated wholesale and retail food organisation (owned by Tony Bilson, Ted Wright and Rob Olver) aims to be producing 30,000 meals per day by March '99 and later in the year an internet home order and delivery facility will be set up. Wharf 12, Pirrama Road, Pyrmont. (Find out more in our forthcoming feature ...)

## CULTI-VATED

Sydney... New in time for generosity, the opening of Culti, at 128 Queen Street, Woollahra, has the first branch outside Europe and Japan of this quintessential '90s Italian shop, minimally pale and perfect with its European beech chopping boards, its delicious smells, its pots, pans, modern tables and towelling. AW



## must-have hampers

Some of our favourite food products can be given together as a hamper. • Have one custom-made from Cook with Costi, cnr Cross and Transvaal, Double Bay, NSW, or let's eat, South Yarra, Vic. • jones the grocer, Woollahra, NSW, has a choice of three gift boxes, \$60, \$90 and \$150, and has set up a national mail-order service, freecall 1800 116 688 (non-perishable goods only) • And who wouldn't love a hamper of mouth-watering Maggie Beer foodstuff? \$95, for stockists, call: NSW (02) 9326 4666, Vic (03) 9329 9722 and SA (08) 8563 0204.

IN: Caribbean cooking, Smirnoff black (for Christmas drinks), marinades, homemade cards and presents.



This season's most desirable coffee table book for fans of high fashion - *Art of the Handbag* by Nathalie Hambro, one of Europe's leading designers. Some of her amazing bags are displayed in London's V&A Museum and Nathalie also designs handbags for the house of Balmain in Paris. Rrp\$79.95, Art Books International. Distributed by Tower Books, fax (02) 9975 5599.

## EVENTS IN DECEMBER & JANUARY



**November 29 – December 5** National Coastcare Week. Did you know that there are about 46,000 pieces of plastic in every square mile of Australian ocean? That's just one of the ways we're

destroying our beaches and oceans. To help tidy up, call 1800 803 772. **December 20 – March 14** The Warhol Look, Museum of Contemporary Art, Sydney, tel (02) 9241 5892. **December 26** Start of the Sydney-Hobart Yacht Race, main harbour. **December 26 – January 1** Twilight Tastings, McLaren Vale, SA, many of the 47 wineries in the region extend their cellar door trading into the evening, tel (08) 8323 8999. **December 1 – Feb 7** Australian Prints from the Collection at the Art Gallery of NSW. **December 28 – January 3** Taste of Tasmania food festival part of the Hobart Summer Festival, **December 28 – January 31** tel (03) 6238 2766. **January 2 – 9** Magic Millions Summer Racing Carnival, Gold Coast, Qld, tel (07) 5538 1599.