

KICKING A WINNER The website tells us that the decor of Marco, RIGHT, the newest opening from UK celeb chef Marco Pierre White, is "reflective of an increasingly discerning football fan base". Huh? It might be part of Stamford Bridge, Chelsea's home ground, but we just can't imagine bellowing beer-drinkers in royal blue feeling all that comfortable in these glitzy surroundings. (Now, Mischa Barton, who has been spotted here, we can believe.) Football aside, Marco has been attracting plenty of (good) attention for its food, which has classic French overtones and, for the truly obsessed, a special match-day menu. **Stamford Bridge, Fulham Rd, London, UK, +44 20 7915 2929, marcorestaurant.co.uk.**



VE+T LOVES... the chic L'étoile Restaurant, so French you'll imagine you're dining in Montparnasse. 209 Glenmore Rd, Paddington, NSW, (02) 9332 1557



HEADS UP The seaside village of Lennox Head looks like it's set to give nearby Byron Bay a run for its money on the dining-out front. The latest offering on NSW's north-coast foodie map is O-pes Restaurant & Bar, LEFT, brought to you by owner/manager Wayne Slater (ex-Fins and Rae's in Byron) and partner Chelle, an artist and art dealer (which explains the eclectic artworks). Chef Shane Clancy (also ex-Fins and Rae's) heads the kitchen, and the result is a canny, lunch-through-dinner menu ranging from delicate tempura soft-shell mud crab to a perfect eye fillet. The cool fit-out, friendly staff and laidback, beachy atmosphere combine to set just the right tone for a long lunch or post-surf drinks and dinner. For more on the region, see our Long Weekend story on p 135. **90-92 Ballina St, Lennox Head, NSW, (02) 6687 7388.**



good housekeeping Beautiful, organic, local – cleaning products from Murchison-Hume include 'Heirloom' Dishwashing Liquid with pump, \$30, and 'Counter Intelligence' Surface Spray, \$11. Details, (02) 9362 4810.

WORDS SALLY FELDMAN PHOTOGRAPHY BILL BATTEN JOHN DENNIS JARED FOWLER

here's the buzz

You shouldn't need an excuse to venture to the Heide Museum of Modern Art, a unique indoor/outdoor gallery showcasing the work of Sidney Nolan and the rest of the Heide circle, but if you do, we have one for you. At the Heide Store you can now buy these porcelain bumblebee cups, \$21.95, by artist Kate Cotching. **7 Templestowe Rd, Bulleen, Vic, (03) 9850 1500.**



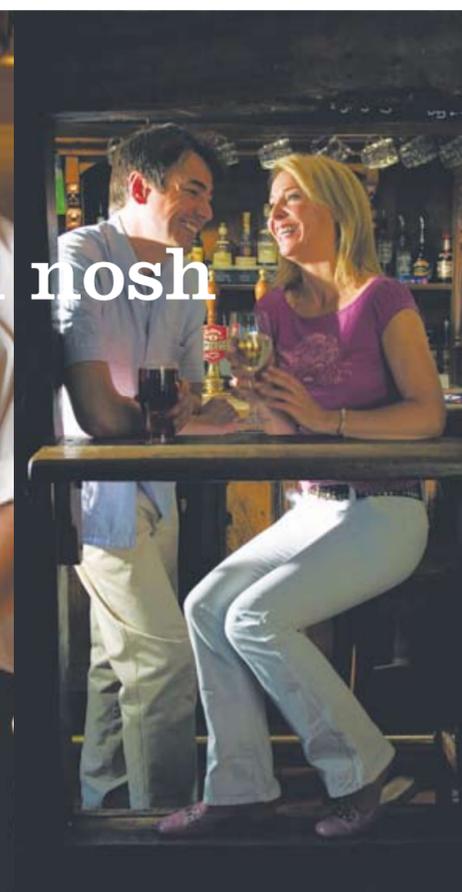
CHAMPAGNE TASTES It's all happening for Sydney entrepreneur Justin Hemmes. The first stage of his grand project, The Ivy, opened in December, and his exclusive Hemmesphere bar at Establishment has become only the fourth place in the world to welcome a Dom Pérignon Lounge, LEFT. About 20 guests at a time can enter this luxe domain, where a mother-of-pearl light shimmers over a circular black-velvet banquette. There are cocktails aplenty, but for those feeling flush, this is the only place in the country where you can purchase a white-gold jeroboam of Dom. It will, however, cost you \$20,000. **Level 4, 252 George St, Sydney, NSW, (02) 9240 3040.**

BRACKET CREEP Like it or not, Rockpool, as we have known it for the past 19 years, is gone, and Rockpool (fish) has now taken its place. It's a more relaxed affair – though the bones of the old restaurant are very much in evidence – and, as the name suggests, the focus is firmly on seafood. But while the prices are significantly lower than you would have paid here in the past, there's still excellent attention to detail, with only sustainable fish and shellfish making it on to a diner's plate. There is also an oyster bar that looks over George Street, where you can enjoy a glass of wine along with freshly shucked oysters (of course) and a range of light, mainly raw, seafood dishes. **107 George St, Sydney, NSW, (02) 9252 1888, rockpool.com.**



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