



RESTAURANT OF THE MONTH

1 December 2008

Universal

This small indoor/outdoor restaurant offers some of the most innovative and attractive food in Australia, with discreet, sophisticated and knowledgeable service.

Renowned chef, traveller and explorer of texture & taste, Christine Manfield, has refined her menu to a selection of entrée-sized small plates, listed from light to heavier.

* POINT OF INTEREST

Christine Manfield's latest book *Fire* - sharing her culinary global adventures and recipes, has recently been published by *Lantern*.

The *Universal* menu is forever changing to reflect seasonal produce and her deep knowledge, experience, inspiration and exploration of a variety of cuisines – from many parts of Asia and further flung countries in the world.

The result is a sophisticated multi-layered style of exquisite global dishes - a cuisine for the future. Each dish is complete – without extraneous side dishes or carbohydrates. *FC* is ecstatic about this food and recommends two – three savoury dishes and one dessert.

Do not forego dessert at this restaurant. This chef has a long held reputation for her delicious detailed dishes.

Each dish is matched with a wine suggestion – sensibly only 90 ml glasses, with equally creative matches from beyond the normal range of wines. The wine list includes an exciting range of lesser known wines and liqueurs.

Universal was nominated as one of the world's best new restaurants at the 2008 *Food and Wine Awards* in *New York*.

The lunch menu might include savoury dishes of: *Spiced Turmeric Lemongrass Broth with Steamed Sweet Potato & Ginger Pancake*, \$23; with 2006 *Burkin-Wolf Wachenheimer Trocken Riesling*, \$9.00;

Shitake Mushroom and Bean Curd Cake, chilli Jam and Yellow Beans, \$24; with 2007 *The Wanderer Pinot Noir*, \$9.00;

Roasted Swordfish, Spiced Coconut, Blue Swimmer Crab & Green Mango Salsa, \$29.00; with 2006 *Pyrette Shiraz*, \$9.00;

Jasmine Tea Smoked Duck Breast, Grilled Duck Sausage, Spiced Eggplant & Green Bean Sambal, \$28.00, with 2005 *Cape Mentelle Zinfandel*, \$12.00

Sweet dishes such as:



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Raspberry Ripple – Vanilla Yoghurt Cream, Raspberries & Meringue, \$18.00, with NV Schroeder Deseado Sparkling Torontes, \$8.00

Passion Pop – Passionfruit, Marshmallow, Passionfruit Curd, Mandarin Sorbet, \$18.00, with Mt Horrocks Cordon Cut Riesling, \$19.00

Totally Nuts – Hazelnut, Chocolate Mousse, Caramel Parfait, Salted Hazelnut Caramel, \$18.00, with 2003 La Purisima Enesencia Monastreli Dulce, \$10.00 or Liqueur de Chataigne Massenez, \$10.00 (30 ml).

Décor here is bright, contemporary coloured “like a spice box,” with contemporary furniture echoing the theme – in contrast to the discreet black-robed wait staff.

Lunch here is a treat – and a look into the food of the future.

Open for Lunch Friday 12pm – 2.30pm

Dinner Monday to Thursday 6pm – 10pm, Friday and Saturday 6pm – 11pm

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www.universalrestaurant.com