

***NEW* Bianco**

Take a jaunt around the Mediterranean in the cool, white surrounds of this mosaic tiled ice-breaker designed by *Durbach Block* architects, with Gaudi in mind. Clean, fresh flavours and good technique shine from owner/chefs Brendan Vallejo and Scott Mason; my picks being Grilled Sonoma Levain with Goat's Cottage Cheese and Pistachio (\$6); Organic Lentil, Roast Pumpkin, Cabbage, Yoghurt and Dill Salad (\$14) made sweet and unctuous by pumpkin puree; and soft plump pillows of Pecorino-enriched House-made Gnocchi with Sausage and Sage (\$20). I'll join the list that simpers over the Portuguese Style Pork and Mussels (\$29), easily my dish of the night. It's nice to see the larger plates outperform the smaller plates for a change, too. Wine buffs should dine on Wednesday/Thursday as Scott Turner plays in-house sommelier – his wine knowledge and passion for buying local, boutique wines had me enthralled. After a liberal sample, I'm certain he's put together a great wine list; the 2009 Springvale Gewürztraminer (\$12/glass, \$56/bottle) is an Australian benchmark. Scott flexed his food-matching skills by pairing our Braised Goat Leg with Field Mushrooms in White Wine (\$29) with a suave 2008 Cantine Pra Soave Classico Superiora (\$13/glass) and the 2008 Jules Taylor Pinot Gris (\$10.50/glass) for sweet relief.

5-9 Roslyn Street, Kings Cross (02) 9332 3663 www.biancorestaurant.com.au
Mediterranean \$\$\$

