



The Cut Bar & Grill
by Luchetti Krelle

STUART KRELLE, DIRECTOR, LUCHETTI KRELLE

Can you tell us about your interior projects at Star City in Sydney?

One is for New York chef David Chang (Momofuku), the other for pâtissier extraordinaire Adriano Zumbo. Both are set to open in spring.

And Xanthi, which debuts in September at Westfield Sydney?

It's for chef David Tsirekas (Perama). A Greek and Turkish restaurant, it's a beautiful and sumptuous space hidden from the rest of the mall.

Is hospitality more adventurous compared to residential work?

Hospitality design does allow us to be more daring, as you're attempting to appeal to a greater number of users, rather than one user. We're finding that many residential and commercial projects wish to have a hospitality feel. With us all having such social lives and being exposed to restaurants and bars, I think we want a part of that in our homes.

Is there a place you've been utterly impressed with while out dining?

There is, but it isn't just a restaurant: Faena Hotel + Universe in Buenos Aires. It even has its own scent! Visit www.luchettikrelle.com.

OPENING SOON PESCATORE WINE BAR

Sustainable seafood with an Italian influence is on offer at this restaurant, which is overseen by head chef Trent Robson (Belle Epoque). The interior, by Robin Spencer Architects, includes an oyster bar and seats 75. Expect a mid-August opening. Visit 10 Felix St, Brisbane.



ENCHANTED WOODS

A 12-metre-long wall (left) made with staggered timber off-cuts from local furniture crafters is one of many clever, upcycled touches at **Slowpoke Espresso**, in Melbourne's Fitzroy. Thanks to the co-owner/designer, Anne-Sophie Poirier, restored floorboards moonlight as tables and flea-market finds adorn the cafe. Call (03) 9942 7813.



what's new...

ENTERTAINING

EDITED BY LEE TRAN LAM

↓ **CLASS ACT** A cafe called **Mister Close** (below), located in Melbourne's Midtown Plaza, is named after the owners' fondly remembered Year 8 geography teacher. Even the logo graphics (right) are roughly in his image. High marks for the overall design by Russell & George. Visit misterclose.com.au.



VIA MILAN

Giampaolo Maffini draws on years in kitchens (including the Michelin-starred Gualtiero Marchesi, in Italy) and long-kept family recipes to create the menu for **Modo Mio** in Perth. Call (08) 9362 7551.



→ **NEW WAVE** AT DRIFT, IN DEVONPORT, THE MENU DOESN'T STRAY FAR FROM ITS BEACH LOCATION, WITH MUCH PRODUCE SOURCED FROM NORTH-WEST TASMANIA. THE 'FLOATING' PANELS ALSO EVOKE THE EATERY'S NAME. VISIT WWW.DRIFT.AU.COM.



THERE'S A LOT TO SAVOUR AT THE TASTE OF MELBOURNE FOOD FESTIVAL, SEPTEMBER 15-18. FOR INFO, VISIT WWW.TASTEOFMELBOURNE.COM.AU

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