

APPETITE

Edited by Jane Hutchinson



For a succulent turkey, add a bit of water to a roasting pan and place the bird breast-side up on a wire rack in the pan. Brush the turkey with melted butter; then cover the pan with a layer of non-stick baking paper and foil.

You'll find more festive dinner tips and recipes at www.taste.com.au.



BIT ON THE SIDE AFTER DARK

Greenhouse by Joost, Federation Square, Flinders St, Melbourne. Visit www.greenhousebyjoost.com. Open daily, until January 29.

The look: A comprehensive tribute to eco-chic, this pop-up bar is built entirely from sustainable materials. **The great outdoors:** Check out the rooftop terrace/urban farm with excellent city views. **To drink:** Local is the mantra. Victorian wines are served in recycled oil bottles. The tap beer (courtesy of not-so-local Little Creatures) is offered in remodelled longnecks. **To eat:** The

GLUTTON

COUNCIL HOUSE 2 Shop 1, 240 Little Collins St, Melbourne. Call (03) 9339 777

Forget degustation, the word on everyone's lips is 'locavore'. It means eating seasonal, locally produced food to benefit the environment (through reduced carbon miles), our farmers (reduced profits for corporate middle-men) and, ultimately, ourselves (better nutritional value and taste). A slick new city eatery at the base of Melbourne City Council's sustainable architecture showpiece puts its money where its mouth is, with a mantra that says, "Our produce is Victorian sourced and organic wherever possible." The creed is printed not just on the grazing-style menu, but also on the wine list. The ethical ethos gives us a warm, fuzzy feeling as we settle in and admire the chic decor, but we quickly realise CH2 shines with or without the green credentials. Warm, house-made bread rolls slathered with Tatura butter create a great first impression as we peruse the menu, which segues effortlessly from oysters to entrees, to small-size main courses. A rich and sparkling rabbit consommé, poured at the table over a bowl of artfully arranged tiny racks of rabbit, chunks of pink rabbit liver, flecks of sweet mustard fruits and shreds of green nettle (\$18), sets the stage for a succession of inventive dishes. Sweet-fleshed King George whiting meets its match with a texturally tantalising melange of black fungi, octopus and braised spring onion (\$24), while a perfectly cooked slab of Gippsland-raised Moondara wagyu (\$32) banishes my doubts about wagyu steak once and for all. It all makes us proud to be Victorian.