



## FOOD MAFIA

**Alex Kearns**  
chef, Glebe Point Diner

### What I ate last week...

#### 1. Classic Lebanese for dinner

Tuesday was Lebanese food night for me and my girlfriend Ali. We ordered classics from Emma's: hummus, tabouli, felafel and lamb stuffed in a fried cracked-wheat parcel – it's like a little football. The food is nothing fancy but it's healthy and fresh.

#### 2. Post-theatre pasta

I went to Vini with some friends after the theatre. I had a lovely bowl of spaghetti with crab and roasted cherry tomatoes. It was divine with a glass of wine from the monster wine list. For dessert, we shared a ricotta panna cotta with espresso-flavoured caramel and roasted almonds. It was delicious in texture and flavour.

#### 3. Tapas celebration

We celebrated a friend's birthday at Bodega. All the dishes were delicious, but the desserts were especially fun. I had a Spanish trifle with warm chocolate mousse, prunes, nuts and candied fruit, and their take on a banana split. It was made with marshmallows, banana puree, baked custard, ginger biscuits and dulce de leche [caramelised milk] ice-cream.

Emma's on Liberty,  
59 Liberty St,  
Enmore,  
(02) 9550 3458

Vini,  
3/118 Devonshire St,  
Surry Hills,  
(02) 9698 5131

Bodega Tapas Restaurant  
& Bar,  
216 Commonwealth St,  
Surry Hills, (02) 9212 7766