



“For a quick yet stunning dessert, drizzle mild, fresh goat’s cheese with some warmed redgum honey and scatter with walnut halves – dry-roasted in a moderate oven for 10 minutes”

Andrew Gray, cheesemaker, 180 Acres



# GLUTTON

KOUZINA Mid Level, Southgate Precinct, 3 Southgate Ave, Melbourne. Call (03) 9682 2999

It may be 12 degrees outside but, here on the balcony at Kouzina, I’m dreaming that I’m enjoying summer on a Greek island. Maybe it has something to do with the view over the Yarra, the Greek tunes tinkling in the background or the smells of the Mediterranean wafting from the kitchen... In any case, it’s a welcome escape from a dreary winter’s evening. Owners Theo and Sharelle Kostoglou have fulfilled a long-held goal of opening a city restaurant serving innovative Greek cuisine. They certainly have a great spot – the site was formerly occupied by the much-loved Mecca – but, tonight, most customers have eschewed the elegant surroundings inside in favour of the balcony (thank God for blinds and heaters) and the view. We start with the triada of dips (\$12), served with bread. Our shared entree of soutzoukakia (\$19) – big fat Wagyu beef meatballs drizzled with tangy tomato sauce – is demolished quickly. Then it’s on to the mains: the arnaki fileto (\$32) for me – succulent pieces of rigani-scented lamb loin, served with a delicious eggplant moussaka timbale; and for the other-half, psari sti skara (\$36) – a piece of char-grilled blue eye fillet, served with an artichoke and tomato salad and whitebait fries. He says his is tasty, but I get the impression he wishes he’d ordered the lamb, too. We should finish there, but can’t resist sharing the Kouzina baklava (\$15) with vanilla-bean ice-cream. It’s one of those dishes you just don’t want to end – which sums up our evening at Kouzina perfectly. **JOANNE HAWKINS**



## BAR NONE

Circus Bar, 199 Commercial Rd, South Yarra. Call (03) 9804 8605 or visit [www.circusbar.com.au](http://www.circusbar.com.au). Open Friday to Sunday

**The look:** Dark opulence and Moulin Rouge glamour. Think gilded mirrors, dazzling chandeliers and rich red velvet drapes. **Let there be light:** In contrast to the seductive darkness downstairs, there’s a quaint rooftop terrace-style bar with an elegant marquee for the cooler months.

**The soundtrack:** House and electro beats, with occasional live vocal performances. **To drink:** If you’re in