



Find out which new seafood restaurant caught our reviewer hook, line and sinker in this Saturday's Qweekend

VERDICT

Food	7
Service	7
Ambience	7
Value	7
OVERALL SCORE	7

STATE OF THE ART

Simplicity is the key to success at this tropical paradise as diners samples the ocean views and relaxed atmosphere.

One of the great joys of my job is being wowed by food.

When chefs take a basic idea, flip it on its head and transform it into something surprising, unexpected and untried, it's truly magical.

But sometimes simplicity and nailing the classics can be just as satisfying.

At restaurant-cum-art gallery Barefoot Art Food Wine, along the main street of Horseshoe Bay on Magnetic Island, simplicity is what it does best.

Sitting opposite the seashore, the restaurant is like a tropical, two-storey beach bungalow, as relaxing as it is comfortable. Welcoming diners in is the breezy front deck with an eye-catching, cushion-topped banquette; while out the back you'll find a

BAREFOOT ART FOOD WINE
Address: 5 Pacific Dr, Horseshoe Bay
Phone: 4758 1170
Open: Thur-Mon lunch and dinner

palm tree-lined bar and courtyard with timber tables and chairs sheltered from the blazing sun under wide umbrellas. Inside is the art gallery, which leads up a set of stairs to more local artworks and a balcony overlooking the water through a partition of old fig trees.

Just as laid-back as the surrounds is the service. Staff members are well-informed and knowledgeable about the menu, while maintaining a loose, island vibe.

At lunch, which is possibly the best time to visit to take advantage of the ocean views,

you'll find an approachable collection of entrees, pasta dishes and mains, with a strong seafood leaning befitting the ocean outlook. Think fish of the day, reef and beef, and a seafood platter loaded with prawns, fish cakes, barramundi, bugs and squid.

Scallops (\$18) are sourced nearby and their freshness is obvious, almost meltingly soft, capped with a crisp prosciutto curl and a light cream sauce subtly spiked with ginger.

The always popular salt and pepper squid comes atop a salad of mixed leaves, cucumber, walnuts and cherry tomatoes (\$18) brought together with a vinegary seeded mustard dressing.

The squid is a little lacking on the salt and pepper but is achingly tender and finds its feet with a squeeze of the

accompanying lemon. Continuing with the light dishes is a simple but well-executed duck salad (\$26). A beyond generous serving with more anatidae than a botanical garden pond, it features thinly sliced pear, parmesan shavings, toasted hazelnuts and mixed leaves in a sweet maple dressing.

The wine list is a basic affair dominated by house wines for under \$35 a bottle, and liquor store favourites such as Cloudy Bay, Devil's Lair and Petaluma; while cocktails follow a similar tried-and-true philosophy with the classics: mojito, pina colada and cosmo.

Barefoot has become popular for weddings and parties and, with its uncomplicated but well-made fare and chilled vibe, it's easy to see why.



BEER WITH RORY GIBSON



Ahead of the pack

Rodenbach is a 200-year-old brewery in Belgium noted for its red ales and sours.

Its beers are all aged in oak vats and they win awards the world over.

I'd never tried any of them before until two bottles of Rodenbach Alexander cherry sour ale turned up last week in a case sent from beer merchants Craft Cartel.

Aged for two years in oak and surprisingly refreshing for a beer that looks like it could be used to clean your oven, this is a beer you give to people who say they don't like the taste of beer.

I could have gone looking for a Rodenbach long before this, but there's so much good homegrown beer around it was never a task requiring urgency.

Now, because of Craft Cartel, I can tick the Alexander off my "to try" list.

Online retailers like Craft Cartel (another that springs to mind is the similarly named Beer Cartel) are a very useful part of the beer industry, catering for people who don't live in an area blessed with a well-stocked liquor outlet or a pub with a variety of beer on tap.

For those who know what they like they can just order what they want. For those who don't have a clue but are curious to find out what the

beer craze is all about, Craft Cartel sends out mixed cases of beer selected by them from the 600 or so breweries in Australia and some of the most renowned international brewers.

You can get them monthly or quarterly, eight beers for about \$60 or 16 beers for \$100, with free delivery, tasting notes and a glass guide.

As an example of the variety you're likely to encounter, the beers other than the Rodenbach in the case I received included Prancing Pony India Red Ale from South Australia, Behemoth Freedom American Pale Ale from Auckland, Stockade Rockafella Dark Ale from Sydney and several others.

If you find something you particularly like you can order more of it, or you can just enjoy the lucky dip every month.

Another advantage is that because of their buying power and contacts, Craft Cartel can get their hands on rare seasonal and limited-edition beers that would never make it to your local bottle shop.

They've got a deal now but ending on March 31 where if you join their club the first case you get sent will only cost you \$1.

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WINE TIME

FROM THE BACKYARD BARBECUE TO THE BYO RESTAURANT, MIKE FROST HAS ALL YOUR EVENTS COVERED WITH THESE GREAT WINES TO TRY

Have a wine for review? Email frostonyine@yahoo.com.au

ROBERT STEIN 2018 FARM SERIES RIESLING

\$17-\$18, fine wine outlets or robertstein.com.au
 One of a new range from this very good Mudgee producer, this shows floral and citrus on the nose and palate, with a crisp acid finish. It's great by itself but would also go well with fresh seafood or chicken kebabs.



RATING: 91

LA LA LAND 2017 GARNACHA

\$16-\$18, fine wine outlets or lalaland.com.au
 Better known in Australia as grenache, this tasty young red shows red and dark berry fruit on the nose and palate with some spice, restrained vanilla oak and fine tannins. Enjoy over the next few years with a grilled steak or barbecued beef ribs.



RATING: 92

MIRABEAU 2017 ETOILE ROSE

\$30-\$32, Dan Murphy's and bottle shops
 An elegant, highly rated rose from Provence made from grenache and syrah (French for shiraz), this shows red berry, citrus and apricot flavours on the nose and a crisp palate. Would be best enjoyed with a chicken salad, grilled sardines or sushi.



RATING: 93

LINDEMAN'S 2016 LIMESTONE RIDGE SHIRAZ CABERNET

\$65-\$70, fine wine outlets
 My favourite from Lindeman's Coonawarra Trio, this shows rich mulberry and blackcurrant fruit on the nose and palate, with integrated oak and fine, firm tannins on the finish. Enjoy it over the next decade or more with roast rib fillet on the bone.



RATING: 95