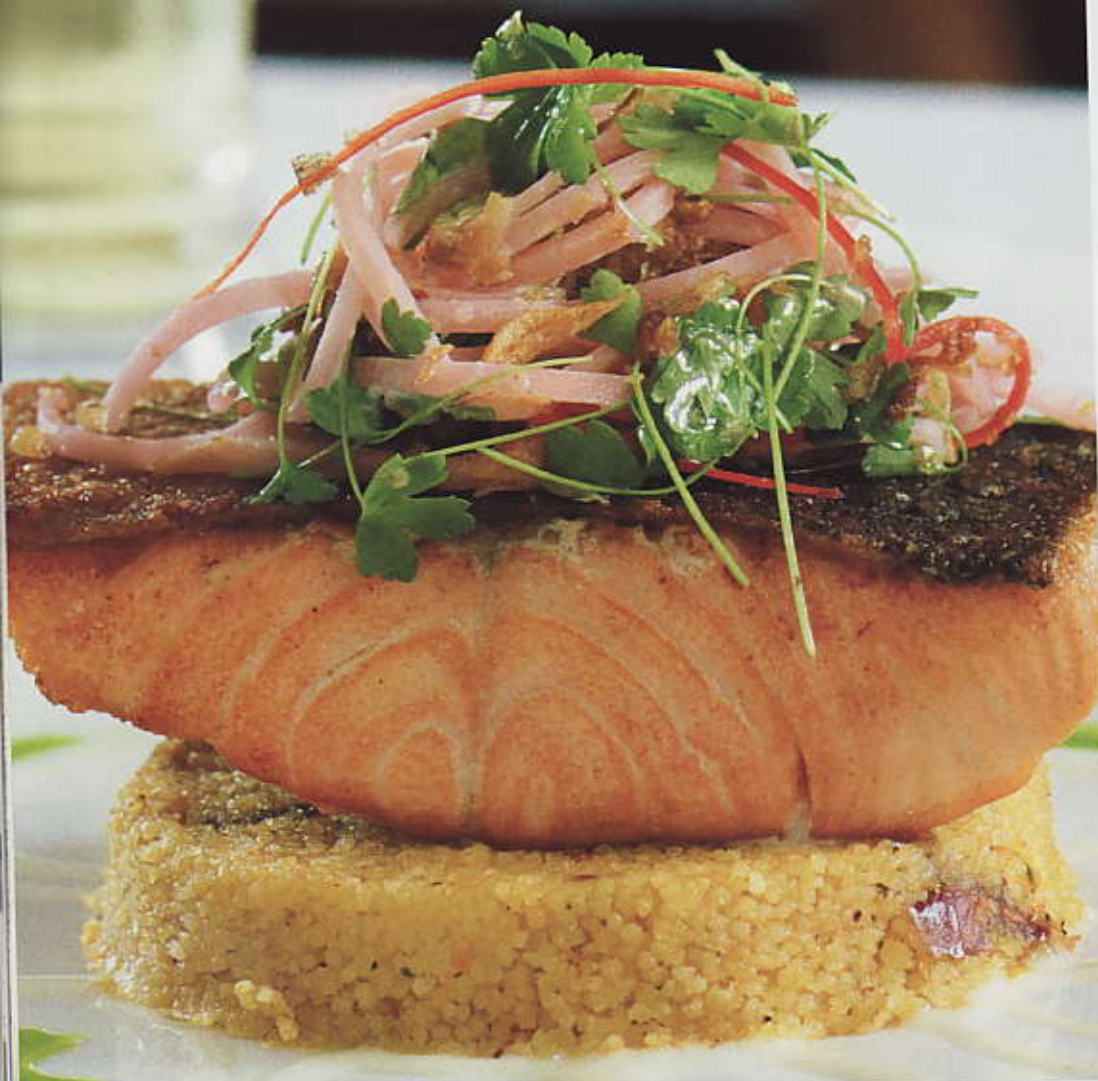


COURMET

LIQUID & LUNCH

Why drink on an empty stomach when you can
chew 'n' brew at these beer-friendly nosheries?



BELGIAN BEER CAFE WESTENDE

347 Murray St, Perth.

(08) 9321 4094. www.belgianbeer.com.au

You know the drum - quintessential Belgian dishes paired with abbey, fruit and trappist beers. Where this one differs is that the decor is genuine (shipped over from Europe) and the cuisine is fastidiously prepared - chorizo salad on parsnip puree, leek and cheese tart, a kilo of chilli mussels, pork belly with fennel, all served with lip-smacking pomme frites and top 'n' tailed with steamed chocolate puddings, waffles or soft cheeses. Oh, and there's over 28 stupendously illuminating beers on (and off) the menu. Sante!



REDOAK BOUTIQUE BEER CAFE

201 Clarence Street Sydney.

(02) 9262 3303. www.redoak.com.au

Australia's most awarded boutique beer café and 2006 Grand Champion at the 2006 Australian International Beer Awards, the Janet and David Hollyoak-founded RedOak brews over 40 premium beers of which 20 are always available. We had a Tasting Board - four canapé style dishes matched with four different brews. Our fantastic four were beef tataki with Kolsch, chicken and galangal soup with Honey Ale, duck liver with Irish Red Ale and tandoori quail breast with Organic Pale Ale with dessert a Choc Cherry Stout. Every sip and swallow a winner!