



Red Oak Boutique Beer Café

Reporter: Jason Hodges

It's not only the Europeans that make fine beers. Australians have been bottling some of the best stuff for more than two hundred years. But the latest combo of food and flavours is really something special.

The Red Oak Boutique Beer Café pumps away in the heart of Sydney's CBD on Clarence Street and their attention to quality can be tasted in their award-winning beers. Not content with just hops the Red Oak Boutique Beer Café use fruit to flavour their brew.

If you don't drink beer Janet Hollyoak, one of the owners, claims to have a 99% success rate of showing non-beer drinkers the good things about beer.

Be bold and go the tasting plate of four canapés matched with four beers. It's a great way to try a range of beers and work out what you want without wasting a few pints.

Red Oak is unique because there are different glasses for each beer. According to the owners, it's crucial that certain beers come in certain glasses to fully appreciate the different varieties of beer. This is because the shape of the glass and size of the rim dictates where the drink will hit your palette. Also, how much of the bouquet you will breath in which affects the taste. Beer is getting very technical now.

And there's a beer for every plate on the menu.

The big flavours of the honey ale poached pork belly accompanied by seared Queensland scallops, black pudding and truffled cauliflower puree are matched with the Irish Red Ale.

The char-grilled King Island sirloin on potato & truffle waffles, mixed forest mushrooms and a baltic porter jus saddles up well with the Rauch beer while the Confit Duck Maryland on speck & herb rosti, braised savoy cabbage and blackberry hefeweizen jus cuts a fine waltz with a Vienna lager.

Finish off with a coconut crème brulée with pineapple sorbet and pineapple crisps served with Brown Porter or the selection of homemade ice creams and sorbets made from from Redoak beers and fruits served with their signature brew, the all-natural fromboise froment.

With no preservatives, no additives and nothing artificial I reckon these beers should be classed as a sports drink!

Who: Red Oak Boutique Beer Café
Where: 201 Clarence Street, Sydney
Open: Monday - Sunday
Entrées: \$14^
Mains: \$17^
Contact: 9262 3303
Website: www.redoak.com.au

Kobe Jones is a modern Californian restaurant with a Japanese twist, combining spices of the East with the Californian flavours of the West.



It is the perfect setting to indulge in innovative Californian-Japanese dishes while sipping on cocktails by the water.



For reservations please call 02 9299 5290



KOBE JONES
SYDNEY

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