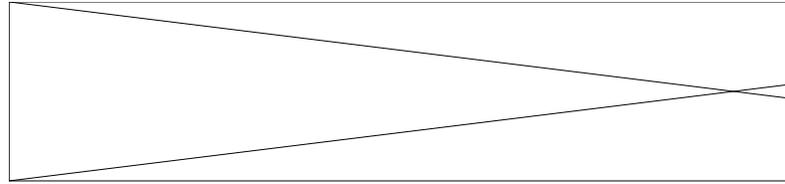




FOR CHOICE TRAVEL EXPERIENCES



**This Week: Bahamas, Baltimore, London, Melbourne, Napa, Paris,**  
March 19, 2008

### **Comfort Food in Melbourne**

**The Commoner.** The dining room here is packed with young couples enjoying some of the town's best and most eclectic food. Chef Matt Donnelly's menu includes taste sensations like quail marinated in pomegranate molasses and a "Middle Eastern platter" with a lamb-stuffed potato pancake. The wine list has depth in both Aussie selections as well as interesting international wines, and the restaurant itself is cozy, featuring a mix of art that co-owner Jo Corrigan put together from her humble Outback upbringing (hence the restaurant's name). The restaurant recently revamped its menu and added a charming enclosed garden in the back. 122 Johnston St. Fitzroy. 03/9415-6876. [www.thecommoner.com.au/](http://www.thecommoner.com.au/). AE, MC, V, DC. Closed Mon. & Tues. Median entrée price: \$28 AUD (approximately \$26 USD).

**This Week: Krakow, Sydney, Chicago, Dallas**  
April 9, 2008

### **In Sydney, A Room with a View**

**The Deck.** The stunning view of downtown Sydney and its iconic opera house is the main draw for The Deck, a restaurant with a downstairs live music venue located just over the Harbour Bridge. Boisterous crowds of chic thirtysomethings flock to The Deck's terrace bar to sip classic cocktails and drink Ozzie wine. Some dishes are dramatically served, such as the huge portion of bouillabaisse presented in an oversize platter with a finger bowl below. If all dishes were as breathtaking as the view, The Deck would be more of a dining destination, and less of a bar and nightlife hotspot. [www.thedecksydney.com.au](http://www.thedecksydney.com.au). 1 Olympic Dr., Milsons Point. 02/9033-7670. Median entrée price: \$22 AUD (approximately \$20 USD).

**This Week: Melbourne, New York, Baltimore, Denver, Sydney, St. Louis**  
April 1, 2008

### **Modern Asian in Melbourne**

**The Seamstress.** History and a prime Central Business District location are both draws for The Seamstress. Before it was a restaurant, the space was used as a tailor shop, a brothel and even a Buddhist temple. Sewing machines, spools of thread and swaths of



fabric decorate the three-floor bar and restaurant concept. Inventive cocktails, such as a gimlet with pomegranate, are more satisfying than much of the Cantonese-inspired food. Spicy rare duck with chile was among the most interesting dishes while the daily dumpling special was dull. The primarily Aussie wine list features lively descriptions and the crowd is packed with young and hip urbanites. 113 Lonsdale St., Central Business District 6, Melbourne (VIC). 61 3 9663 6363 9 (ph). Lunch and dinner Mon. to Fri.; dinner only on Sat. Median entrée price: \$25 Australian dollars.

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