

**Shop 1, Wakefield Gdns,
Ainslie**

(02) 6257 4334

- * Brunch Sat-Sun 9am-2pm;
Lunch Tue-Fri noon-2.30pm;
Dinner Tue-Sat 6pm-9.30pm
- * Bookings recommended
- * BYO, outdoor dining
- * E \$9-\$15 M \$18-\$28 D \$9-\$11
- * Cards AE DC MC V EFT
- * Wheelchair friendly
- * Chef Christian Hauberg

Christian Hauberg returned to Canberra after more than 10 years of work in kitchens in luxury hotels everywhere from Ireland to the West Indies. His menu is a breath of fresh air in a too-often closed capital dining scene, and with friendly staff and keen pricing, the suburban location and café-like look doesn't seem to be a stumbling block for the many diners who have already claimed it as their own. Hit pleasantly spicy white beans with chorizo on toast, topped with a poached egg for brunch, then lunch on seafood bisque with soft-shell crab or Toulouse sausages with parsley mash, the likes of which can all be ordered in entrée or main-course sizes. The blackboard specials are even more appealing: salted duck with sautéed potatoes, spinach and red onion, say, or roast pork belly with creamed cabbage and a warm salad of apple and boudin noir. A welcome arrival.