

# Pulp Kitchen

Shop 1, Wakefield Gardens, Ainslie

**Tel 6257 4334** Map 10

Contemporary

(n)

**Score 13.5/20**

This newcomer is packing them in with its high-end food at low-end prices, offering most of the menu in both small and large serves. Polished concrete floors and soft lighting have transformed this former vegetarian cafe in the 'burbs. The hands-on, highly competent waiters run it with aplomb but no pretence, and the extensive overseas experience of chef/owner Christian Hauberg is clear. A generous bowl of warming tomato and chickpea soup with a zingy dollop of tzatziki is clean and nourishing. Juicy roasted baby chicken rests on a pillow of creamy polenta with a little quickly cooked corn and spinach alongside. Steak and chips is a serious business. A well-hung and rested sirloin topped with gutsy anchovy butter – it combines with the beef juices to make a lovely sauce – sits beside an avalanche of great shoestring fries. Warm and wicked chocolate pudding is blanketed in smooth chocolate sauce, while a dollop of crème fraîche cuts the richness perfectly.

**Hours** Brunch Sat–Sun 9am–2.30pm; Lunch Tues–Fri noon–2.30pm; Dinner Mon–Sat 6–10pm

**Bill E** \$9–\$15 **M** \$16–\$29 **D** \$9–\$12

**Cards** AE DC V MC Eftpos

**Wine** BYO (corkage \$3 pp)

**Chef/owner** Christian Hauberg

**Seats** 100; outdoor seats

**Child friendly** High chairs

**www.pulp-kitchen.com.au**

**And...**there's a pub next door for a cleansing pre-dinner ale