



bites

with Fiona Donnelly



FANS of French food will be delighted to say "bienvenue" once again to veteran French chef Michel Bonnet, *above*. He's back on the Brisbane food scene and planning to open a bistro at Woolloongabba in April. Bonnet, who hails from Burgundy is known for his pioneering spirit. He started out in the Townsville dining precinct, Palmer Street, back in the '70s before the other restaurants arrived, and when he moved to Brisbane in the '80s opened Chevaliers at Milton long before Park Road became popular. A stint in Caxton Street, Paddington followed

where he had Rags, another well-known restaurant. Will he work his magic in rapidly gentrifying Woolloongabba? "Ah, it's not just me," Bonnet says. "It's a combination of things plus the increase in population which has happened over the last 10-20 years." Daughter Amelie Bonnet opened her own eatery C'est Bon in Port Melbourne, Victoria in 2006. This followed the sale of the family's C'est Bon eatery in Cairns. Bonnet says his new place, a tiny 30-35 seater will also be called C'est Bon. "That's if my daughter lets me," he laughs.

STAYING in the 'Gabba, Heinz Butcher & Continental Smallgoods (a neighbour at the proposed site for C'est Bon) has just changed hands. Former owner Heinz Domine had been looking for someone to take over since being told he needed to take time off for health reasons last year. The new owner is an ex-employee Flemming Jakobsen and regulars will be relieved to hear he's committed to maintaining the same high standards established by Domine. Jakobsen returned from his home in Copenhagen, Denmark to man the cleavers and says he plans to continue to run the shop as is, but may add a few Danish specialities as he goes. Jakobsen worked at the shop between 1997 and 2004.

REGULARS at mod Oz eatery Acquolina, part of the Portside precinct in Hamilton, were shocked to find the restaurant closed unexpectedly earlier this month. Speculation is mounting over who will take over the prime site which enjoys river views. Shane Bullock, a director with Portside developer Multiplex, said there was strong interest from "a number of prominent restaurants across Brisbane" and he was keen to get someone in there as quickly as possible. He said he expected to be able to make an announcement within a month, although it might be a few months before the new tenant begins trading. Stay tuned.

UK CHEF Spencer Patrick, who joined the team at the Daintree Eco Lodge just last December, has upped cutlery to open his own place in Port Douglas. The restaurant is called Harrison's and replaces Table 41 on Macrossan St. Patrick's partner, Reina Torcasio will be looking after front-of-house. She is expecting the couple's baby (a boy they plan to name Harrison, hence the restaurant's