

# INDULGE

taste test



## Blue Fire

From the stunning silver ball chandeliers, to the LCD screens displaying the action in the kitchen,

Blue Fire is a restaurant which presents a unique edge to Brazilian churrascaria in a slick, modern setting with friendly, attentive service.

As your waiter will explain, Churrascaria is Portuguese for barbecue. All seven meats (sausage, beef, lamb, squid, fish, chicken and pork) are marinated in special recipes and cooked over a griller, to your taste

(\$49.00 inclusive). A friendly Passador (meat waiter) will then come to your table with a large skewer of one type of meat and start slicing pieces onto your plate.

This continues until your stomach surrenders and refuses to eat anymore. When this happens, turn your drink coaster over from green to red, or back again when you decide you can squeeze more in.

To accompany the meats are a number of delicious side dishes and condiments.

Firstly, a plate of fresh, home-made dips, olives and bruschetta are brought to the table, then a selection of perfectly-grilled vegetables. You can also order extra dishes from the a-la-carte menu, the Roasted Portabella Mushrooms with Herbs (\$7.00) were too good to miss, despite our tightening belts. BlueFire is indeed a rare find – an experience that won't disappoint.

**Where:** G17-18, 427 Docklands Drive, Waterfront City, Docklands

**When:** à la Carte 12pm-close  
Churrascaria 12pm-3pm & 6pm-10pm (kitchen closes at 10pm)

**Cards:** all major cards

**Phone:** 9670 8008

**License:** Fully Licensed

By **Bruce England** - Som CWE MBA, Sommelier

## bargain

Feathertop Pinot Gris 2005

TV's *Desperate Housewives* claim that Pinot Gris/Grigio is THE wine to drink and they just may be on to something. When it comes to being light, crisp and refreshing this cool climate Victorian pushes all the right buttons. Sex up your favourite Asian dish with this titillating drop.

Available at Mamma Woks for just \$24 on their wine list.



Delatite 'Devils River' Cabernet Sauvignon / Merlot 2002

This Bordeaux-esque Victorian blend of Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc shows the delicate finesse and food friendliness of old world style winemaking. From the foothills of the Alpine viticultural region, this cool climate wine exhibits decidedly green and herbaceous notes that work wonderfully with veggie heavy dishes.

Retails at Docks on the Rocks for \$24.99.



## indulge

Monte Antico 2003

Like a tenor in an Italian opera this baby 'Super Tuscan' just goes on and on and on. Marrying the best of ancient wine making practices with the finest contemporary methodologies, this Sangiovese-based wonder pushes the envelope of tradition and succeeds in stepping into a newer, better and even more interesting realm.

Bocca Bar showcases this wine at just \$50



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★★★★☆

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