



Try emu fillet at Tukka

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All

Aussie

Main photo: Australian native foods capture the essence of our land



Above: Tukka's walls are enhanced with art from the local Murri community

Right: Head chef Stephane Bremont combines flavours with a deft touch.



Far from being a fad, Australian native foods such as wattle seed, redclaw crayfish and Illawarra plums are fast becoming mainstream. However, if you want a total experience there are few places that do it better than Tukka in Brisbane's West End.

Head Chef Stephane Bremont combines game meats and fresh local seafood with native herbs, spices and berries from throughout Australia to capture the essence and flavour of our land. It's a great place to refresh your palate with new flavours or to fascinate visitors with native Australian produce.

Here you can enjoy seared wallaby, wild boar, endeavour prawns and crocodile tail all sumptuously presented with rainforest limes, lemon myrtle, pepperberry, gum leaf,

and macadamias. Other tastes include lemon aspen marinated north Queensland crocodile, capsicum dressing and sea parsley oil, on the entrée list; emu fillet served rare with macadamia and anisata braised beetroots, and liquorice sauce on the mains; and Gympie goat's cheese and lemon myrtle ravioli with white wine, desert lime sauce, for dessert.

Crowned Queensland's Specialty Restaurant of the Year 2004, Tukka (formerly known as Cumquats) has a relaxed ambience enhanced by regular indigenous art exhibitions on the walls, thanks to the restaurant's great relationship with the local Murri community.

Owner Alistair Roberts also has included a retail section in the restaurant selling jams, chutneys, spices and sauces made with native ingredients.

Fast facts

Entrees \$14 - \$19 Mains \$25 - \$31 Dessert \$10 - \$12

Tukka: 07 3846 6333 or www.tukkarestaurant.com.au

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