

the
SEISMIC GOURMET



Halo

(A Splash of Style on the Swan)


So the last time we met I was sitting in Vancouver frantically typing away writing the February article and trying not to miss another deadline. Well the good news is that I'm home and not in an airport, however the bad news is that it has been snowing for 5 days and if this doesn't get done I'm late again! Which brings us back to Vancouver airport and the flight to Tokyo. Aha you say, a review of Japanese food, hope. However if you get on a Qantas jet and fly south from Tokyo for about 10.5 hours you will land in one of the most picturesque cities in the world, Perth, Australia. Now, after you get there and go to the beach you will most likely be hungry and in Perth there is no better spot to fix that problem than Halo!

Located on the left side of the Barrack Street Jetty and across from the Bell Tower, where the original bells from St Martin's in the Fields are housed, Halo is a breakfast, lunch or dinner café that combines an indoor/outdoor atmosphere with contemporary Australian cuisine using only fresh ingredients prepared on site. So what is contemporary Australian cuisine? Well it ranges from fresh Oysters to marinated Quail as an entrée, or Venison to Salmon as a main. Combine that with an awesome after dinner cheese list, an extensive wine list and a killer view across the Swan River and you have all the ingredients for a fantastic evening. If you can get them, take the outside seating for the view, the great evening temperatures and just the general ambiance as you watch the evening ferries returning to the jetty.

However as always, it's all about the food and at Halo it is outstanding! We began the evening with a Duck Liver & Wild Mushroom Terrine, wrapped in Proscuitto with a Fruit Ragout, toasted Brioche and Cumberland Sauce plus Local Seared Scallops, Escabeche, Roquette and Parmesan Salad, Aromatic Beetroot Jus and Gremolata. To go with dinner we chose a Margaret River Shiraz produced by MadFish

Winery, however there are more than 250 wines to choose from so take your time. We next moved on to our mains, which consisted of the Ocean Catch of the day, which in this case was Red Emperor with Creamed Leeks, Fondant Potato, Swiss Chard and Bacon Salad for one choice and Roast Pumpkin Risotto, Sage Butter with Feta & Roast Almond Salad. Both dishes exceeded expectations in their flavour and presentation. Translation, great food! Finally to finish our evening we shared a Steamed Date & Fig Pudding in an Armagnac Toffee Sauce with Mascarpone Crumble. Could I have eaten more? No. Will I go back? In a word, YES!

We then proceeded to just enjoy the night air with a flat white and a short black. Not sure what those are? Well you are just going to have to go there to find out, and trust me you won't be disappointed with the food and the setting of Halo on Barrack Street Jetty! Also don't forget to make reservations, as Halo can get very busy!

Hope you have enjoyed the restaurants from around the world as much as I have, as always I can be reached at sgourmet@telus.net 

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**Barrack Street Jetty
Perth, WA 6000**

Food *****
Service *****
Price \$24.00 – \$31.00 Au

Phone: (08) 9325-4575

Fax: (08) 9221-0302

Email: halocafe@iinet.net.au

Web: www.halocafe.com.au