

The bars to haunt

Chin Chin

125 Flinders Lane, Melbourne

After the delicious success of the YLS Committee's inaugural Foodies Dinner back in May this year, the second Foodies Dinner for 2014 was sure to be another tasty evening. On 7 August 2014 a bunch of the usual suspects, together with some fresh faces, headed down to Chin Chin for their "Feed Me" chef's selection.

You know a place is good when the line to get in is spilling into the street at 6pm on a Thursday night. Thankfully, the YLS Committee had reserved a large table at the back of the venue so it wasn't long before everyone was seated with a drink in hand (and at the end of the day on a Thursday – thank goodness).

The kitchen began bringing out the first of our seven delectable dishes, the kingfish sashimi with lime, chilli, coconut and Thai basil. Everything about it was fresh – the colours, the textures and the flavours – and extremely tasty. Next were the spicy corn and coriander fritters, some Indian-style barbecued goat with cucumber and mint raita and then an amazing sticky pork with sour herb salad and chilli vinegar (are you salivating yet?). Of course, no Thai-inspired menu would be complete without the Hopkins River beef massaman curry.

After the table had devoured the mains and enjoyed great conversation with fellow members, we were served three delicious desserts. Just quietly, I think the winner on the table was the palm sugar ice cream sundae with salted honeycomb and lime syrup because anything with the word salted is an obvious winner.

The YLS Foodies nights are a great opportunity to make new contacts and network over wine and food. Lawyers love their food and wine. What better way to combine this than networking with like-minded people and building new connections.

This issue we review an iconic bar, a modern restaurant and bar and a venue that is fast becoming a modern Melbourne must visit.



Hairy Canary

212 Little Collins Street, Melbourne

This small Melbourne restaurant that packs a powerful punch. Hairy Canary is a Spanish inspired wine and tapas bar that serves a wonderful selection of tapas executed to perfection as well as delicious pizzas. While a few tapas share plates are more than enough between friends, once you have tried a few, you will want to try everything on the menu.

The table favourite was definitely the eggplant chips, although the calamari and prawn bruschetta specials on the night were personal highlights.

All the ingredients were fresh and delicious and were treated with respect so that each morsel melted in your mouth.

If cocktails (or mocktails) are your thing Hairy Canary has a wonderful selection to delight the fussiest connoisseur.

La Di Da

377 Little Bourke St, Melbourne

At the corner of King and Little Bourke Streets, near the hustle and bustle of Melbourne's legal district, lies this little gem of a night spot. This restaurant/bar cum nightclub offers a seated area for dining, tucked away leather lounges for sipping drinks, a private function room with its own bar for special events (the Champagne Lounge), a basement bar and a courtyard for alfresco drinks and nibbles.

The venue runs early bird drink specials every night from 5-6pm and delicious cocktails served in jam jars for a flat \$10 all night. They also offer bookings without a required deposit to reserve areas for any small social gatherings.

Having recently held the YLS Social Committee bimonthly drinks there we found the staff extremely friendly and hospitable. If you are looking for a central CBD spot to have a few casual Friday night drinks, make sure La Di Da is on your list of options. ■



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