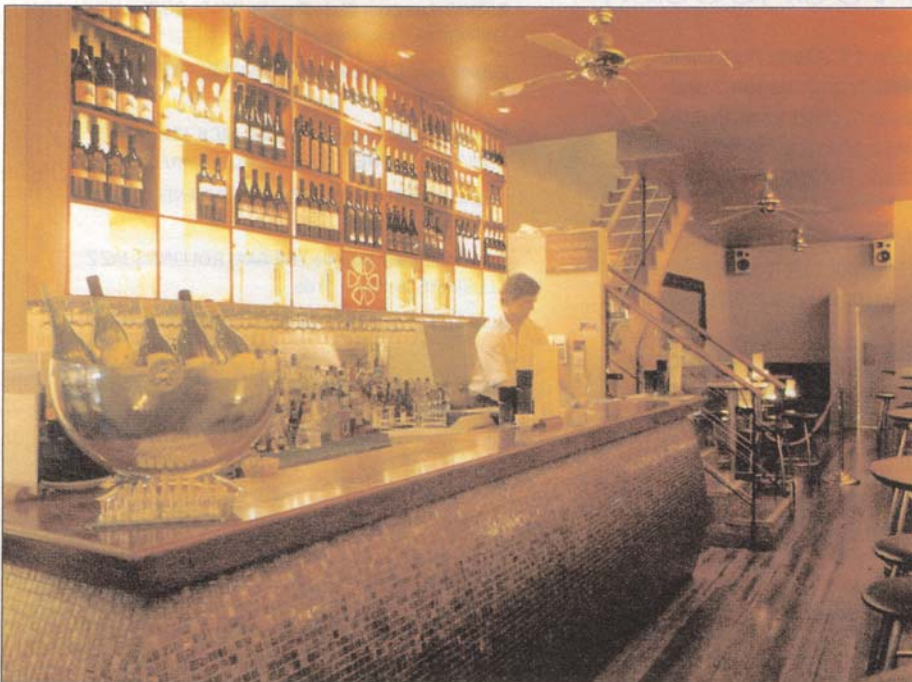


URBAN LIFE

DINING with Amelia Ball

Nothing boring about this vanilla



» Vanilla Room

Where: 153 Norton St, Leichhardt
When: Seven days, 6pm to midnight
How much: From about \$8 to \$18 each course
Bookings: 9569 9411



Vanilla Room on Norton St in Leichhardt. Photo: DANNY AARONS

YOU can forget triple-choc-fudge-ripple combinations – when vanilla’s done well, it’s simply sensational.

The team behind Leichhardt’s new Vanilla Room clearly understand this because they’ve used a simple concept exceptionally well to create a venture now filling a local void.

Serving innovative cocktails and some of the best wines around, the friendly bar setting encourages guests to linger.

And with the dishes on offer, it would be hard not to hang around.

We started with the zesty salt-and-

chilli squid entree in the restaurant upstairs.

The marinated prawn salad followed, which included some of the best bocconcini I’ve tasted.

Co-owner Beckett Tucker also brought out a mix of their shashliks – or skewers – with marinated tender lamb and chicken pieces as well as garlic prawns.

“That lamb’s gotta get a special mention,” my fellow diner said with his mouth full of the tasty treats.

We also enjoyed a delicious pizzetta,

with a topping including prawns, cherry tomatoes and mushrooms.

All of this matched perfectly with The Crossings sauvignon blanc from New Zealand.

The chocolate tasting plate then arrived, which my fellow diner declined – much to my piggy delight.

Incredible cake, gelato, biscotti and mousse were all unbelievable, thanks to chef Miriam Gershberg, who is fanatical about her food.

“I wouldn’t be able to offer anyone food that I wouldn’t eat,” Ms Gershberg said.