



JOBURG: ANNIE'S MUSIC BAR & BISTRO

With its dark wooden tables and chairs, free pool, karaoke, as well as live acoustic music on Thursdays, Annie's Music Bar & Bistro is definitely a contender for the best 'new kid on the block'. Combining a family-friendly restaurant with an edgy ambience (perfect for a great night out), Annie's is doing things right. Their wide variety of food – from apple and pear crumble with smoked pistachio ice cream, to smoked brisket served with sautéed onions, Peppadews and smoked Cheddar – caters perfectly for families and friends alike. It would be remiss of me not to mention that their cappuccino, cheesy fries and fried pickles are to die for – never mind the top-notch juicy cheese burger and tender steak! Shop 10, Trinity Village, Knoppiesdoring Street, Randpark Ridge; 082 429 5003; annmusic@gmail.com.

By Kerry Macfie

EAT OUT @

CAPE TOWN: VICKYCRISTINA'S

"Spain in particular and Hispanic culture in general is symbolic of a bold, energetic enjoyment of life at every level," says the website of VickyCristina's, a restaurant and tapas bar. Your best bet is to bring lots of people, ideally on one of the weekend nights when they have flamenco dancing and Spanish guitar, then share a wide spread of tempting tapas, which are slightly different at each franchise: black mushrooms topped with garlic, onion and mozzarella; grilled chorizo with sautéed potato, onion and olives; pork riblets scented with coffee, chocolate and citrus and grilled in a sweet barbecue sauce; and let's not forget the paella: traditional Spanish short-grain saffron rice with chicken, mussels, calamari and prawns. We ended the evening with a fondue: strawberries and nougat dipped into an orange that was more like a mini volcano of chocolate bliss. Olé! 85 Victoria Road, Camps Bay, Cape Town; 021-437-0221; vickycristinas.com. *By Eugene Yiga*



UMHLANGA RIDGE: GREEDY BUDDHA

Greedy Buddha is now located opposite Gateway Shopping Centre and has undergone a glamorous transformation, moving away from a literal interpretation of Asian flavours to a more global perspective of Southeast Asian cuisine. Try the ducking fantastic platter – DIY pancakes with confit duck, hoisin sauce, spring onion and cucumber. The sushi salad stands out with its citrus-cured salmon sashimi with watercress, cucumber ribbons, baby spinach, wasabi dressing, avocado purée, Asian pesto and pickled ginger. If you enjoy ending your meal on a sweet note, the vanilla crème brûlée with citrus cream and candied popcorn is a winner. Shop 1, 12 on Palm Boulevard, Umhlanga Ridge; 031-566-4383; greedybuddha.co.za. *By Tracy Gielink*

