



PHOTO: CONTRIBUTED

## Ben Walsh



Taste-test a new holiday hotspot when next you visit Noosa with cocktails and tasting plates featuring the freshest produce from the Sunshine Coast region

# Holiday cocktails

Drop in to see Miss Money Penny's when next you visit the Sunshine Coast

A NEW cocktail bar and dining hotspot is creating a stir on Noosa's famed Hastings Street.

Brainchild of acclaimed mixology master Ben Walsh, Miss Money Penny's is a smart cocktail and dining destination offering a menu of liquid creations, along with a gourmet selection of sharing plates and Mediterranean home-style inspired cuisine.

Walsh is the co-owner of the successful Goldfish Bar and Restaurant in the Hunter Valley, and previous co-creator and owner of the multi-award winning Goldfish Bar in Kings Cross Sydney.

Miss Money Penny's is Walsh's first solo operation and he's excited to launch in the heart of Noosa.

"I've been holidaying in Noosa for years and have many

friends in the area. It really is a spectacular place and I'm proud to call it my new home, and to launch Miss Money Penny's in such an iconic part of Australia," he said. The new venue spans about 500sq m and can accommodate up to 190 guests.

The interior layout is a contemporary and chic design with a semi-formal dining atmosphere inside and an inviting outside deck with perimeter lounges providing the perfect spot for a lazy afternoon soiree.

"Our drinks philosophy is to entertain our customers, not educate," Walsh said. If you can't get to Noosa these holidays you can mix up one of his signature creations and toast your own Christmas.

## West Indies Yellowbird

Slow grill a banana for a few hours until the inside is very soft and the skin is seeping its natural sugars that resemble caramel.

In a mixing glass, muddle the full banana and its entire skin. Add 45ml of a good-quality, dark West Indian Rum. Add 20ml Authentic Galliano (Vanilla).

Add 15ml Grand Marnier (a Triple Sec or Cointreau will suffice as a replacement). Add 40ml fresh-squeezed orange juice.

Add 40ml fresh-squeezed pineapple juice. Add 10-15ml fresh lime juice. Shake all ingredients vigorously and strain over a glass of ice. Garnish with a pineapple wedge and a pineapple leaf.



## Grape Expectations with Max Crus

# Christmas wrap up

IF YOU'RE not already over Christmas shopping, give it time, but why not cut out the stress and just give wine.

Even if the recipient doesn't drink, they can just give it to someone else – re-gifting is the new black apparently.

However never be tempted to give teetotalers cheap, awful rubbish – for two reasons.

Firstly, university tests have shown that everyone can, with reasonable accuracy, tell how much a wine costs by its label.

Furthermore if whomever you give it to doesn't drink, you might be on the receiving end of your own largesse, or lack thereof, so your stinginess will come back to bite you.

Naturally the more you spend

the more you will to contrive to share your gift, which can be explained as a true measure of how much you like the recipient.

So spend heaps – \$100 plus is recommended (by wineries especially) – and here's a few you might want to be around upon opening.

There's always Grange, Hill of Grace or Torbreck's The Laird (little change from \$1000), but most wineries have flagships pushing \$100 nowadays.

The Barossa is well represented with the likes of Peter Lehmann's Stonewell, Elderton's Command shiraz and Ashmead Cab and the Burge religious icons Meshach, Shadrach and Abednego among many others.

Victoria equally, has many,

including Tahbilk's 1860s vines shiraz at \$225, and Hanging Rock's Heathcote Reserve, \$105, while McWilliams 1877 blends Heathcote with NSW Hilltops and Coonawarra, an absolute bargain at \$50-ish.

WA stalwarts like Cape Mentelle, Howard Park and Voyager have been up there for years, now joined by Sandalford with their \$100-plus Prendivilles, yum.

Even Mudgee's Lowe Family (Block 5 Shiraz) and McLaren Vale's Brash Higgins (Omensetter Shiraz/Cabernet) are getting in on the act while Hunter Valley's Meerea Park Black Shiraz is \$200!

So many wines, so few Christmases, better get started.



Taylors The Visionary Clare Valley Cabernet Sauvignon, 2009, \$150. Looks like \$150 is the new \$100, these days and this takes the cake for packaging and pizzazz and that alone is worth this inaugural wine's price. Amazing in all senses. 9.5/10.

## Max's picks



**Hare's Chase Lepus (Barossa) Shiraz**  
VINTAGE: 2010  
PRICE: \$130  
RATING: 8.9/10

Looking for something to go with the traditional Christmas rabbit? Stop looking. Big bottle, big bang, especially if you're a rabbit.



**Vasse Felix Heytesbury Margaret River Chardonnay**  
VINTAGE: 2012  
PRICE: \$60ish  
RATING: 8.9/10

Reds aren't alone in the higher reaches of the price-o-sphere, many chardonnays qualify. More oak than the Endeavour, this is serious stuff but you know that from the price.



**Haselgrove The Lear Shiraz**  
VINTAGE: 2011  
PRICE: \$90  
RATING: 9/10

Having trouble deciding which \$100 wine to get? Haselgrove don't help, they've got three at this price and a big gun, The Cruth, at \$150.



**Molly Dooker Carnival of Love Shiraz**  
VINTAGE: 2011  
PRICE: \$90  
RATING: 9.1/10

Who wouldn't like a carnival of love? Everyone will love this one, hot but cool. Too cheap? Their Velvet Glove is \$150 and comes in its own velvet bag... handle with kid gloves.



**Di Giorgio Cabernet Sauvignon (Magnum 1.5L)**  
VINTAGE: 2006  
PRICE: \$90  
RATING: 9.2/10

A bargain of three giants from Coonawarra including the \$200 Francesca. Any of them would make an ideal accompaniment for some 'traditional' Christmas lamb.