

Food & Drink
CFCCONI'S TOORAK

Flinders Lane dining institution Cecconi's quietly opened a sister venue in the heart of Toorak Village recently—a moody timber-accented space featuring an 85-seat dining room and marble-lined bar, plus a semi-enclosed terrace perfect for relaxed *stuzzichini* and *aperitivi*. Chef Maurizio De Marzi (ex-Scopri) brings flair to the northern Italian-leaning menu with a new lineup of dishes, but regulars will be happy to note that some popular dishes from the original (including the legendary veal cotoletta) have been brought across. 489 Toorak Rd, Toorak. cecconis.com/toorak



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MIFTTA BY ROSEMARY

After wowing Melbourne's sweet-tooths with her dessert trolley delicacies as head pastry chef at Ben Shewry's Attica Summer Camp in 2021, and later running a busy online dessert box business, cake queen Rosemary Andrews (ex-Ezard, Tivoli Road Bakery, Gordon Ramsay) set her sights on opening a bricks-and-mortar shop. In great news for Malvern residents, she's now happily ensconced in Glenferrie Road, turning out her signature layer cakes, baked cheesecakes, inventive soft-serve ice-cream, focaccia slabs and more. 23 Glenferrie Rd, Malvern. *miettabyrosemary.com.au*



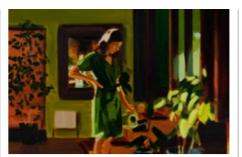
Food & Drink

Set to offer a staggering 150 wines by the glass (under Coravin), this new CBD laneway venue will pour everything from approachable young drops to the kind of top-tier vintage rarities usually reserved for bottle-only consumption. On board are sommeliers Xavier Vigier (ex-Ten Minutes by Tractor, Merivale Group, Catalina) and Callie Poole (Congress Wine, Vue de Monde), and chef Elias Salomonsson (ex-Scott Pickett Group, Vue Group), while interiors by March Studio shine with copper accents and a see-through wine cellar. Opening March. 22 Punch Ln, Melbourne.



Hotels & Retreats

Having reopened in December after a five-year transformation, the iconic 1872-built Hotel Sorrento has emerged as a new destination for Mornington Peninsula's wellness set thanks to the addition of its subterranean pamper zone, Marlo Spa (a respected local business, newly relocated). Set alongside the hotel's 30-metre outdoor pool and terrace, the spa offers treatments ranging from Ayurveda-inspired sacred stone massage and medispa facials to ice therapies and languorous personalised rituals. 15 Hotham Rd, Sorrento. marlospa.com.au



Visual Art

MEI BOURNE ART FAIR

The annual extravaganza of progressive art returns with a new format, this time focusing on solo shows and works of scale. Presenting pieces from 60 leading contemporary galleries, this year's exhibition is tethered to the theme *ketherba*, a Boon Wurrung term meaning togetherness. Peruse the work of more than 100 new and established Australasian artists, including a grand-scale masterpiece from the Howard Arkley archive being unveiled for the very first time. Melbourne Convention and Exhibition Centre, 22-25 February. *melbourneartfair.com.au*



Cinema
FUROPA! FUROPA

Promising three weeks of compelling cinematic stories from 28 different countries, this year's festival brings close to 50 of the best European films of recent years to big screens in Melbourne and Sydney. The bill includes award-winning dramas starring the likes of Mads Mikkelsen and Anthony Hopkins, as well as a retrospective honouring the uniquely stylised, surreal and wickedly funny work of Yorgos Lanthimos—the director behind the 2024 Oscar-nominated *Poor Things*. Playing at various locations until 11 March. europafilmfestival.com.au



Food & Drink
KING CLARENCE

Ruffling a few feathers in the Sydney food scene, the duo behind the acclaimed Bentley and Monopole have embarked on an unexpected trip into mod-Asian cuisine—and lured one of Melbourne's top chefs north for the ride. Here, award-winning chef Khanh Nguyen (formerly of Melbourne's Sunda and *The Age's* 2023 Restaurant of the Year, Aru), brings his technique-driven touch to the fore, honouring the cuisines of China, Korea and Japan with deliciously inventive results. 171 Clarence St, Sydney. bentleyrestaurantgroup.com.au/kingclarence



Food & Drink
MORENA

After years spent opening Melbourne diners' palates to the zesty pleasures of Peruvian fare, chef Alejandro Saravia (Farmer's Daughters) is returning to Sydney, where his Australian career began some 15 years ago, to open an allnew diner inside Martin Place's heritage-listed GPO building. Opening this autumn, the 220-seat venue will see Saravia showcase the flavours of Latin America, drawing inspiration from Cuba, Mexico and Argentina as well as his native Peru, while centring carefully sourced regional NSW produce. 1 Martin Pl, Sydney. morenarestaurant.com.au



Food & Drink

Extending the steady advance of elevated Korean cuisine around the world, this fine diner is the first restaurant of chef Mika Chae (ex-Sezar, Attica, and cousin of Jung Eun Chae, from the hatted Chae in Cockatoo). The intimate timber-accented 40-seater features bar seating and an open kitchen with wood-fired grill where Chae deftly reinterprets Korean fare with hyperlocal seasonal produce; think Gippsland rock flathead with *doenjang* (fermented soybean paste) and Yarra Valley caviar.



Visual Art
BIENNIAL OF SYDNEY

The largest contemporary art event of its kind in Australia, the Biennial of Sydney returns for its 24th outing this March with an inspired three-month showcase of works by visionary creatives from 47 countries around the globe. Titled *Ten Thousand Suns*, this year's exhibition spans six iconic Sydney locations, including the heritage-listed former White Bay Power Station, a space hidden from public view for over a century. Programming includes artist talks, live performances, workshops and a nightly projection at the Sydney Opera House. 9 March-10 June. biennaleofsydney.art



ADELAIDE FESTIVAL

Drawing a stellar ensemble of homegrown and international artists, the 2024 festival will showcase 22 world and Australian premieres, including a collective-led piece by pioneering performance artist Marina Abramović—once named among *Time* magazine's 100 Most Influential People. Other highlights include a take on *The Threepenny Opera* from award-winning director Barrie Kosky and the Berliner Ensemble; a one-night-only performance by Benin-born Grammy-winner Angélique Kidjo; and a conversation series with US artist and musician Laurie Anderson. Adelaide Festival Centre, 1-17 March. adelaidefestival.com.au



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