

Vacations & Travel

For the love
of adventure

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22 WAYS TO IGNITE YOUR AUSTRALIAN TRAVEL WANDERLUST
USA SPECIAL: JOURNEY THREE STATES • ROWLEY SHOALS & LORD HOWE
AGRITOURISM IN CHIANTI • GREAT NAMIBIAN PHOTO SAFARI

What's cooking in 2022?

Food trends for the year ahead seem to have a bit more depth than what's simply Instagrammable. *By Carla Grossetti*

From experiential Indigenous experiences to plant-based dining, our list of food trends for 2022 has a focus on craft, sustainability and quality, and giving back to our hard-working hospitality sector. Here's what's on the horizon.

THE THRILL OF THE GRILL

News, hot off the sandwich press, is that the humble toastie is going to be even bigger and better in 2022. And it seems Melbourne's newest eatery Hi Fi is plugged into the zeitgeist with its mushroom and taleggio toastie. [@hifi_collingwood](#)

PLANT-BASED DINING

Ovolo Hotels has moved to a permanent vegetarian dining model in response to consumer demand. Proponents of plant-based dining can celebrate over a meat-free burger at Alibi Bar & Kitchen, at Sydney's Ovolo Woolloomooloo. [ovolohotels.com](#)

TEA AS THE NEXT COFFEE

At Yugen Tea Bar in Melbourne's South Yarra, dedicated sommeliers have reimagined high tea. Brisbane-based business Origin Tea has also grown 1900 per cent in nine years thanks in part to its hugely popular Sticky Chai range. [yugenteabar.com.au](#); [origintea.com.au](#)

NEXT-GEN ITALIAN CUISINE

It's Italian food, but not as your Nonna knows it. Although chef Mario Percuoco has nailed his colours to the flag of Naples at Sydney's Il Pontile at Woolloomooloo's Finger Wharf, the fourth-generation chef says his focus on innovative regional Italian is indicative of how Aussie-Italian food has evolved. [ilpontile.com.au](#)

AUSTRALIAN NATIVE INGREDIENTS

Australians' appetite for native ingredients continues to grow. Celebrate bush tucker while paying homage to the traditional owners of the land in NSW at Warakirri Dining Experience in Mudgee, and Nyanggan Gapi Café on the Coffs Coast. [indigearth.com.au](#); [nyanggan.com](#)

ALFRESCO EATING IS THE NEXT BIG THING

Chef Luke Mangan's glass brasserie at Hilton Sydney now includes an outdoor dining option as well as Luke At Home delivery options. Arbory Bar & Eatery (Melbourne) and Verity Lane (Canberra) are also embracing the experience of eating alfresco and diners are thrilled. [glassbrasserie.com.au](#); [veritylanemarket.com.au](#); [arbory.com.au](#)

REGIONAL RESTAURANTS WITH ROOMS

The rise and rise of regional restaurants with rooms continues with Blaq at Kyah Boutique Hotel in Blackheath, Bangalay Dining at Bangalay Luxury Villas in Shoalhaven Heads and Shed by Zin near the Zin House restaurant on Lowe Family Wine Co. farm in Mudgee. [thekeyah.com.au](#); [bangalayvillas.com.au](#); [lowefamilywineco.com.au](#)

THE PRODUCERS AS THE STARS

The rulebook for stallholders at Sydney's Carriageworks Farmers' Market states: you need to be a producer and you need to be from NSW. Creative director Mike McEneaney says this ensures consumers are better connected with where their food comes from. [carriageworks.com.au](#)

RESTAURANT BAKERIES ON THE RISE

Restaurants will continue to change gears in 2022 with Grana Bakery now delivering fresh baked goods to Grana, Lana and Apollonia in Hinchcliff House and Loulou launching its own boulangerie. Chef Neil Perry is also set to open Baker Bleu in Double Bay. [grana.sydney](#) 🍞



CLOCKWISE FROM TOP LEFT: Blaq at Kyah Boutique Hotel © Steven Woodburn; Italian fare at Il Pontile © Bruno Stefani; Pepe Saya butter makers at Carriageworks © Bruno Stefani; Verity Lane Market © Visit Canberra; Yugen Tea Bar © Sean McDonald



OUT & ABOUT

Shopper Media's – which gathers insights into the spending habits of Australians – latest survey showed 40 per cent of Australians are looking forward to spending money on dining out and entertainment.