

# arrivals + departures

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## PUBLIC

Rising star chef Brad Farmerie was raised in Pittsburgh, trained in London and seduced by the flavours of the world. His is not, in the strictest terms, Australian fare. To choosy expats and local foodies, however, this is emerging as a culinary place to call home.

The New York Times named **Public** a, "high-risk, high-reward dining proposition". Daring fusion and a preference for Australasian ingredients make this chic eatery one of the most Aussie in the naked city.

A blend of Middle Eastern with Asian flavours invokes the balancing act that graces some of Australia's finest tables. Kangaroo makes an appearance, grilled and accompanied by a coriander falafel with tahini-lemon sauce & green pepper relish. Beautifully done is the char-grilled guinea hen with pickled peaches, ginger wokked baby broccoli, and a warm sweet potato and Thai basil salad. Dishes like grilled lamb tenderloin and merguez sausage with ancho spiced chickpeas and a radish queso fresco salad show Mod Oz sensibilities applied to a combination of Australian and local flavours. There's an unmistakable equilibrium in the attention to atmosphere, service, and great food. Australian and NZ wines feature prominently on the wine list, with some above average vintages. A 1991 Penfold's Bin 707 can be yours for \$300.

The restaurant has launched a wine service utilising the restaurant's bank of post office boxes that line the entryway to the restaurant. Each month, subscribers are provided a unique vintage or specially imported bottle of wine with tasting notes and suggested dishes.

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