

# THE GOOD LIFE FOOD & WINE

LIVE OF A KIND

**BOTTOMLESS BOWLS** From steaming curries to mussels on mass, there are options aplenty for those with an appetite that just won't quit, writes **Chris Canty**.



## THE SPORTING CLUB

THE logo for this expansive backstreet pub is a picture of Diego Maradona and the Latino theme continues with all-you-can-eat paella on Tuesdays. Pay \$12 at the bar, then walk through the bohemian dining room to the kitchen's self-service window, where a giant ladle sits next to a paella pan the size of a tractor tyre. The traditional Spanish dish is a steaming bowl of spiced rice dotted with fresh mussels, chicken wings and prawns. Take it outside to the beer garden with a jug of sangria and eat your fill — and feel free to do it all over again. This may well be one of the city's best bargains.

**27 Weston Street, Brunswick, 9380 8777, Tuesdays from 6.30pm, \$12, sportingclub.net.au**



## FATHER'S OFFICE

IT ONLY opened in September, but judging by the groups of happy, grubby faces, this restaurant-bar has already gained a firm reputation for its all-you-can-eat wings night. There are four styles to choose from (Buffalo, Louisiana, Kansas City and New Orleans) and you're guaranteed to make a huge mess. The buffalo wings with blue cheese dressing, served with celery sticks is our pick. The 1920s speakeasy-style interior is fun, but check out the balcony, which has recycled teak tables and affords views over the lights of the State Library. The 14 beers on tap, mainly Australian and New Zealand, are an excuse to make the night last a little longer. Other specials are available throughout the week.

**249 Little Lonsdale Street, city, 9662 3798, Wednesdays from 5pm, \$17 (includes schooner or glass of wine), fathersoffice.com.au**



## THE BLUE ROOM

ALL-you-can-eat mussels might be a favourite with the locals, but for kitchen staff preparing up to 60 kilos' worth each Wednesday, it's probably not quite such fun. The mussels are sourced from Mount Martha and come with a choice of chilli and garlic, napoli and white wine, Marinere or green curry. A bowl of chips and a beer are also included in the deal. If you're looking to dine outdoors, there's ample seating on the street. Not in the mood for mussels? The Blue Room also does a good pizza. Bookings recommended.

**279 Clarendon Street, South Melbourne, 9699 4036, Wednesdays from 3pm until late, \$29 (includes bowl of chips and stubby), blueroom.com.au**



## HORN PLEASE

IT PROVED a hit at their Kyneton eatery, but when husband-and-wife team Jennifer and Jessi Singh decided to introduce their all-you-can-eat Sunday nights at their Melbourne venue, they had no idea it would be so popular. Curries with stone-ground spices and meat sourced primarily from the Macedon Ranges are prepared in the afternoon and simmer for hours before the restaurant opens. Classic dishes such as Kerala lamb, malai kofta and the owner's favourite, goat curry, are lined up in silver warmers, served by charming staff. A selection of hard-to-find craft beer complements the food nicely. Bookings recommended.

**167 St Georges Road, Fitzroy North, 9497 8101, Sundays from 6pm, \$20, hornplease.com.au**



## THE LONG ROOM

IN THE basement of the historic Georges Building, the Long Room's dark and comfy lounge setting is popular with the after-work crowd and those looking for a pre-theatre meal. The midweek tapas feast is an east-meets-west affair, where Malaysian-born executive chef Terry Tang adds Asian touches to a predominantly Spanish-style menu. The crispy pork belly with sweet soy sauce is terrific, with the prawn wonton a lighter option. Dishes are made to order, with diners selecting two at a time from 23 choices. Staff are on hand when you're ready with your next selections. Bookings recommended.

**162-168 Collins Street, city, 9663 7226, Tuesdays and Wednesdays from 6pm, \$28, thelongroom.com.au**