

Shooters from the hip

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a wide variety to choose from, including several “design it yourself” options.

I was pleasantly surprised at how affordable the food was – certainly not what I was expecting from the upmarket venue with on-point service to match.

If you’re on the hunt for a quick snack before a movie or a live performance at the Teatro, this is your spot. You can choose from chicken, vegetable or duck spring rolls for R40 a portion, or pick something from the meze selection – chicken/beef pastrami, stuffed olives or prawn skewers are all priced at R45 a portion and are served with focaccia and dips.

The mini burger bar offers a variety of options at R55 for a portion of four miniature burgers. Among the burger selection is beef with blue cheese and sweet red onion, lamb with cream cheese, hummus and tzatziki as well as tuna with pickled cucumber and tartare sauce.

If you’re just interested in bar snacks, gourmet nibbles (R25 a piece) include wasabi nuts, spicy chorizo, prawn crackers or tortilla chips and dips. I sampled a bit of everything, and was thoroughly impressed.

For the health conscious, the gourmet salad selection is tantalising. All salads have the same base – julienned carrots, mixed bell peppers, shaved red onions, cucumber ribbons and fresh greens. Choose your topping:



3SIXTY's cigar and cognac lounge. You can sink back in the vibey ambience of the concept venue.

selections include Falkland calamari with baby spinach and orange and grapefruit segment served with a vodka and basil dressing, or glühwein-poached pear with gorgonzola and bacon bits topped with toasted pine nuts.

3SIXTY also offers an entrée menu, which is gastronomically enhanced with a worldwide focus. Try the Oudtshoorn Ostrich (R135), served with melted brie cheese, plum cherry tomatoes, caramelised red onion, olive relish, shredded

cabbage and shoestring chips, or the Scottish Salmon (also R135), with stir-fried vegetables, bean sprouts, lemongrass, coconut shavings and Parmesan risotto balls.

The dessert menu is particularly appealing, both to the palette and the wallet. All desserts are priced at R45, unheard of for high-quality desserts in northern Joburg restaurants these days.

Earlier in the evening, I saw a 10 litre tub of Häagen-Dazs being carried into the kitchen and

immediately started salivating. Imagine my delight when I saw the “Chef’s choice Häagen-Dazs ice cream with a paired shooter” on the dessert menu. Other dessert options include crispy phyllo pastry with white and dark chocolate mousse, passion fruit macaroon, brandy snap and chocolate ice cream or vanilla cheesecake with a passion fruit jelly, caramel smear, passion fruit curd, lemon and mint sorbet.

Overall, I had a great experience

at 3SIXTY. The service was excellent, the food good and I enjoyed the unique cocktail and shooter menu as well as the vibey ambience.

3SIXTY is at Montecasino, Montecasino Boulevard, William Nicol Drive, Fourways. Call 011 510 7341

Hasmita was hosted by 3SIXTY for the purposes of writing this review.

For more restaurant ideas in and around Joburg, visit Hasmita’s blog: www.joziliciousblog.co.za or follow her on Twitter @hasmita

Terrific trio make it worth a trip to Pretoria

HASMITA NAIR

ALTHOUGH Joburg has more than enough good restaurants to keep hunger pangs at bay, there are a few spots in Pretoria not easily substituted in Jozi.

Here are three spots worth the 40-minute drive up the N1, or a quick ride on the Gautrain, if you prefer:

KREAM

With double-volume ceilings, private dining rooms (with no venue hire charge) and acclaimed artists’ work for sale on the walls, not to mention the fantastic food, this restaurant attracts celebrities and politicians alike.

The interior is classically decorated, with an upmarket feel, and the food does not disappoint. To start, go for the Thai prawn wraps with haloumi and guacamole, R75. For mains, try the Cape Malay chicken and prawn curry, R119, or Kream’s speciality – beef fillet with rocket salad and traditional braai bread, R149. Dessert options include “Blondies and Brownies”, white and dark brownies, or walnut and banana bread and butter pudding, served with peanut butter ice cream, both R59.

570 Fehrson Street, Brooklyn, call 012 346 4642. Visit www.kream.co.za

TONI’S FULLY FURNISHED PIZZA

Established eight years ago, Toni’s is the ultimate neighbourhood



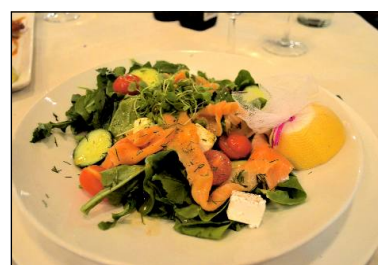
Private dining room at Kream.

pizza joint, with the emphasis on fresh, quality ingredients, and speciality pizzas made to order.

The menu offers everything from a margherita, R46, to more exotic options like pizza insalata, R69 (garlic, chilli, avocado, rocket and toasted pine nuts) or pizza pesto, R89 (peppadew pesto, basil pesto, goat’s milk cheese, mozzarella, walnuts, prosciutto and avocado).

One of the best sellers is the Coscia D’agnello, R89, roast leg of lamb, yoghurt, feta, olives, mozzarella and coriander.

I’d even go as far to say that it’s among the best pizza I’ve tasted – nothing in Joburg really compares. 676 Chamberlain Street,

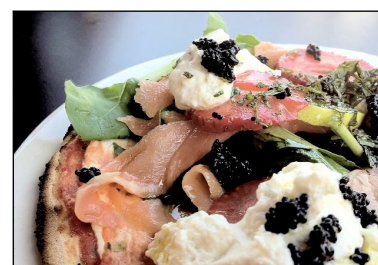


Salmon salad at Kream.

Deernis (Rietondale), call 012 329 9000 or Greenlyn Centre, cnr 13th Street and Thomas Edison Str, Menlo Park, call 012 346 5370. Visit www.tonipizza.co.za



Cake table at TriBeCa.



Pizza at Toni's.

TRIBECA STANDARD

Offering a contemporary, American bistro-style set up, TriBeCa Standard is well known for its excellent coffee and sumptuous

desserts, with all cakes made in house. The buzzing restaurant is situated in the same piazza as the Atterbury Theatre, and is open till late. I was thrilled by the Le Creuset sugar bowls on the table (so fancy) as well as the fact that they make a point of cleaning the bathrooms every 30 minutes. Try the pork belly with caramelised apple, R95, slow cooked and finished off in the wood-fired oven.

Lynnwood Bridge Centre, Lynnwood Road, Pretoria. Call 012 348 6144, visit www.tribeca.co.za

Nair was hosted by the restaurants above for the purposes of this article