



let's eat

# Hey, true bleu

**Tukka**  
West End

**P**OSSUMS made our nights hell for years. Bashing and bumping around in the ceiling, screeching, fighting and fornicating. We finally had them removed and now, a year or so later, the coup de grace. I ate one.

Not one that lived in my house, of course, but one of their cousins. (From Tasmania, it turns out.)

How did it taste? Our very knowledgeable waiter described it as "a cross between lamb and rabbit". I'd say it's definitely closer to possum. Gamey, but not bad.

Tukka, in West End, specialises in native Australian cuisine. So, along with possum, you can sample wallaby, kangaroo, emu, crocodile and an amazingly diverse array of vegetables, fruits and seasonings.

Wattleseed, lilly pilly berries, bush tomato, lemon myrtle, bunya nuts, eucalypt . . . a special glossary page in the menu explains them.

The home-grown dishes — seven entrees, seven mains and six desserts — are complemented by a comprehensive wine-list featuring mostly Queensland labels.

We opened with the Native Platter

— a selection of game meats (including smoked 'roo, emu metwurst and possum chipolatas), native berries, fruits and spices, damper and dips. It's designed for two people, but I reckon it could feed more.

It certainly didn't leave much room for my possum, with Granny Smith apple and Davidson's plum stuffing served on a bed of lemon myrtle cabbage, or my partner's seared wallaby with celeriac puree, ginger and lemon aspen jus, but we gamely managed to devour the lot.

All this Australiana is overseen by a Frenchman. Stephane Bremont followed his heart here six years ago and stayed. He's justifiably proud of the ground-breaking tucker at Tukka (the brainchild of owner Alistair Roberts) but says his philosophy is simple: "I apply French techniques to Australian ingredients."

—Voilà! The result is an exciting fusion of tastes and textures.

The decor, too, is Gallic with an Aussie flavour. It has a bistro feel — simple layout, white tablecloths, stylish cutlery — with indigenous art on the walls.

— CHRIS BARTLETT

## THE CHECK

- Tukka, 145 Boundary St, West End, phone 3846 6333 web: [www.tukkarestaurant.com.au](http://www.tukkarestaurant.com.au)
- Open dinner daily 6pm-9pm, 10pm Fri and Sat; lunch Sunday noon-3pm. Licensed.
- Entrees \$15.80-\$19.60; mains \$21.20-\$31.20; desserts \$10.80-\$16.20.
- Street parking.



**Bewdy: Diners enjoy native foods from a Frenchman; indigenous art adorns the walls; emu fillet is one offering**

