

SCOOP MAGAZINE

WESTERN AUSTRALIA'S ESSENTIAL LIFESTYLE GUIDE

strong style

Sharpen up your look with bursts of colour and clean cuts

male order

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no fear

Meet adventurer, businessman and philanthropist Mike Wood

FROM the HEART

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Owners Owen Chua and Chris Rose



Thick cut chips

THE BURGER BISTRO « Perth

The latest addition to Shafto Lane's cosy, yet eclectic, dining community, The Burger Bistro is helping tidy up the humble hamburger's junk food image while showing off Western Australia's best.

Not just an exercise in maximising flavour, the use of foodie-friendly local suppliers such as Mt Barker free-range chicken and New Norcia Bakeries (who deliver sourdough buns daily) also proves that enjoying top-end produce doesn't have to cost top dollar: welcome news I'm sure for quality-yet-money-conscious diners.

The Bistro's signature burger, The Big Smoke, is an inner city high-rise of flavour: if one took an express elevator from the basement up, the ride would take in slices of satisfyingly smoky pancetta and barbecue sauce, mouthfuls of juicy pink-in-the-middle angus beef, emmenthal cheese, dollops of flavoursome garlic mayonnaise and the usual salad-y suspects.

And if you think getting all that in one paragraph was tough work, try fitting it all in your mouth. These burgers are big and in little need of any super-sizing. Knives and forks were supplied

and made use of, but eventually, one must resort to the more traditional method of hamburger consumption: two hands, sleeves rolled up.

Of course, what would a burger be without a side of fries? Hand-cut and chunky, Burger Bistro's waxy potato offerings follow the lead set by its burgers while milkshakes round off the retro burger bar experience.

While you won't get a plastic trinket with your order, a feed at Burger Bistro makes for a happy meal of a more wholesome variety.

WHAT'S TO LIKE

Vegetarian options Non-meat eaters haven't been forgotten. Bursting with slices of roast vegetables, the Vegie Max is more than just a burger minus the meat. Potato and cumin as well as bocconcini and balsamic salad combos are also available to tempt vegos.

Thick-cut chips When they say thick-cut, they mean every letter of it, with the result being jumbo chips on par with the chunky burgers. At just \$2.80 a bowl with any burger purchase, they're among the best value chips in the land.

Own-made garlic mayo The burger bistro's garlicky, rich, thick own-made mayonnaise is simply too good for just inside the burgers. The perfect condiment to aforementioned killer chips. **The one thing I'd change** I'm sure I'm not the only one who'd love to wash my burger down with a cleansing ale or two. How's that licence application going boys?

Stats 16 Shafto Lane, Perth, (08) 9485 1729.

Burger, fries plus a milkshake: \$28

In a word Welcome

- Inner-city location • Ideal quick lunch option
- Takeaway available



New Zealand
Natura
PREMIUM ICE CREAM



mind
MARI

BOAT

It's all here
Mindarie Marina

- Award-winning Bars & Restaurants
- Outstanding Handcrafted Weddings & Conferences
- Hotel Suites



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