



STATE WINNER WESTERN AUSTRALIA

Mayfair Lane Pub & Dining Room

72 Outram St, West Perth, WA,
(08) 9425 5222, mayfairlane.com.au

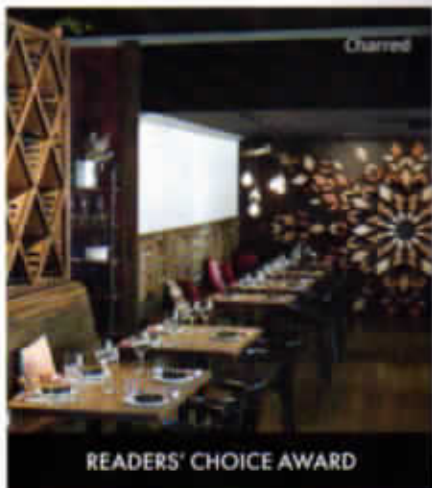
CUISINE: GASTRO PUB
SOMMELIER: FONI POLLITT
NUMBER OF WINES: 284
WINES BY THE GLASS: 52
WINE PRICE: \$\$\$

Great venues are led by great minds and great personalities. Owner/sommelier **Foni Pollitt** has both. The wine list at Mayfair Lane in West Perth is carefully selected and expansive in its offering, traversing the major wine growing regions across the globe. Each section offers something interesting, whether it is artisanal non-alcoholic drinks, hard to find Western Australian cult wines, large format super premiums, elite grower Champagnes, or great, old bottles of wine from around Australia and overseas. The selection of spirits, aperitifs, digestifs and all associated after-dinner delights is jaw-dropping, and the cellar list is something to behold.

Pollitt has expertly curated this collection of drinks with the drinker in mind – everything is delicious. Nothing has been included that does not belong. We love the write-up at the beginning about 'volcanic wines', which conveys her drive and enthusiasm for all things vinous. Mayfair Lane has created a space for itself in the heart of Perth that is perfect for dropping by for a quick drink after work, or settling in for dinner with one of the 52 wines by the glass. This list has it all. Santé Foni. **ERIN LARKIN**

FINALISTS

- ➔ **FRASERS** 60 Fraser Ave, West Perth, WA, (08) 9401 7100, frasersrestaurant.com.au
- ➔ **SETTLERS TAVERN** 114 Russell Hwy, Margaret River, NSW, (08) 9757 2290, settlers tavern.com



READERS' CHOICE AWARD

Charred Kitchen & Bar

1-5 New St, Orange, NSW, (02) 6363 1580,
charred.com.au

CUISINE: INTERNATIONAL SHARE PLATES
SOMMELIER: DAVID COLLINS
NUMBER OF WINES: 457
WINES BY THE GLASS: 73
WINE PRICE: \$\$

Genuine enthusiasm is all too rare, but **David Collins** has it in spades – well, bottles more to the point. Charred's list of over 400 wines seamlessly melds local wines with international benchmarks, all at reasonable prices. Eclectic newbies rub shoulders with serious verticals – think Giacoma Chardonnay, Penfolds St Henri and Yarra Yering No 1. But wait there's more, with mini-verticals of NSW heroes Clonakilla Shiraz Vignier, Lowe Zinfandel and Lake's Folly. Local Orange wines are highlighted, many featured on Collins' 60-plus by-the-glass list that are, thanks to Coraxin, poured in immaculate condition.

Winning the coveted Reader's Choice Award is a real feather in Collins' cap, hinging on his easy-going nature. His infectious fervour for wine is only eclipsed by his love of (real) beer. Charred won the Best Beer List Award in 2017 and Collins' has added more special brews since. All of this from a standing start in 2016 when a local eyesore was reinvented as a quirky, fun-filled venue. Charred's chef is **Liam O'Brien** (ex-Bentley, Universal, Sailors Thai) who (naturally) presides over a fabulous charcoal pit. Charred is on a roll, drop in for a chat and a glass with David Collins soon.

PETER BOURNE

FINALISTS

- ➔ **MUSE** 2450 Broke Rd, Pokolbin, NSW, (02) 4998 6777, musedining.com.au
- ➔ **CRU BAR & CELLAR** 22 James St, Fortitude Valley, Qld, (07) 3252 2400, cru bar.com



David Lawler

INDEPENDENT HALL OF FAME

David Lawler

This award recognises an outstanding individual contribution to the sommelier profession. **David Lawler** is the immediate past president of Sommeliers Australia.

SOMMELIERS' CHOICE AWARD

A new award for the best sommelier, as chosen by their peers.

NICK HILDEBRANDT

Bentley Restaurant + Bar, (02) 8214 0505,
thebentley.com.au

FINALISTS

- ➔ **GRANT DIXON/GEOFF HUNT** *FermentAsian*, (08) 8363 0763, fermentasian.com.au
- ➔ **MATTHEW SWIEBODA** *Dear Sainte Église*, (02) 9326 9745, dearsainteclair.com
- ➔ **MARC BANYTIS** *Neighbourhood Wine*, (03) 9488 8306, neighbourhoodwine.com

EACH WINE LIST IS ASSESSED ON:

- CONTENT** (45 per cent) Quality wines, extensive list, wines by the glass, mature wines from good vintages, an adequate list of aperitifs, beers, spirits, liquours and waters. The best places have innovative wines and varietals sourced from regions where they excel.
- BALANCE** (15 per cent) A balance between modestly priced/expensive wines, domestic/imported wines, wines from different Australian regions, and established/new labels. Are different wine varieties and styles catered for?
- SUITABILITY** (15 per cent) Does the list suit the cuisine and the restaurant's style and image?
- PRESENTATION** (15 per cent) Lists must show vintages and give accurate, correctly spelt information about the wines and their regions in a clear, easily navigable design.
- PRICING** (10 per cent) The judges look for value while taking into account that many restaurants have high overheads.