

# BEST OF BRITISH



So, did you hear the one about the two Englishmen and the Welshman? There were plenty of laughs when VE+T got three of Australia's top chefs together in the kitchen, but that didn't stop them rustling up some seriously good food. Sean Connolly, head chef/restaurateur of Astral in Sydney, Steve Szabo, executive chef at Palazzo Versace on the Gold Coast, and Michael Moore, chef/owner of Sydney's Summit restaurant, went back to their roots to cook Sunday lunch just like mother used to make... only much, much better

WROTE Michael Moore, Steve Szabo, Sean Connolly  
STYLED Sophia Young MICKY MARRAS MARIANNE NILOT  
PHOTOGRAPHER Mark Baper and ASSISTANTS Greg Duncan Powell





## MENU

SERVES 6

PEPPERED WATERCRESS  
AND DOUBLE CREAM VELOUTE

+

STUFFED JOHN DORY WITH  
CRAPEFRUIT BUTTER SAUCE  
2000 MOUNT PLEASANT  
LOVEDALE SEMILLON

+

ROAST BEEF WITH  
POTATO DAUPHINOISE  
AND YORKSHIRE PUDDING  
2005 GROVE ESTATE  
THE CELLAR BLOCK SHIRAZ

+

BAKED APPLES WITH SEHOLINA  
PUDDINGS AND TOFFEE SAUCE  
2005 DEEN DE BORTOLI  
VAT 5 BOTRYTIS SEMILLON

+



Stuffed John Dory with  
grapefruit butter sauce