

## Jennifer Grieve

### *Cafe Sweethearts*

- WARM SALAD OF LAMB WITH EGGPLANT CROUTONS AND GARLIC SAUCE ▪
- FILLET OF BEEF MARINATED IN SOY AND GINGER ▪
- MIRIN-DRESSED ASPARAGUS ▪

My attitude to food is clean, fresh, flavoursome, and admittedly Italian-inspired, with Japanese/Asian influences for my own pleasure. I enjoy Joanne Weir's food (Joanne is a highly regarded exponent of Californian cooking), because her attitude towards food, and for that matter, hospitality, is humorous, caring, thoughtful and energetic.

At the time of the Victorian Womens' Trust Dinner, I was cooking at Cafe Sweethearts in South Melbourne. Since then I have worked in Hong Kong at Michelle Garnaur's M on the Fringe, and at Sydney's Rockpool.

For the dinner, I simply tried to do what I would love to serve at my own dinner party — multiplied! My favourite is the lamb entree. I love salads — and this one is clean, health-giving, substantial, digestible and tasty — a salad with guts. I like food to have guts.



*Leisure moments*, by Alice Marian Ellen Bale, 1902