



# Vines, Limes and good times



**CHECK** out the vineyard. Nice isn't it. And while it's sadly no stone's throw from Brisbane, you can sample some of its wine with a five-course dinner at New Farm this month.

The chic and cheery corner pub known as the **QA Hotel** launches its 2010 Cellar Dweller series with a degustation featuring Paxton Wines from McLaren Vale on February 18.

The Paxton vineyards were established in 1979 by David Paxton, a former almond grower, who is recognised today as one of the most accomplished viticulturists in Australia.

David, who will host the Brisbane dinner, has 71ha of McLaren Vale biodynamically farmed vineyards. In

2000 the first wine under the Paxton label was released: the 1998 Paxton Shiraz.

The popular Cellar Dweller wine dinners are hosted in the historic stone cellars of the hotel, from 7pm, for \$85 per person. Book on 3358 2799.

■ Across at Portside Wharf, Hamilton, **Gusto da Gianni** has a nice little lunch special running. For \$25, choose from a list of mains and enjoy a glass of red or white wine with it. The menu is available Monday to Friday. Phone 3868 2011.

■ Here's a seriously smooth way to slide into the fun end of the week. Thursday is jazz night at the ever-cool **Limes Hotel** with live music, sensational cocktails and tapas on offer in the rooftop bar. A mere fiver will get you tapas like Moroccan meatballs with minted yoghurt, trio of dips with toasted sourdough or chicken skewers with coriander and cashew sauce. Tonight's entertainer is jazz singer Angela Fabian (*pictured*). Phone 3852 9000.



■ **Share your food news – email** [hallw@qst.newsltd.com.au](mailto:hallw@qst.newsltd.com.au).