

## EATING OUT

WITH GAIL WILLIAMS



# Quarter master

**W**HY WASN'T I surprised to hear that Ryan Taylor, the co-owner of Quarter – the smooth new restaurant making a resounding splash in the CBD – has previous connections to some of Perth's best restaurants?

There was such an air of confidence about this pared-back, sleek place – and the food was so unbelievably good – that there had to be some well-established foodie credentials behind the operation.

Taylor has prior involvement with E'cucina, Balthazar and Duende, having worked for the Nick Trimboli restaurant stable.

The chef, Shannon Wilson, has worked at London's The Fat Duck and The Botanist. And he was hand-picked to be Richard Branson's personal chef. The Virgin boss had hoped to catch up with Wilson during his flying visit here last week. I can understand why. Branson

must have developed the same yearning for lamb assiette that I did.

The lamb (\$37) sent me soaring to new heights after a nice but unremarkable take-off with a shared charcuterie platter (\$29), featuring serrano ham, mortadella, pork rillettes, cornichons and venison sausage – all high-quality products with a couple of slabs of sourdough.

I first sat up when my daughter's fish arrived – two caramelised fillets of pink snapper with wilted asian greens, steamed prawn dumplings resting in a clear ginger-laced broth.

"Hmm" was the verdict. Mmm.

I forgot to mention we were on a strict time frame and Taylor had warned us the lamb would take 15 to 20 minutes and made sure it was under way as we tucked into the charcuterie.

When it arrived it was a picture straight from a cookbook – the lamb rack pink in the middle, a column of shredded, slow-cooked shoulder on spinach puree and the shepherd's



QUARTER

pie in its own little ramekin topped with golden mash. Roasted garlic and a white wine jus brought the three dishes together.

We had just enough time for a honey nougatine parfait with berry compote (\$13). This one was as light as a cloud and so damn good it sparked a debate about which is the better dessert, ice cream or parfait.

We didn't see the wine list as it was a tap-water lunch, but Quarter has a bar licence as well as an amazing list of cocktails, which should see it do well with a Friday night drinks crowd.

That would be doing it a disservice as it deserves a long, lingering lunch.

STM

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### ➤ QUARTER

Shop 10, 93-95 William St, cnr of William and Hay streets, city

**PHONE:** 9322 2424

**OPEN:** Monday and Tuesday – breakfast and lunch; Wednesday to Friday – breakfast, lunch and dinner; Sat – dinner only

**LICENSED:** Yes, also a bar

**FOOD:** ★★★★★

**AMBIENCE:** ★★★★★

**SERVICE:** ★★★★★

**DRINKS:** ★★★★★

**RATING:** 16/20

**LOVE:** Lamb assiette

**LOATHE:** Feeling of being in a back alley

1-4: THE LESS SAID ABOUT THIS THE BETTER 5-9: CONSIDER TAKEAWAY PIZZA INSTEAD 10-12: WORTH A VISIT BUT NO RUSH 13-15: DEFINITELY WORTH A VISIT 16-18: AN ABSOLUTE GEM 19-20: A FOODIE RITE OF PASSAGE

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