



Chez Olivier L'Épicerie **NEW**

256 Glen Eira Road, Elsternwick 9523 0391

French

13/20

Neighbourhood restaurants don't come much more appealing than Chez Olivier, with its cosy bistro fitout and myriad deeper charms. The French waiters do textbook bonhomie, there's an enthusiastic approach to wine, and the food is an endearing mix of Gallic classics and cross-cultural remixes. Most familiar dishes are true to type: there's steak tartare and snails dunked in butter and garlic. Other dishes plunder the owner's background: petite mussels are steamed with sausage and prosciutto, the way Olivier Normandin ate them as a child in Cap Ferret. They're delicious. French–Australian melanges abound: there's grilled kangaroo with ratatouille, and 'Frozzie' (Frog–Aussie) duck with a sweet and sour sauce. And, in an even more local touch, the generous charcuterie plate is easy on the pork because many of the area's Jewish diners won't eat it. Look out too for modern, even experimental, dishes such as smoked fish (delivered in a smoke-filled jar) and fluffy clouds of scallop mousse. There's no going past the classics for dessert, though. The chocolate fondant is a font of self-saucing seduction and the tarte tatin is a sticky treat. *Also in Prahran.*

Open Daily noon–3pm, 6pm–late

Typical prices E \$18 M \$34 D \$14

Cards AE DC MC V Eftpos

Wine A compact list that plucks from France and Australasia; plenty by the glass; BYO Sun–Thurs (corkage \$11 a bottle)

Owner Olivier Normandin

Chefs Jacky Frenot & Adrian Schubert

Seats 30; outdoor seating; private room

www.chezolivier.com

Map page 267 **Melway** 67 H1

Source: The Age Good Food Guide 2010, Janne Apelgren (ed.), Melbourne: Penguin Books, 2010, p. 56