



Fog
142 Greville Street, Prahran 9521 3155

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CONTEMPORARY/AMERICAN
14.5/20

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The imposing door-men guarding the entrance on Saturdays are your first clue to Fog's other life as a cocktail bar. The sleek dresses parading through the sleek, expansive loft-like space will be your second. Noise levels can escalate as the night goes on, but once seated at dark wooden tables, with wine poured, the food will command your full attention. In the Texan chefs and brothers' eclectic menu, Asian flavours, steaks and risotto sit alongside the south-west American dishes close to their hearts. A model steak tartare displays southern generosity with a pile of wafer-thin, hand-cut potato. For mains, 'Texas-barbecued' smoked organic chicken hums with earthy chipotle, arriving with a creamy potato salad and sharp bacon and brown sugar vinaigrette. Desserts show flair but occasionally misfire – the 'pop rock' salad with chocolate bavarois lacks discernable fizz, but that's a quibble. Service is polished, the staff adding southern-style warmth.

Fog is unashamedly glamorous, from its glossy black lacquer bar to its slick service to its film-set mood-lighting. The accomplished American chefs bring their southwest US heritage to the table, pulling together fresh seasonal produce to enliven dishes like fried zucchini flowers (beer-battered and served on creamed corn), a BLT (with pancetta), or prawn tostadas. Fresh seafood features heavily here and the Sydney rock oysters are shucked to order. Mains are stylish twists on southern comfort food – a seafood stew, a Black Angus steak, or a sticky Texas-style barbecue chicken basted in a bacon and brown sugar vinaigrette and served with potato salad. Specials can feature a lightly battered steak – just thicker than a minute steak, fried tender – with homely black-eyed peas and a slab of buttery, crisp 'Texas toast' fried on one side. Desserts are sensational – the 'Mexique chocolate molten cake' is black as night, with an oozing chilli and chocolate centre, while the custardy banana creme pie is sculpted sky-high with toasted meringue and accessorised with slices of bruleed banana. Finish with an expertly made cocktail in the fairy-lit open-air back bar.

Fog has the feel of a chic New York eatery – all glossy black, chic and woody – which is not surprising, given its owner's CV. Sam Frantzeskos had restaurants in the United States after running successful Melbourne nightclubs. Opening Fog in 2006 with three American chefs, he aimed for contemporary south-west USA fare. Two of the original chefs remain, now serving up a modern Australian menu with an occasional nod to the US, Asia and Europe. Crab might come with avocado, salsa and black beans, a seafood stew with roasted capsicums and a rich winey fumet. The share platter is part antipasto, part charcuterie board. A main course of crisp pork belly with soba noodle salad, sweet and sour cabbage and soy honey glaze bombards the palate with harmonious flavours. Quality steak and lamb is handled well and a flavoursome duck cassoulet, packed with white beans, duck confit and chorizo, is lusciously wintry. The banana-cream pie is an irresistible coupling of white-chocolate custard and banana brulee. Fog's bar does get busy and loud later in the evening, but this doesn't interfere with dining. If you prefer, Saturday brunches are long and lazy.

Open Tues–Wed 5–10pm; Thurs–Fri noon–1am; Sat 10am–1am; Sun 10am–10pm
Typical prices E \$22 M \$36 D \$18
Cards DC AE MC V
Wine Flashy list geared to celebrating
Owner Sam Frantzeskos
Chefs Jeremy Sutphin & Cris Sutphin
Seats 147; outdoor seating; bar
www.fog.com.au
Map page 270 Melway 2L H11

Open Tues–Wed noon–late; Thurs–Fri noon–3am; Sat 10am–3am
Typical prices E \$20 M \$39 D \$17
Cards AE DC MC V Eftpos
Wine Fairly broad list of Australia's fancier drops; some European choices in there, too, with plenty of opportunity to splash out
Owner Sam Frantzeskos
Chefs Jeremy Sutphin & Christopher Sutphin
Seats 147; outdoor seating; private room; bar
www.fog.com.au
Map page 290 Melway 2L H11

Open Tues–Wed noon–midnight; Thurs–Fri noon–3am; Sat 10am–3am
Typical prices E \$20 M \$39 D \$16
Cards AE DC MC V Eftpos
Wine Classy Australian labels plus a few good Italian and French wines; reasonable mark-ups; 33 by the glass, mainly \$10–\$13
Owner Sam Frantzeskos
Chefs Jeremy Sutphin & Christopher Sutphin
Seats 147; outdoor seating; private room; bar
www.fog.com.au
Map page 266 Melway 2L H11

And ... Late-night supper menu – try the club sandwich with Vermont cheese.