

SPECIALISED

AND HUSH-HUSH EATING

Clockwise, from above: The YARD Vibe Dive Collective Concepts Destination Joint. Burgers sold at The Dog's Bollocks in Cape Town. HQ in Johannesburg. Food, like fashion, has a tendency to reflect what's happening in the world – a barometer of everything happening around us. Following from private supper clubs and popup eateries, the inevitable evolution is the "speakeasy" trend combining specialisation and secret eating (no, not the kind aberrant dieters do alone, but the kind for which you and your friends scour the city).

The Dog's Bollocks in Cape Town is just that. Nigel Wood, who offers

only burgers, has reclaimed a tiny sliver between some industrial-looking buildings in Roodehek Street in Gardens. The cooking style's old-school – comfortable and slow. And when he runs out of buns, that's it, folks.

With expansion plans going ahead, Wood says The YARD Vibe Dive Collective Concepts Destination Joint (www.facebook. com/YARDCT) will offer the best eating and drinking experiences in Cape Town, with five concepts: The Dog's Bollocks, Deluxe Coffeeworks (best caffeine fixes), Mucky Mary's All Day Hubcap Breakfast (old-school breakfasts), The Bitch's Tits (sandwiches) and Fat Franco's Pizza Warehouse (limited-edition

pizzas). The next launch is Dapper Trapper's, a limited-menu, budget-conscious eatery.

Johannesburgers can enjoy specialised eating at HQ (www. hqrestaurant.co.za), where the choice is steak, salad and chips and nothing else. However, its location is no secret. So entrepreneur Gert Schoonraad (of Gin fame) decided to open Great Dane (6 De Beer St, Braamfontein, 011 403 1136), an eatery and bar in the CBD specialising in hotdogs, but with vegetarian options too. The password system at the venue keeps it intimate and gives it that rockstar edge for which Schoonraad's ventures are known.

- DANIEL SCHEFFLER



Under the hammer

Like art auctions, wine auctions are vibrant play-offs involving aesthetics, worth and not a little status-mongering.

The two best-established South African ones offer an abundance of all three, as well as superb wine. One of the world's five major wine auctions, the 39th Nederburg Auction (6-7 September in Paarl) offers what connoisseurs term "provenance": wines with a track record. The Nedbank 29th Cape Winemakers' Guild Auction (5 October in Stellenbosch) presents wines with a creative edge and diversity of style. – MELVYN MINNAAR

MOVERS AND SHAKERS

Vesper Martini (as made in Casino Royale)

Stir and strain 37,5ml (about 2,5T) gin, 25ml (5 tsp) vodka and 15ml (1T) Martini Bianco in a martini glass. Garnish with a large slice of lemon peel.

Learn how to shake up your dinner party with super-smooth mixes, courtesy of Liquid Chefs' cocktail-making course, R390 per person. www.liquidchefs.co.za

