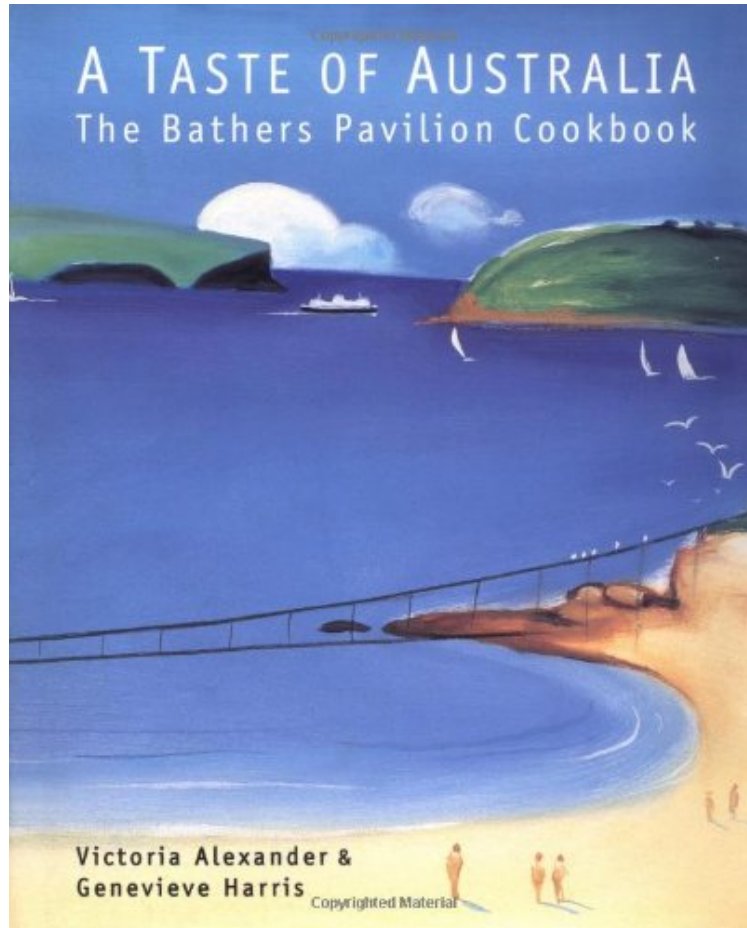


[Download pdf] A Taste of Australia: The Bathers Pavilion Cookbook

A Taste of Australia: The Bathers Pavilion Cookbook

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Victoria Alexander, Genevieve Harris : A Taste of Australia: The Bathers Pavilion Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised A Taste of Australia: The Bathers Pavilion Cookbook:

0 of 0 people found the following review helpful. fantastic.By Robert TownleyIt was, is, fantastic.2 of 3 people found the following review helpful. A Taste of AustraliaBy A CustomerA well produced book,it contains a lot of recipes which have ingredients found mainly in Australia.Being an Aussie I can assure you we do not eat Crocodile Burgers or Kangaroo Roast; But if you have an inkling for this sort of stuff,this is the book.1 of 6 people found the following review helpful. Quite a treat, mate!By A CustomerI've only given the book a quick look, but the recipes are quite unusual and sound delicious. The book contains lovely photos of the restaurant which produced these recipes. It makes me ready to go down under!

Food-lovers know that Australia is the next outpost of the culinary frontier -- and that the charming Bathers Pavilion

Restaurant, on the beach of Balmoral, is at the forefront of New Australian cuisine. Located in a historic building, this unique restaurant and its cuisine have drawn visitors from around the world since it opened in 1988. - Here you will find eclectic dishes blending tastes from the Pacific Rim with Mediterranean accents and the freshest local herbs and produce to create a signature style that has won glowing reviews from visitors and critics alike. This cookbook presents more than 70 of the restaurant's most popular dishes. Innovative and refined, these recipes are also surprisingly easy to prepare in the home kitchen, using ingredients readily available in any American supermarket.