

# Foodies flock Subo seasons

AFTER 18 months' wait, Newcastle West's Subo has been embraced whole-heartedly by Newcastle's foodies.

It was opened late this year by former Lexus Young Chef of the Year winner Beau Vincent and wife Suzie. Beau has previously worked at Tetsuya's, Restaurant Assiette and Melbourne's Bistro Guillaume – and Suzie has spent time at Guillaume at Bennelong and Claude's.

"Newcastle responded very well to our opening and people have been very supportive," Beau told GT. "Mostly, the people we have coming in are ones who are excited by food, who appreciate quality, our intimate space and a wine or two. The most popular dishes so far have been our confit chicken wings with hay veloute and also the braised beef rib with smoked paprika mayonnaise."

The chef said the menu was always dictated by the seasons and the concept behind the menu was that the food should always be "creative, interesting and, most importantly, delicious".

Subo is offering a New Year's Eve menu which will be a "best of" eight-course tasting menu,



**HARD WORKER:**  
Beau Vincent.



including blue swimmer crab with zucchini flowers, confit chicken with hay veloute, braised beef rib and chocolate mousse with puffed rice brittle.

The cost is \$95 a person, with a premium wine match for each course for an additional \$65.

"The process to open Subo took 18 months, so we are delighted to have opened in time to see out 2011 and bring on 2012!" Beau said.

"My new year's resolution seems to always be the same: eat well, work hard and be happy."