

Easy as '1 two 3'

RESTAURATEURS may be feeling the pinch but not all are packing their bags and heading for the high country.

In Broadbeach, at least there are two new ventures under way – Thierry Hinaut's refined Biscotti in Broadbeach on the Park which opened last Thursday and Andrew McElhone's yet-to-open '1 two 3' Mediterranean in the Phoenician building.

Considering they operate more than one restaurant each, the men exude confidence in the hospitality industry which has had a tough time in the past 12 months.

Thierry also owns French restaurant Bistro Blanc while Andrew has Sage and Yellowfin – all of them in Broadbeach.

The '1 two 3' concept will launch later this month in what was, until recently, Sopranos and promises to be something a little different in its approach.

From small to substantial, tiny to tremendous, do you fancy a little or a lot?

This revolutionary concept allows

the diner to decide the portion size dependent on appetite and budget.

There will be popular dishes from all around the Mediterranean with a Modern Australian slant.

Spanish paella, a French-inspired lamb rack, a tender osso bucco and a choice of North African tagines are just some examples of what will be found on the menu.

"We believe you should have the choice and flexibility to eat the way you want to eat, so we offer two or three different sizing options on most of our menu items," says Andrew.

"Our revolutionary format allows you to abandon the constraints of traditional a la carte dining and revel with us in culinary promiscuity and indecision."

The '1 two 3' concept works like this:

- 1 – is designed to offer 'just a taste' and give customers more dining freedom than ever before.

Having taster options affords the freedom to explore more dishes and allows diners to surrender their fear of committing to a single dish by trying a little of everything.

- Two – most items on the food

menu are offered in an entree size.

- 3 – diners know their appetite better than the restaurant, so they can dictate the size of the serving.

After all, diners know how much they want to eat. Mini, moderate or massive, it's up to you.

No one will have to miss out on anything as all of the desserts are portioned in taster size as well as regular and platter sizes.

Just choose one, two or any three tasters preferred and create your own dessert plate.

It's an affordable way to eat as much or as little as you like.

Even the wine and beverage menus are designed to give guests greater range, choice and flexibility than ever before.

Most wines and other hot and cold beverages are also served in keeping with the theme of three sizes.

There are no rules to the way this menu is approached.

Diners can order several things at once and have a little picnic at the table, or they can order one dish at a time and just keep ordering and eating until they feel satisfied.

It's as easy as '1 two 3'.



Restaurateur Andrew McElhone