

VENZIN

FOOD CULTURE & TRAVEL



#01

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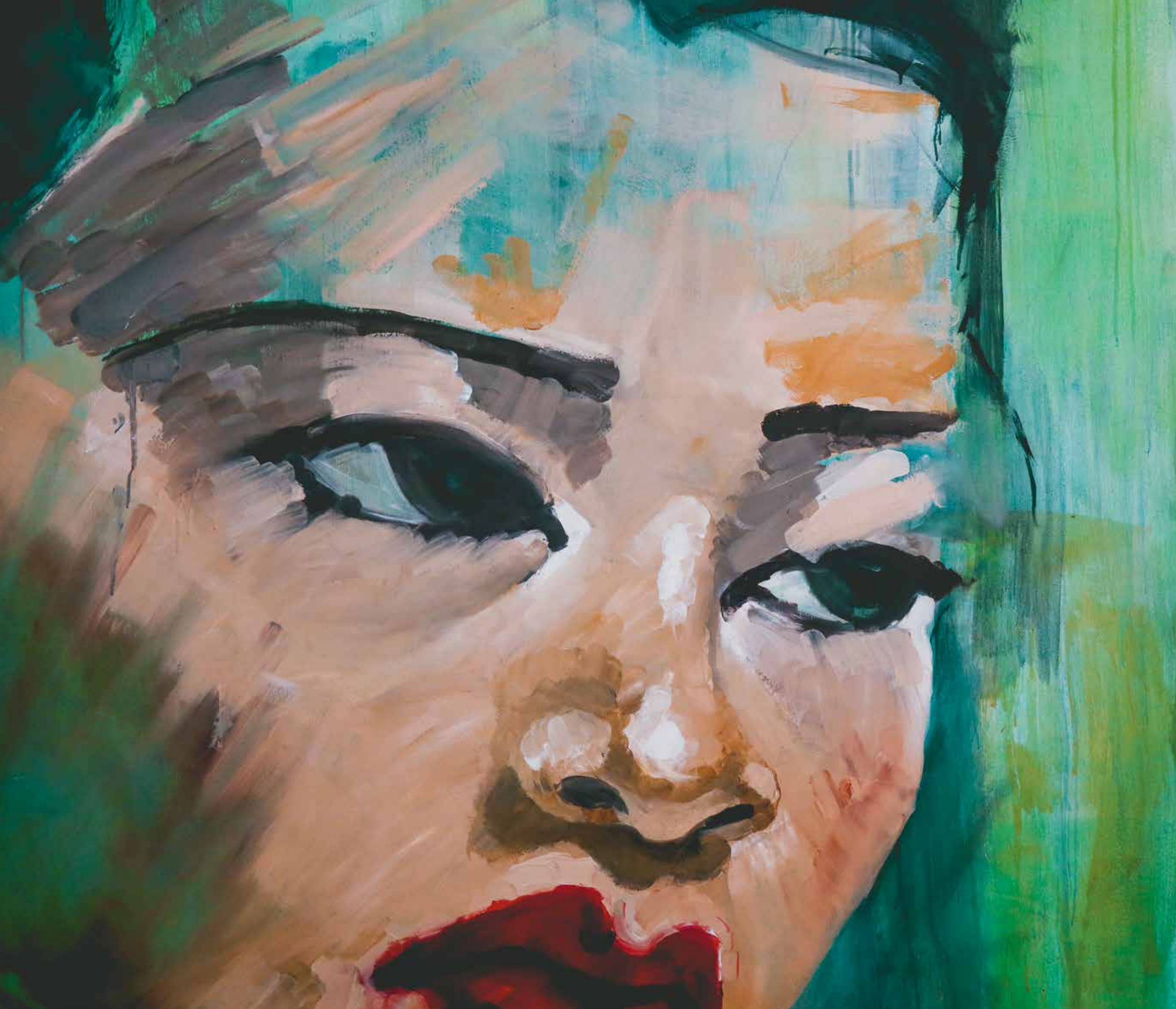
VENUES

RECIPES

COFFEE SCHOOL

TRAVEL

VOUCHERS



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Candice and Giorgina

EDITOR’S LETTER

As the Venzin Group grows, the creativity flows, and when a restaurant entrepreneur and a creative writer become great friends, a collaboration is inevitable! With a team of talented ladies joining us, we’re ecstatic to bring you the first Venzin magazine!

Flick through colourful (often mouth-watering) images and enjoy reading light editorials, as you sip on your coffee and satisfy your food cravings. Find out about each venue and its history, and travel to where our menus are inspired by reading our destination stories on Bali and Venzin family origin, Switzerland.

Drawing inspiration from Southeast Asia back to our Brisbane venues, now you can recreate some of our cafés and restaurants’ most iconic and delectable dishes in your own home, with our recipe section.

We hope you enjoy reading Venzin Food Culture & Travel. Feedback is welcomed, and you can get in touch with us via the details listed further down the page. It’s been a pleasure!

Candice

TEAM

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VENZIN FOOD CULTURE & TRAVEL

Venzin is a complimentary publication distributed in the Venzin Group cafés and restaurants for your enjoyment. For all enquiries, please get in touch with Giorgina Venzin — giorgina@venzingroup.com.au.

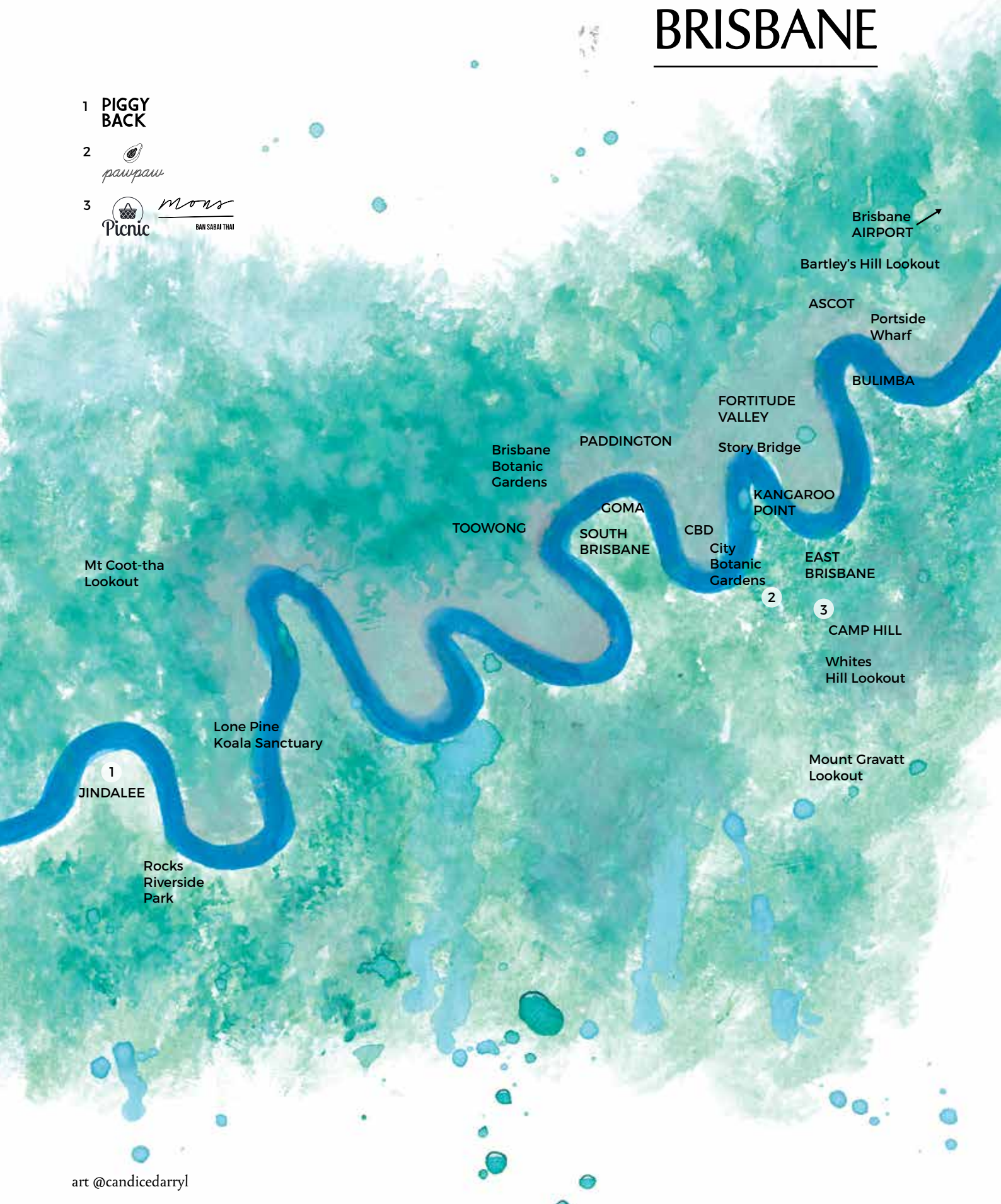
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THE VENZIN GROUP



BRISBANE

- 1 PIGGY BACK
- 2 paupaw
- 3 Picnic Mons BAN SABAI THAI



art @candicedarryl



“A RESTAURANT CONSISTS OF
A TEAM OF AMAZING BEINGS
WHICH GET THE FOOD FROM
THE KITCHEN TO YOUR TABLE.
WITHOUT A HAPPY TEAM THE
RESTAURANT DOES NOT EXIST.”

GIORGINA VENZIN

PAWPAW

EXCITEMENT HAS ALWAYS BEEN IN THE AIR AT THE ICONIC FOODIE HAVEN, CREATING AN AMBIANCE THAT’S HARD TO WALK ON BY.



“... THE BUSTLING CAFÉ CATERS TO THE HEALTH CONSCIOUS, VEGANS AND VEGETARIANS, BUT CERTAINLY DOESN'T FORGET THE MEAT-LOVERS.”

Bright orange neon signs and galvanised metal sheets cover the outside of the building, giving Pawpaw an edgy, grunge vibe, changing instantaneously as you enter the venue. Spacious rooms, high ceilings with white cane lights hanging elegantly, green fern paintings adorning its walls and Bali-inspired interior celebrates a modern chic, holiday atmosphere. It makes the venue quite a cool place to hang out – literally and figuratively.

Before becoming the café we know today, first was the taking over of Green Papaya in 2011. This was a small Thai and Indonesian restaurant and the first eating establishment run by Gina Venzin. This trailed the completion of her university studies, and laid the foundation for her successful career as a café entrepreneur, alongside her father, Raymund Venzin.

Although Green Papaya offered undeniably tasty cuisine, the restaurant wasn't earning enough money to cover the rent. The abundance of unused space out the back triggered the idea to open up the venue and turn it into Pawpaw Café in 2012.

The café and restaurant operated simultaneously for three years, Pawpaw would welcome people in for coffee, breakfast and lunch during the day; in the evening, Green Papaya would offer its Asian fare. The chef at Pawpaw was enthusiastic and excited to experiment with new and fun menu items, which helped the venue take off exceptionally quick as it become one of the first cafés of its time to do things differently in Brisbane. With franchise cafés scattered throughout suburbs, Pawpaw and other locally owned cafés' creativity and innovation, inspired chefs and restaurant entrepreneurs alike to open up their own cafés. This was when the Brisbane café boom had begun!

After selling two other cafés Gina owned and operated in 2014, (Little Pawpaw and Raw Pawpaw) the profits encouraged Gina's decision to close Green Papaya's doors and renovate the entire venue to create something quite special. In May 2015, her vision finally became a reality, and the venue reopened as the all-day Pawpaw Café people know and love today!

Achieving perpetual, inventive menus by gathering inspiration from team visits to Thailand and Indonesia, Pawpaw offers variety in their all-day-breakfast and lunch menu, which is bursting with flavour diversity. Experienced chefs plate up butterscotch waffles, breakfast pizza, boa burgers, zucchini Pad Thai and more throughout breakfast and lunch, making it difficult to decide what to have each time you visit. Since Green Papaya is no more, Pawpaw offers a delectable modern Asian dinner most nights, spicing things up with impeccably crafted curries, lamb shanks and chilli caramel pork just to name a few dishes. The menu and interior aren't the only things that take inspiration from Southeast Asia, the beautiful dining ware is also sourced from overseas.

The bustling café caters to the health conscious, vegans and vegetarians, but certainly doesn't forget the meat-lovers. Pawpaw was the first venue in Brisbane to serve up delicious and refreshing CocoWhip, a low fat vegan, organic, dairy and refined-sugar-free soft serve – essentially a guilt-free dessert, created by health food innovators, BSKT.

Pawpaw's focus is on upholding its title as one of the most iconic cafés in Brisbane. Gina and the team not only work together, they exercise, hold special events for team building and travel together, to maintain positive and balanced lifestyles and motivate creative imaginations to run wild. New ideas are constantly brought to the table, which Gina and the chefs plan to do for many years to come.

898 Stanley St, East Brisbane • 3891 5100
Open 7 days from 7am for breakfast and lunch
Open Wed – Sun from 5:30pm – late for dinner
@pawpawcafe

words CANDICE
snaps SAVANNAH

1. Coconut pudding
2. Pan-fried barramundi
3. Roti canai curry
4. Front entrance





“FOOD IS FUEL,
IT'S A NECESSARY AND
INESCAPABLE COMPONENT
OF LIFE.”

CHEF BOWYO OF PAWPAW & MONS

WINNER BEST THAI QLD 2016



MONS
BAN
SABAI
THAI

TUCKED AWAY ON THE CORNER OF MARTHA STREET IN CAMP HILL, A BRISBANE RESTAURANT IS TRULY TESTIFYING THE DEFINITION OF ‘HIDDEN GEM’.

“... AWARDED BEST THAI RESTAURANT IN BRISBANE FOR THREE YEARS RUNNING.”

Raymund Venzin opened Mons Ban Sabai 12 years ago – his very first eating establishment and the catalyst of what would soon turn into the Venzin Group empire.

His decision to launch the business was influenced by food studies taken in Thailand, eventually leading to the sale of homemade curry paste at local markets. Motivated by his interests in the industry and his passion for quality cuisine, he abandoned his long-term job in mechanical engineering and instead embarked on an entirely new, culinary career.

Despite his inexperience, Mons Ban Sabai valiantly swept the Brisbane foodie scene off its feet, with whispers of the ‘best Thai restaurant in the city’ quickly confirmed by restaurant and catering judges. On top of countless praise and raving reviews received online, over the last 12 years Mons has won many awards, including Best Thai Australia, Best BYO Australia and Best Thai QLD five times.



Even knowing its impeccable reputation and list of impressive accolades, first-time diners are guaranteed to be shocked by the quality of Thai food served. The menu is brimming with a cleverly thought-out combination of modern and traditional cuisine, fusing exciting, risk-taking options such as Island Duck Curry (roasted duck in red curry sauce, lychee, sweet pineapple and basil) and Pad Prik Khing (crispy soft shell crab or snapper in sweet and dried curry) with staple favourites, including Red Curry and Pad Thai. Meals are bursting with exotic flavours, fresh herbs and aromatic spices, all while retaining a humbling, home-cooked honesty that reflects the chefs’ genuine love for Thai food.

The ambience at Mons Ban Sabai has also played an integral part in its success – dim lighting, quirky artworks and stylish interiors are complemented well by the impeccable table service and friendly, attentive staff. The restaurant oozes of elegance and class, though like the chilli sprinkled over curries, packs an artistic, contemporary punch.

Mons Ban Sabai is open for dinner every night from 5:30pm, available to dine-in and takeaway, plus providing delivery in surrounding suburbs. We have no doubts the cuisine will exceed all expectations – though if you need further convincing, it’s BYO, as well.

12 Martha St, Camp Hill • 3843 5366
Open 7 nights from 5:30pm – late
@monsthairrestaurant

words GABRIELLE
snaps TAHLIA

- 1. Pad See Ew
- 2. Thai fish cakes (see recipe on page 26)
- 3. Bowyo preparing dishes



“DURING A BUSY SERVICE IT'S LIKE
WORKING ALONGSIDE A MOTLEY
CREW OF UNLIKELY INDIVIDUALS
WHO WORK IN UNISON LIKE A HIGHLY
CHOREOGRAPHED BALLET. MAGIC!”

HEAD CHEF RODNEY OF PICNIC





PICNIC

A BUZZ OF
HAPPY CHATTER,
DELICIOUS SMELLS,
AND BRIGHTLY
COLOURED FOOD
AND FIT-OUTS IS
WHAT YOU'LL FIND
AS YOU APPROACH
PICNIC CAFÉ.



Adorned with foliage, Picnic opens its doors to the public like a warm and welcoming hug. The friendly scent of freshly ground coffee greets each customer as they take in the generous choice of pastries on display; there's a positive energy to this café that is tangible the moment you step inside.

Picnic wasn't always the sweet and vibrant café it is today, in fact, it had a completely different past as an Italian restaurant (La Finestra) owned by Raymund Venzin. Unfortunately, La Finestra was not the roaring success of Venzin's dreams. Something had to change; there was a dream to fulfil and Venzin knew that dream wasn't right yet. It was his daughter, Gina, who bravely suggested the fresh new start. She took an incredible leap of faith, and requested that La Finestra was emptied – of staff, of fit-outs, and of Italian food – and closed its doors. Behind those closed doors a new project began; busy renovating and re-decorating, to create the beautiful café we enjoy today.

Picnic Café is now a gem for locals to exult in and foodies to flock to. It serves beautifully colourful breakfasts and lunches with flavour that packs a punch. Meals are generous, yet delicately arranged and presented with the utmost care, many complete with edible flowers. Food and culture is a strength of Brisbane's, and Picnic Café is proud to contribute to that with confidence.

The food at Picnic is largely influenced by Rodney Florent, the café's head chef. Florent describes his style of cooking as 'eclectic, honest, generous, and from a love of food.' Chef Andrea Chandra, who also has significant influence over Picnic's menu, describes his cooking as 'fusion – to create something scrumptious and exciting.' With 36 years of professional cooking between them, Florent and Chandra certainly accomplish that.

Whilst the food at any café is integral, the environment is also crucially important. Picnic Café provides a comfortable and beautiful space to spend time with friends over coffee or a meal. Its wide open windows and doors let in the fresh Brisbane air, and the gentle local bustle of Camp Hill outside coupled with the busy grinding of coffee inside, create a winning combination. At Picnic, you can wrap yourself in the sensations around you and find your happy place.

12 Martha St, Camp Hill • 3398 6600
Open 7 days from 7am – 3pm and takes bookings for 8+ guests
@picniccafe



“FUSION – TO CREATE
SOMETHING SCRUMPTIOUS
AND EXCITING.”

words GRETEL
snaps TAHLIA
1. Andre, Johanna and Mai
2. Vegan pancakes
3. Andre in the kitchen
4. Breakfast brisket



“YOU NEED WATER TO
LIVE BUT YOU EAT FOOD
FOR LOVE OF LIFE.”
CHEF DAVE OF PIGGY BACK

RECIPES

FROM VENZIN KITCHENS
TO YOURS



Green Curry Paste

MAKES 800G

INGREDIENTS

25g cumin seeds
50g coriander seeds
9 cloves garlic, chopped
9 whole shallots, chopped
19 whole green chilli, deseeded and chopped
250g galangal, chopped
5 lemongrass stalks, outer leaves removed, inner stalk chopped
5 kaffir lime leaves, stalk removed, leaves chopped
100g shrimp paste

METHOD

- Roast coriander and cumin seeds in a fry pan on medium heat, until they begin to colour and release their aroma.
- Remove fry pan from heat, then transfer coriander and cumin seeds to a spice mill or blender to grind/blend to a powder.
- Put the shallot in a blender or use a pestle and mortar to pound. Add garlic, chillies, galangal and lemongrass. Once ingredients are well combined, add the kaffir lime leaves, shrimp paste and ground coriander and cumin and continue to pound or blend until smooth.
- Tips: Green curry paste can be frozen for up to three months in ice cube trays, making them easier to portion for dishes.

Wagyu Green Curry with Lychee and Green Apple

SERVES 2-4

INGREDIENTS

200g wagyu steak, medium cook/grill, sliced
200g coconut cream
1/2tbs green curry paste
1tbs vegetable oil
pinch of cumin powder
pinch of coriander powder
1/2tsp tumeric powder
2tbs fish sauce (to taste)
25g palm sugar (to taste)
10 Thai basil leaves
10 whole lychee
1/2 large green apple, cut into wedges

METHOD

- Heat vegetable oil in a saucepan, then add green curry paste and gently cook on low heat for one minute. Add cumin powder, coriander powder and tumeric powder and keep stirring for two minutes. Then add coconut cream, palm sugar and fish sauce. Bring to a boil.
- Once the curry sauce has come to a boil, turn the heat down to simmer and add cooked wagyu, apple wedges, lychees and Thai basil leaves and cook for 30 seconds. It is important not to overcook on this step, as you want to keep the meat tender and apple crunchy.
- Serve immediately.



Quinoa Goreng

SERVES 6

INGREDIENTS

3 cups mixed quinoa
400g pork belly or fillet, cooked, chilled and chopped
200g shrimp, cooked
2 cup broccoli, chopped
250g whole egg, beaten
1tbs garlic, crushed
100ml kecap manis
50ml soy sauce
200g bean shoots
1 cup spring onion, chopped
6 eggs

METHOD

- Wash and cook quinoa in six cups of water until absorbed. Set aside to cool.
- Heat wok and add 1tsp oil until very hot, then add cooked pork and shrimp, broccoli to the wok and fry until the pork is crispy. Be careful as the pork may spit hot oil during cooking.
- You need to work quickly with the following steps.
- Add garlic and egg mixture and stir through until cooked.
- Add quinoa and continue to fry and toss until all ingredients are well dispersed.
- Mix through the sauces, then stir through bean shoots and spring onion.
- In a separate pan, fry the six eggs individually.
- Serve the fried quinoa mix with the one fried egg on top of each serving. Another serving suggestion is to add sambal sauce, prawn crackers and sliced cucumber.

@picniccafe

Saffron Cream Prawn Pappardelle

SERVES 1

INGREDIENTS

3 tiger prawns
200g pappardelle, cooked al dente
150ml coconut cream
1/2 garlic clove, sliced
pinch of saffron
1 small red chilli
50g coconut threads, toasted
1 tsp oil
coriander, for garnish

METHOD

- Peel and devein prawns, leave on heads and tails.
- Heat oil in a large fry pan and add the oil and fry prawns until they have started to caramelise.
- Add garlic and fry for one minute, then add coconut cream.
- Reduce heat, add saffron and chilli and reduce cream to thicken.
- Add cooked pasta to fry pan and toss together. Plate into a pasta dish and top with toasted coconut, coriander and serve.

@piggybackcafe

A close-up photograph of a waffle topped with a large scoop of chocolate ice cream, a brownie, marshmallows, and a red flower. Strawberry sauce is drizzled on the plate.

S'mores Waffles

SERVES 6

INGREDIENTS

- 6 waffles
- 12 scoops of rocky road ice cream
- 12 marshmallows, toasted
- 6 meringues, broken apart into bite size pieces
- 2 brownies, broken apart into bite size pieces
- 200ml strawberry sauce
- 1 packet of popping candy

METHOD

- Heat waffles in the oven.
- Place sauce decoratively on the serving plate, then place the waffles on top.
- Place scoops of ice cream onto waffles, then sprinkle all other ingredients over the top.

@piggybackcafe

A close-up photograph of a deconstructed orange lamington, showing a yellow cake base topped with whipped cream, orange blossom water, coconut chips, and dark chocolate sauce. It is garnished with white flowers and almond flakes.

Deconstructed Orange Lamington

SERVES 6

INGREDIENTS

- 10g butter, melted
- 150g plain flour
- 150g sugar
- 1.5tsp baking powder
- 2 eggs
- 6tbs milk
- 100ml thickened cream, whipped
- 15ml orange blossom water
- 100g coconut chips, toasted
- 250g dark chocolate
- 50ml cream

METHOD

- Add melted butter, flour, sugar, baking powder, milk and eggs into a bowl and mix well.
- Fill half a ramekin tray (sprayed with cooking oil) with the mixture. Cover the tray with cling wrap, poked with breathing holes, then microwave for 50-60 seconds.
- Add orange blossom to the whipped cream and mix together.
- Melt dark chocolate in the microwave in 30 second bursts, then add to cream and mix well.
- Divide cooked sponge into six and plate up with whipped cream and chocolate sauce, topping with coconut chips.

@piggybackcafe

Thai Fish Cakes

MAKES UP TO 32 FISH CAKES

INGREDIENTS

1000g basa mince (or any fish you prefer)
100g red curry paste
5tbs fish sauce
5tbs sugar
1 large egg
1 cup green beans, finely sliced
10 kaffir lime leaves, stalk removed
and finely sliced
vegetable oil for deep frying

METHOD

- Mix basa mince, red curry paste, fish sauce, sugar and egg in a blender until it becomes a paste.
- Remove mixture from blender and place in a bowl. Add green beans and kaffir lime leaves to the bowl and mix well.
- Heat the oil in a fry pan (temperature 170 - 180 degrees celsius).
- Make fish cakes from mixture to the size of your palm, then cook in the hot oil, flipping the cakes after two minutes on each side. Place the cooked fish cakes on a paper towel to remove excess oil.
- Tips: Best served with sweet chilli sauce. Fish cakes can be frozen for up to three months.





VENZIN GROUP COFFEE SCHOOL

Based at Piggy Back café, head barista, Emily Coumbis welcomes all to attend the Venzin Group Coffee School in Jindalee.

Whether you're a beginner wanting to learn basic barista skills, or experienced and looking to advance your skills, the classes teach students the basics needed to brew the perfect coffee and to create a latte masterpiece, including our famous rainbow coffee latte art!

Emily is the epitome of a creative barista, recently taking out first place at the ASCA QLD State Latte Art Championships. You may have also seen (along with the 7.4 million other viewers) the rainbow latte art video going viral on Facebook via Viral Thread! Emily shares her creations on her Instagram @em321.



Emily Coumbis



VENZIN
COFFEE
SCHOOL

GRIND.
EXTRACT.
POUR.
DESIGN.
SERVE.
ENJOY.

Join us for fun barista and latte art classes where industry professionals walk you through the steps to making the perfectly presented cup of coffee.

By popular request we now offer our exclusive rainbow coffee classes too!

Simply email us at venzingroupcoffeeschool@gmail.com for more details.

**BARISTA BASICS. LATTE ART FOR ALL LEVELS.
GIFT CERTIFICATES AVAILABLE.**

  / [venzincoffeeschool](https://www.facebook.com/venzincoffeeschool)



PIGGY BACK

PIGGY BACK CARRIES TYPICAL QUALITIES OF THE YOUNGEST MEMBER OF THE FAMILY.

“I LOVE TO TRY ANYTHING, IT’S ALL ABOUT CREATING EXCITING FOOD MEMORIES FOR ANYONE I CAN COOK FOR.”

Usually known as the cheekiest – getting away with things others cannot and finding ways to stand out from the rest – the café definitely represents the stereotype, jumping off the back of the Venzin Group and doing things in its own, fresh way. Taking Brisbane’s south east café scene to new heights, Jindalee locals and food lovers beyond have been enjoying breakfasts, lunches and playful-themed evenings at Piggy Back since its birth in April 2016. Cute puppies, fitness goers and hungry people are frequently spotted along Currangandi Road and of those, many seek out the venue with bold black and white signage, driven by the scent of Fonzie Abbott coffee. A gorgeous, large arched window welcomes the beautiful day inside to the casual dining area. With the family recipe book and some extra notes scribbled, new pages added and some torn out, Piggy Back continuously recreates some of the most popular café dishes, while adding their own creative touch. Since the team at the café love to play with their food, you’ll discover delicately placed edible plants and flowers, crumbled candies, drizzled syrups, and other artsy touches, adding new flavours and elements to scrumptious breakfasts and lunches, mouth-watering desserts, and vegan and vegetarian delights.



Enjoy fun twists on açai bowls, trio eggs benedict, red velvet french toast, s’mores waffles, colourful salads and daily specials jumping on the menu and more – you’ll either come back with cravings for your favourite go-to, or be spoilt for choice with the ever-changing menu. Also typical for children to colour on just about anything, Piggy Back also boasts their famous rainbow coffee and extravagant super shakes with lollies poking out of them, brightening up their customers’ days! Head chef Dave Toth says he doesn’t really have a particular style of cooking, explaining, “I love to try anything, it’s all about creating exciting food memories for anyone I can cook for.” He believes the secret to a successful restaurant is, ‘keeping it simple’. With 15 years of experience, Dave has instilled Piggy Back with the confidence and wisdom to stand alongside the big guys in the foodie game. Piggy Back frequently opens its doors in the evening to invite its friends over to play just a little longer, with special pop-up events including Dessert Night, Vegan Night, Mexican and Asian Nights and more recently, Halloween Night, consisting of super cute treats and meals to enjoy at the venue or to take away. Its first birthday may be fast approaching, but Piggy Back is never growing up!

86 Curragungi Rd, Jindalee • 3279 0960
Open Mon – Fri from 7am – 4pm
Weekends from 7am – 3pm
@piggybackcafe



words CANDICE
snaps TAHLIA
1. S'mores waffles
(see recipe on page 24)
2. Vegan carrot cake
3. Inside dining area



CELEBRATE AT PAWPAW

TREAT YOURSELF
THE NEXT TIME
YOU'RE PLANNING
A PRIVATE EVENT
AND MARK THOSE
INVITATIONS WITH
A LOCATION PIN
ON PAWPAW!



Separate from the main dining area of the café, enter a gorgeous Bali-chic room, perfect for boutique style functions of up to 80 guests. With private chefs, bar and beautifully styled decor and furniture to boot, it's a visual delight and just like the food served up – totally Instagram-worthy.

Tailor a banquet with our team and enjoy selecting from a range of delectable Southeast Asian cuisine, including super healthy and guilty pleasure treats. Our chefs can make your beautiful cake and also specialise in gluten free, vegetarian and vegan savoury and sweet options, catering to any dietary needs.

Champagne, wine and beer will be flowing, but if you're feeling extra celebratory, our cocktails are holiday inspired and a piña colada always calls for a good time!

If you'd like some help in the creativity department and can't visualise how you'd like your special day or evening to look, we also offer styling services to help create your sassy soirée. Whether it's simply a get together with your friends, strictly business, or a bridal or baby shower, engagement, hens, high tea, birthday party or intimate wedding, we welcome you to chat with us about planning a celebration to remember.

Enquiries: giorgina@venzingroup.com.au

words CANDICE
snaps SAVANNAH

- 1. Guests enjoying a delightful brunch
- 2. A welcoming entry
- 3. Sweet treats catered and styled for the event
- 4. Celebratory cake



TRAVEL

TO WHERE WE ARE INSPIRED
AND TO WHERE WE ARE FROM



Image by Maca Villas & Spa Bali



BALI ESCAPE

WHEN THE DAYS ARE
GETTING LONGER
AND MY MIND
BEGINS TO WANDER,
I KNOW THE DAILY
GRIND HAS GOT ME
GOOD AND THAT IT'S
TIME FOR A BREAK!



Gina and I both agreed that Bali was going to be the perfect place to restore, get inspired, and of course, welcome a healthy tan whilst enjoying the balmy weather!

Airlines are always promoting Bali sale flights, so sign up to their emails and keep an eye out. You don't need to pack too much luggage either, as you'll be in swimwear and light garments 24/7. The six hour flight is a breeze, especially when you add wine, four girls and entertaining conversation.

We were joined by our two gorgeous friends, Gill and Davina for the first four nights of our trip. We started our holiday with two nights in playful Kuta, staying at the Hard Rock Hotel. With a large outdoor oasis, private huts and poolside dining, there weren't too many reasons to leave the resort during our stay! When it was time to leave Kuta, we checked-in to Maca Villas & Spa Bali in Seminyak for the next two nights.

Set up in a gorgeous tropical villa with private pool, we were officially in paradise! The villas had their very own MASÉ Kitchen and Wine Bar, where we enjoyed French-influenced cuisine in a candlelit setting (girl dates on point)! With a good bottle of pinot noir plucked from MASÉ's wine cellar, giggles filled the air as we strolled through the leafy walkway back to our villas. This screamed bliss almost as loudly as our vocals to the music we sang along to, as we enjoyed our wine and swam in the pool each evening.



“... GIGGLES FILLED THE AIR
AS WE STROLLED THROUGH
THE LEAFY WALKWAY BACK
TO OUR VILLAS.”

Most mornings consisted of coffee at Revolver, and we also frequented Sisterfields Café. Notable breakfasts are the eggs benedict and the brioche french toast, and for any time of the day, polenta parmesan fries. Drool! Café Organic and Nalu Bowls were also brekky and lunch favourites, with gorgeous interiors and food with flavours to match, their açai bowls and other healthy meals were served in coconuts and cut-out fruit.

When Davina and Gill headed back to Brisbane, Gina and I checked-in to U Paasha Hotel. The chic hotel was perfectly positioned near the high end shops and restaurants of Seminyak. After a relaxing afternoon of massages and pedicures at Springs Spa at Seminyak Square, we would take advantage of the hotel rooftop pool and bar on the days we weren't at the beach, or W Hotel's Woo Bar, enjoying the sunset and a cheeky passionfruit mojito, or three.

Scoping the streets of an evening, we checked out the market stalls as we looked for places to dine. We tried Vietnamese and French plates at newly opened Batik one night, and another we relished the Asian fare at Ginger Moon. If you're in the mood for a little dancing after dining, definitely stop by La Favela. It's a jungle themed, fun and busy club where you can really let your hair down. Trendy little Canggu also plays host to some cool bars and stylish restaurants, so scoot there one night. Deus Café and Bar offers beanbags and a laid back vibe, whereas we felt like we entered a European party at Old Man's bar! We had great local company, with our good Balinese friends Dewa and Agus joining us occasionally during our stay.

By the time we had reached day ten of our holiday, the desire to get back to reality and a more productive routine had struck. One more massage and pedi before the plane flight and we were ready to head home, with sun kissed skin and memories of the perfect girls trip!



- words CANDICE
1. Villa by Maca Villas & Spa Bali
 2. Gina, Candice and Dewa scooting through Seminyak
 3. Polenta parmesan fries by Sisterfields Café
 4. Cafe Organic breakfast spread
 5. Gina, Gillian, Candice and Davina at Woo Bar

BALI



art @candicedarryl



Image by Ginger Moon Bali



SWISS SECRETS

MANY PEOPLE SKIP SWITZERLAND DUE TO THE FACT THAT IT IS EXPENSIVE. BUT DOES IT NEED TO BE?

“IT REALLY IS MAGICAL THAT YOU CAN HAVE A GERMAN BREAKFAST, ITALIAN LUNCH AND THEN HEAD WEST TO HAVE A FRENCH DINNER.”

The last time I visited Switzerland I took a monthly train ticket and paid just \$550 for eight days of travel. It might not be a bargain, but it’s definitely not expensive considering you get to see the entire country for the price.

Switzerland is so small, in fact it’s less than half the size of Tasmania, so you can even take a four day train pass and travel from end to end. Depending on what you want to see, I recommend you pay a visit to popular destinations such as Grindelwald, Zermatt or Zurich, but keep things affordable by planning your accommodation and meals in less tourist frequented destinations.

I usually stay with my family in the mountains near St. Moritz, but as a tourist I’d suggest checking out Airbnb for accommodation somewhere away from the big name resorts. Places such as Interlaken and Zermatt have the popularity, but the Alps are home to hundreds of villages and mountains with similar offerings. Do you think I used to ski at St. Moritz? Rarely. Instead my family and I would ski at places including Disentis, Arosa and Flims. Even so, these places may not



sound familiar, but these mountains all offer accommodation and fantastic skiing. Do a bit of research or get in touch with me and I’ll be happy to tell you the names of many more!

Of course this doesn’t mean you cannot visit the touristy places in Switzerland either. It would be a shame to travel to Switzerland and not see the Matterhorn. The great thing about train travel is that since the country is so small, many highlights can be seen in a day trip. From my village to the Matterhorn is only a few hours via the Glacier Express and in saying that, it’s basically on the other side of the country!

Depending on when I visit, I usually like to take it slow, do some hiking in the area, which by default would be near a lake or in the mountains. Often I would hire a mountain bike and tour around, but you don’t need to go far, as the scenery is forever changing.

Switzerland is a safe and friendly destination, so buy some yummy food at a local shop and sit down for a picnic in the countryside with a bottle of Swiss wine. Yes, Switzerland produces its own wine but almost all of it is sold and consumed in Switzerland!

One day I would take the train early morning and travel to one of the cities such as Bern to go for a walk, then over to Zurich, or even take a fast-train though the Gotthard mountain and arrive in time for lunch in Lugano. This is the southern part of Switzerland close to Como, Italy and shares the Mediterranean climate and also the Italian language with its neighbour. Back on the train I’d head west towards Lausanne and Geneva. It really is magical that you can have a German breakfast, Italian lunch and then head west to have a French dinner. If you have time you can even come and join me for supper in my native language Romanish?

words RAYMUND
snaps RAYMUND

1. Small hamlet called Schlans in the Romanish part of Switzerland
2. The Mediterranean part of Switzerland near Lake Lugano
3. Mountains in south eastern Switzerland



SWITZERLAND



art @candicedarryl



Q&A

RAYMUND VENZIN

WHAT MADE YOU CHOOSE SOUTHEAST ASIAN CULTURE TO BRING INTO THE RESTAURANTS?

I spent many years traveling to Southeast Asia in my previous life as an engineer and I loved the food and culture.

HOW DO YOU GET INSPIRATION FOR YOUR CUISINE?

Generally from traveling to many places and trying many different foods.

GREATEST PROFESSIONAL ACHIEVEMENT?

My daughter Giorgina.

SOMEWHERE YOU HAVEN'T TRAVELLED TO YET, BUT WOULD LIKE TO?

I have not traveled to Africa. Madagascar is on my list to-do next year.

MOST MEMORABLE DISH WHEN TRAVELLING WAS ...

Snake - I thought it was chicken, but better!

FAVOURITE BRISBANE RESTAURANT IS ...

Mons Ban Sabai Thai.

WHAT'S YOUR ADVICE FOR BUDDING RESTAURANT ENTREPRENEURS?

Passion and perseverance. It will take at least five years.

WHAT'S YOUR NEXT BUSINESS VENTURE?

There are many ideas in my head, but I think we'll stick to what we do and try to improve on it.



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