

# mx Night owl



Picture: STEVE POHLNER

## Eat fast-class

### Go out

#### VAPIANO

Albert Lane, off Queen St Mall  
Ph: 3221 4933  
[www.vapiano.com.au](http://www.vapiano.com.au)

**Hours:** 11am to 11pm  
**Food:** Pasta and pizza dishes from \$13 to \$19  
**Drinks:** Draught beer \$6, standard spirits \$7, cocktails \$13, wine from \$6.50 a glass

Pizza and pasta joints don't usually spring to mind for those wanting a quick bite for lunch, but there's a new restaurant in Brisbane's CBD looking to reverse that belief.

Vapiano is a European restaurant chain specialising in quick, tasty pizza and pasta dishes and, after huge success worldwide, has opened its first Australian restaurant in Brisbane.

Vapiano is tucked away at the end of trendy Albert Lane, near the middle of Queen St Mall, and is a quirky new eating experience on many levels.

The main drawcard though is how each individual order is prepared by one of a number of personalised chefs who cook your dish in front of you while you wait.

It seems a bit gimmicky at first but it soon becomes apparent it's set up this way.

For my first Vapiano

experience I crave some comfort food, so I go for the oldest of favourites, spaghetti bolognese.

My chatty chef then whips it up in no time, adding fresh ingredients from scratch as he cheerfully spruiks the history of Vapiano.

All pastas are cooked in a matter of minutes and you can add whatever fresh ingredients, including herbs and spices, you want to personalise the dish.

This cooking process works well – it's fast and you know the dish is fresh as you watch it being prepared in front of you.

The simplicity of the menu is a plus as well, as managing director Will Cooke explains: "The inspiration is simple – Italian recipes done extremely well with fresh ingredients.

"We have changed two or three of the pizzas and pastas to localise them for Australian tastes."

My dish has a homely touch and has all the flavours that a rich, saucy spag bol should.

My lunch buddies go for an assortment of pastas and pizzas. They are all generous helpings and there are no empty plates at the end.

The pizzas are quite big so make sure you're hungry.

Vapiano isn't an everyday lunch hangout because meal cost on average \$18-20 if you include drinks.

It's more an every-now-and-then eatery if you're really craving a decent pizza or pasta made fresh and quickly.

For dinner, it would suit those looking for fast eats before the movies or a night out.

But it's an impressive new dining experience and with another Vapiano planned for New Farm (opposite Emporium in Wickham St) it may well grow into bit of a favourite in Brisbane.

– VAUGHAN MAYBERRY