

# Setting the scene



Smiles, sunshine and good conversation get Sunday off to a great start **Words BRETT BAM**

I cannot think of many better ways to start a lovely Sunday morning than sitting on the river front at Noosa, enjoying the sunshine and eating a delicious breakfast. Especially during winter, we should take these moments and treat them like the gifts they are. This thought crossed my mind as I sat in Sirocco and it made me exceptionally comfortable.

A sirocco is a hot wind that blows across north Africa and into Europe. The restaurant has followed that theme with its colour scheme and selection of dishes, creating a Mediterranean atmosphere underlined by the decor, which creates a sense of warmth and comfort with its terracotta walls and brown and orange hues.

To add to this great first impression, I was served by a happily smiling waitress who brightened my day whenever she walked past just through the sheer, unbridled joy she projected. Umbrellas and sails overhead also provided shade and protection from the more harmful of the sun's rays. It was a score of two out of three already, and I had not even looked at the food on offer.

The breakfast menu is simple, but covers a range of culinary options.

My partner started with a fresh apple juice (\$4) that came in a large glass and lasted her entire meal. I ordered a skinny flat white



coffee (\$3.70) to get my caffeine fix for the day.

Now, I love coffee and can be quite fussy over how it is made. The sign of an experienced barista is how they prepare the milk. It's a fine art and takes hours of practice. I know people who will discard eight out of 10 coffees until they get it just right. There should be a thick, silky smooth cream on the surface of the coffee, so if it is too foamy, I send it back with no qualms. Luckily, this cup did not let me down; the sugar I added took nearly 20 seconds to drop through the foamed milk, a sure sign of greatness. I had two cups before the meal arrived.

The menu details the use of locally supplied Barambah organic milk and Manning free range eggs. My partner saw something mouth-wateringly tempting on a table nearby and decided to have the same. It was the open Spanish omelette (\$14.50) and it came with Persian feta, capsicum, peas and pesto with a portion of potatoes. On the side she ordered bacon (\$3.50) and mushrooms (\$3).

The omelette looked like a pie and was thick and large, making it a satisfying meal. But, to my horror, my partner (in fairness, not my usual companion) enjoyed her meal so much she refused to share it. In spite of my best efforts she didn't fall for my usual pleas and I was denied a taste. It smelled fantastic though.

I ordered the baked eggs chachouka (\$14.90) served with a Merguez sausage (a spicy red sausage from Tunisia), Tunisian tomato relish and Turkish pide. There was a serving of rocket leaves with the dish.



I also ordered bacon and mushrooms on the side to finish the meal. I tried to bribe my companion with a share of my meal for hers, but it was in vain and I was forced to be happy with what I had.

The baked eggs had plenty of garlic and pepper and went well with the sausage, while the bacon successfully straddled the fine line between crispy and crunchy.

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The Turkish bread was lightly toasted and I mixed that with the baked eggs. The meal was over far too quickly for my liking, but that didn't stop us enjoying the view for a while afterwards.

When the bill was delivered, a polished stone was used as a paperweight. I thought that showed originality and flair. It is the attention to little details such as this which impresses me.

It was a very affordable breakfast, as I paid \$67.90 for both of us to eat.

It was a very pleasant spot. My only regret is breakfast is a light and fast meal that does not have several courses and does not take hours to eat, so our experience was shorter than I would have liked.

The enjoyable food meant this warm, friendly restaurant scored three out of three for me, and I left hoping the rest of my Sunday would be as pleasant as the start. ●

*Brett Bam's visit was unannounced and he paid for his own meals and beverages*



## FOOD FACTS

**Sirocco**  
Corner of Edward Street and Gympie Terrace,  
Noosaville, 5455 6688

**Open** // Tuesday to Sunday, breakfast, lunch and dinner  
**Cuisine** // Mediterranean  
**Drinks** // Fully licensed  
**Verdict** // Warm atmosphere, superior service, superb food