

## Mucho gusto

New tapas bar Besa is bringing the vibrant, late-night energy of Spanish dining culture to Bondi. From the team behind Sydney's Nour, Henrietta and Aalia and more, Besa's coastal-inspired plates (right) are made to share and DJs spin Spanish-inflected funk and house. Menu highlights include squid-ink egg noodles with grilled chicken and aioli, and confit-potato and onion tortilla. Wines, too, are largely Spanish.

## Bali chic

Guests of The Legian Seminyak Bali can enjoy farm-to-table dining at recently opened Begawan Biji, set amid fields and forest in Bayad Village, about 20 minutes from Ubud. It's the



latest initiative from Begawan, known in for its work with the community, regenerative farming and conservation. Diners visit the gardens and see the working farm in action. The menu stars heritage Indonesian and Asian cuisine highlighting the organic produce from the farm.

## Ananas redux

Sydney's Ananas will reopen in The Rocks on May 7, next door to its original Argyle Street address. Chef Mike Flood (who led the kitchen at Felix for many years) draws influence from across France, leaning towards modern brasserie with richer plates in winter like confit duck, and lighter, brighter dishes in southern France style as spring approaches.