



PAIGE'S PAGE

The April Edit

Breakfast • Lunch • Dinner • Dessert • Drink • Foodie Find



HANG TEN

Beach mornings, avo on toast, and pretending you have your life together.

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Hang Ten just gets it. Beach Road mornings, sea air, and food that doesn't try too hard but still delivers. I went for the smashed avo on ciabatta. Call it basic, call it Aussie-core, it just works. Soft bread (no aggressive sourdough situation), topped with a thick layer of avo that actually tastes like avo. I added two poached eggs because #protein. They were perfectly runny, slightly messy, exactly what you want. The za'atar just lifts everything. Earthy, herby, a little citrusy. You really can't go wrong. I didn't even add salt, which says a lot. Full disclosure, I had this on a very hungover morning. It was exactly what the doctor ordered.

I LOVE PHO

Crisp bread, big flavour, and a sandwich that actually lives up to the hype.

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I Love Pho is one of those places that feels warm, honest, and full of heart. Owned by Vicky, who is quite literally the sweetest, it's the kind of spot you just trust. I had the banh mi and I'm not exaggerating when I say it was one of my favourite bites of the year. The baguette had that perfect crisp crack on the outside with a soft, chewy centre. The tofu was deeply savoury, the egg spread and pate rich and indulgent, and the pickled veg cut through everything just enough. The balance was unreal. Crunch, soft, acid, fat, umami, all working. I fully get the hype now. This isn't just a sandwich, it's a moment. As a bread person, this changed something in me.

MORII

Sweet, savoury, and slightly life-altering.



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Morii at The Vineyard Hotel is the kind of place you go for the full experience, but this gnocchi is what stayed with me. I'm always here for a sweet and savoury moment, and this delivered. These weren't soft, pillowy gnocchi. They were pan-fried with golden edges, crisp on the outside and soft inside, coated in a nutty brown butter. The pumpkin brought that sweetness, but the amaretti crumble is what made it. Slightly dessert-like, unexpected, and it took me straight back to childhood. Pumpkin fritters, cinnamon sugar, that comforting, very South African feeling. The Parmesan cream cut through everything perfectly, keeping it balanced. It genuinely blew my mind. For a moment, my life goals shifted from being single with ten cats to being single with ten cats and an alive-in-chef husband. It makes no sense, but it does.

JONKERSHUIS

Sharp, zesty, and worth going back for.

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Jonkershuis in Constantia is one of those easy, go-to spots, but it also does events so well. My aunt's birthday was here and they made it feel really special. Now, this lemon tart. Properly sour, in the best way. The kind that makes you pause for a second, then immediately go back for another bite. I've always loved a sour dessert, whether that's because my mom was obsessed with lemons when she was pregnant with me or not, we'll never know. This was part of the set menu, but best believe I found my way to seconds. With permission, obviously. It's simple, it's sharp, and it just works. The kind of dessert you remember afterwards.

MORII

Bold, smooth, and knows exactly what it's doing.

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Our Negronis landed looking very put together. Sleek glassware, one perfect ice block, and that classic orange twist. I went for the Negroni di Toscana. Slightly deeper, a little moodier, and very easy to get behind. The first sip was bold, smooth, almost velvety, with just the right amount of attitude. It took me straight back to Bali, where I befriended what I can only describe as the Italian mafia. A group of Italian men who moved there, opened restaurants, and take their drinks very seriously. Long story short, they would have approved. It's the kind of drink that knows its worth. If you get it, you get it. If you don't... stick to an Aperol.

GUMBO NIGHT

A first meeting, done properly.

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This was my first introduction to my cousin's boyfriend, and I'm happy to report he understood the assignment. He made a proper gumbo. My first ever, and honestly... I get it now. The chicken was fall-apart tender, the broth rich, smoky, and layered with flavour. But the real moment was the sausage. Deep, savoury, with that perfect smoky edge from Hickory Shack's Texas links. It brought everything together. Served over rice to soak it all up, slightly messy, deeply comforting, and exactly the kind of meal that turns a first meeting into a very good one.



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