

**Marco's Restaurant & Michael's Riverside Restaurant  
Riverside Centre****123 Eagle Street  
Brisbane, Australia****☎ Marco's: 3831 5555****☎ Michael's: 3832 5522****Reviewed by Katie Zimmerman**

If you're fortunate enough to find yourself in Brisbane, Australia, don't miss experiencing either Marco's or Michael's Restaurants. Both restaurants share the same entrance, so it can be a bit confusing at first. Marco's is the Mediterranean- and Italian-style restaurant to the right. Michael's focuses more on fine dining, and has an excellent reputation for its seafood, meat, and game. Both share an excellent wine cellar and staffers are great at providing recommendations for tasty Australian wines.

I was part of a group luncheon at Marco's on a sunny Friday in Brisbane. Everyone in the group raved about their meals. I took the opportunity to try the grilled seafood platter, which featured an Australian specialty: bugs! Now, before you start to doubt my sanity, let me tell you that bugs are somehow related to lobsters (only smaller!). Many of the dishes on the menu feature these little creatures and they're really worth trying! My dish included bugs, scallops, octopus, and a white fish served with a salad. In addition to the bugs, the octopus (calamari) was exceptional!

Because I enjoyed the meal so much, the next night I decided to return to Marco's, but somehow got seated in Michael's. Here, a similar mix of seafood could be found in a dish called Mulligatawny that included a spicy, tomato-based broth. I started the meal with a warm salad that included locally raised lamb. Both dishes were exceptional.

Make reservations if you'd like to eat at Michael's on a weekend. Friday lunches are also very busy, so you might make reservations for that time, too. If you choose to dine at either of these places, I can assure you that there will be "no worries, mate!"

