



Naan but the best

Breakfast with an exotic twist, an extensive but considered dinner menu and the best goat curry this side of New Delhi – the Copper Chimney Indian restaurant is full of pleasant surprises. **WORDS MEI LEONG**

AT THE COPPER CHIMNEY it all starts with breakfast and contrary to popular belief, in India, the most important meal of the day is not about curry and rice, but instead, an array of puffed breads and griddled dosas.

Made from ground rice and white lentils, chef and owner Elance Fernando's dosas don't come any better. Skilfully spread over a skillet, the fermented batter cooks into a crisp pancake that's rolled over spiced potato. Mammoth sized, it's served with lentil soup sambar, creamy coconut and tomato chutneys – it's a clean, invigorating start to the day that's as popular with South Freeo locals as it is in Elance's hometown of Chennai.

"A lot of people around here have travelled to India and they love this breakfast," says Elance, whose range of dosas complement the menu's 11 vegetarian and gluten free dishes.

As night falls, the restaurant is aglow with orange lanterns, made even brighter by cheery service and the beat of Indian pop music. Feasts of tandoori tasting plates, dal makhni (creamy black lentils) and brass pots of fish curry fly out of the kitchen. However, it's the house speciality of north Indian goat curry that's seemingly placed on every table.

"We marinate baby goat in yogurt and spices for at least 12 hours, then it's simmered for hours to get it melt-in-the-mouth," explains fellow chef and business owner, Kaushal Verma. Creamy, yet bright in flavour from ginger, mustard seeds and spices, the generous chunks of goat are coated in a wholesome, bone-suckingly good sauce.

It's easy to fill up on curries here, but make sure you save space for dessert. The pistachio kulfi – a milk based ice cream – is fabulous on a hot summer's day. And if you're a caffeine freak, do not miss the South Indian filtered coffee (which, if I dare to say, rivals even the best coffees on the strip) and a piece of burfi coconut cake.

While Elance hails from south India, Kaushal is from Delhi in the north. This brings a diversity of flavour and style to the menu however both chefs agree that traditional Indian food must be cooked with precision, love and honesty. And with such flavoursome, authentic Indian food on their doorstep, it's no wonder locals are drawn to Copper Chimney like moths to a flame.

"We make everything here, from the curry pastes to the sweets," says Kaushal. Considering that the menu stretches across the subcontinent, this is no mean feat. It's a labour of love. "We believe in God, in hard work, and in doing the right thing by our customers and wonderful staff. That's our secret and it helped us to win the Gold Plate Award in 2014 in the 'Licensed Indian' category," adds Elance.

"We've been truly blessed and are thankful for the support of our customers. We are so proud to call South Fremantle home."



Fact file

WHO COPPER CHIMNEY

WHERE SHOP 1, 330 SOUTH TERRACE, SOUTH FREMANTLE

WHEN BREAKFAST ON SATURDAY AND SUNDAY FROM 8AM-11AM, LUNCH FROM TUESDAY TO SUNDAY FROM 11.30AM-2.30PM, AND DINNER SEVEN DAYS A WEEK FROM 5.30PM-LATE

HOW MUCH STARTERS FROM \$3, MAINS \$14-\$27, DESSERTS \$2-\$8

GET IN TOUCH (08) 9336 4414, COPPERCHIMNEYPERTH.COM

