

tolerate constructive criticism. It was a mark of the respect in which the Institute was held that such people were prepared to accept, without demur, instruction, sometimes quite direct, from the Australian instructors. Not only that, they accepted it with enthusiasm and support, recognising the importance of the exercise in which we were all involved.

As the workshop progressed, it was heartening to see the rapid change of technique used by the senior trainee teachers. I will remember, for example, the care and sensitivity with which Lord Justice Kennedy rose to review one of the pupils. She had commenced her practice cross-examination with questions to the effect that the witness was an experienced police officer. Very gently he pointed out that such an approach would create hostility in the witness and demonstrated with his great charm how, in a few questions, he could achieve a favourable answer to the point which the trainee advocate sought to achieve. His Lordship used a most sensitive approach to the instruction. His sensitivity to the student could have overawed her and detracted from the directions. But it did not do so. If there was one image that I brought away from those January workshops, it is that image of Lord Justice Kennedy.

It is not possible to acknowledge the contribution of every person who was involved in the English workshops but we must acknowledge the huge contribution made by Michael Hill QC of Grays Inn who was the guiding hand behind the project. Like many others he sees the problems confronting the Bar in England as similar to those confronting the Bar in New South Wales. It is vitally important that we continue the increase in our skills at all levels. The Bar Association's training programme is one of the great successes for us. The Australian Advocacy Institute provides further training at a variety of basic and advanced levels. Last year it provided specialist workshops in appellate advocacy, in expert witnesses (including expert witnesses in accountancy and in medicine), and advanced training programmes. The experience, expertise and talent of the Institute is acknowledged internationally. It is available here for all of the Bar. It is necessary for the continuation of a Bar of excellence, that we continue to develop our advocacy skills at whatever level they may be.

The success and respect that the Australian Advocacy Institute has achieved over the years, as manifested in the success of its workshops in the United Kingdom, is something of which we must all be proud. As we approach the third millennium Australians are becoming known for their talent in various skills and disciplines. The members of the New South Wales Bar can be extremely proud of the contribution to advocacy made by Australians in the world scene and to the contribution made by the New South Wales Bar to the Australian Advocacy Institute. New South Wales representatives of the Institute are Justice O'Keefe, who is a member of the Council, and Brian Donovan QC, who is a member of the teaching committee. Philip Greenwood was previously a member of the teaching committee. The Institute's success, however, must be supported by the Bar's involvement and participation, both to improve ourselves and to advance the welfare of the Bar. □

Brian Donovan QC

The name of this café is difficult to pronounce, however it is easy to take there a very enjoyable meal in warm, busy surroundings. "Table attendants", waitpersons or waiters, Millie and Cath told me all there is to know about this popular café at the corner of Forbes and Burton Streets, Darlinghurst.

The owner, Dvir Sokoni, is about to repeat this performance at the Wharf Theatre, No. 4, Pier Walsh Bay. I don't believe theatregoers will be disappointed.

DOV has a limited menu. Soup, onion, the night I went, was popular. However, the real treat is to sample a stunning list of entrées, usually cold cooked vegetables and other treats with lots of fresh salad varieties. Grilled mushrooms with black olives and flakes of Parmesan was my choice. It was a warm dish with large black-under-bellied field mushrooms. Delicious! Other entrées include: Hoummos and Moroccan Eggplant; Chopped Liver (hands up all those who love chopped liver); Rocket and Parmesan - a large salad; Celery Root Tart with a large salad; Onion Tart with same; Roasted Tomatoes; Savoury Tart, and on it goes.

Any one entrée costs \$6.50. A mixed plate with something from each item is \$9.50. Three persons can graze upon such a plate and feel worried about eating the main course afterwards. Really, some entrées are as big as the mains and you won't have room for more. Share an entrée and move to the next square.

The mains, only two - if you are early. Later on the blackboard is deleted by the one most popular. My choice was from Grilled Lamb Cutlets or Paprika Chicken. The cutlets were sweet and moist and not fatty, arranged around a mountain of fresh creamy mashed potato with a capsicum/eggplant et al ratatouille. Steaming hot and more than you could eat. The mash screamed for a second helping. Mother's was never this good. No lumps and full of flavour.

The chicken paprika had a spark of spice that did not overcome a rich fresh chicken flavour, not greasy and certainly no rubber chicken here. Long green crunchy beans accompanied a half-chicken dish.

If you have room one can select from a range of cakes for dessert. Very rich strong coffee comes at \$1.50 in cappuccino form with creamy head as high as beer froth shaken from a can.

It's a café, so expect some noise from the modern hard-surfaced interior, with the noise you get a friendly, efficient and obliging service from Millie and Cath (who wants to be known as "Valeska" - it sounds Russian). Plenty of crunchy bread and iced water is volunteered without charge.

This modest and breezy place is a refreshing change from other eating premises that try to charge for each item of food that makes up a dish. I categorised the food as "modern Australian" (whatever that now is). Millie assured me that it is Israeli food, so now I know. Do try it. It is not a place to linger, others will be waiting for your table, but they are agreeable civilised souls and you will be in good company.

On the way to DOV (pronounced as in the preposition "of") don't be surprised if you see young male and female student chefs in their checked or hound's-tooth trousers and white coats going into the cooking school at the East Sydney College in the old gaol behind the Law Courts. □

Peter Kennedy-Smith