

OUR GUIDE TO THE ART OF TIPPING AT HOTELS, RESORTS & MORE

# TRAVEL+ LEISURE

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TravelandLeisure.com DECEMBER 2011

## WALK THIS BLOCK

### MELBOURNE'S HIPPEST HIGH STREET

You'll find offbeat fashion boutiques, live music venues, and more on this off-the-beaten-path strip in the Northcote neighborhood, a new hub for the city's creative-cool crowd. By Emma Sloley



Hand-printed totes and knit hats—plus other crafty accessories such as earrings made from comic book pages—are the stock-in-trade at **I Dream a Highway**, 259 High St.; 61-3/9481-8858.

NORTHCOTE SOCIAL CLUB  
BAND ROOM



**Northcote Social Club** showcases indie musicians from near and far. Don't miss the upscale pub grub served in the outdoor beer garden. 301 High St.; 61-3/9489-3917; dinner for two \$50.



In-the-know stylists flock to **Flashback Fabric & Wallpaper** for vintage fabrics and wallpaper. 79 High St.; 61-3/9482-1899.



Browse a well-edited selection of hard-to-find local labels at **Hummingbird 60**. There's everything from limited-edition jewelry to flouncy dresses. 244 High St.; 61-3/9486-6778.



A kitschy-chic hybrid restaurant-bar, **Estelle Bar & Kitchen** delivers house-cured meats and kangaroo fillets alongside classic cocktails with a twist (grapefruit-infused gin fizz, anyone?). 243 High St.; 61-3/9489-4609; dinner for two \$115.



Looking for a standout suitcase? At her namesake shop, **Catherine Manuel Design**, the former milliner creates eye-popping luggage adorned with floral patterns as well as Aboriginal prints from Northern Territory artists. 59 High St.; 61-3/9499-9844.

## DRINK

### JAMAICAN FLAVOR

Raise a glass to **Blackwell Rum** (\$30; [blackwellrum.com](http://blackwellrum.com)): formerly available only in Jamaica, black gold, as it's called, is now sold stateside. Reggae-music mogul turned hotelier Chris Blackwell crafted the liquor using a centuries-old family recipe, infusing it with tropical fruits such as banana and mango. Try it neat, or in the signature cocktail at Oracabessa Bay's GoldenEye Hotel & Resort: on ice with two shots of simple syrup and a shot each of lime, orange, and pineapple juices—shaken, not stirred.

—CHRISTINE AJUDUA

