

# Bun fight

Illustrations **Toby Wilkinson**



Long a takeaway staple, the burger has become upwardly mobile – and everyone wants a bite of the action. **Belle Taylor** sizes up the competition.



WE'VE HEARD A LOT of talk about the proliferation of tapas restaurants in Perth, but what about burgers? Once the domain of a few dodgy lunch bars and the ever-present multinationals, the humble burger has gone from the junk food you eat to soak up the booze at 3am, to a gourmet meal you can enjoy in hip surroundings with a bottle of wine.

From the uber-trendy Jus to the back to basics Munchies 2 Go, there's more than enough to get your mouth around.

## JUS BURGERS

If you're looking for a gourmet burger, you can't get much fancier than a place whose name no one knows how to pronounce. Jus Burgers' narrow Leederville flagship store has built up a steady clientele since it opened last July, and inside tattooed hipsters chow down vegan burgers next to middle-aged couples tucking into their wagyu beef with wasabi mayo. Calling Jus simply a burger bar doesn't really do justice to the food that is placed in front of you; it's a meal you'd be happy to eat in a far flashier restaurant. What sets Jus apart is not only the quality of the ingredients, but the careful consideration of each element of the burger. The bread is a thin (but sturdy) Turkish bun which gives just the right amount of burger support without being too "breadly"; the beef is full-flavoured and not too fatty; and the relish and house-made aioli gives it the perfect amount of juice. It's Jus right.

743 Newcastle St, Leederville; 1 Rokeby Rd, Subiaco

## THE BURGER BISTRO

When is a burger not a burger? When it's a salad. The Burger Bistro in Shafto Lane mainly caters for the city work crew and is full of blokes in suits tucking into burgers, but also offers the option of a burger without bread. *West Weekend* would like to point out that this is

not a burger. It's a salad. The Burger Bistro does a line in gourmet burgers, but their standard burger is just that — standard. Sure it may be Certified Australian Angus Beef on a New Norcia roll, but it's a straight up and down burger. A bit of tomato, a bit of salad and a dollop of relish to give it a bit of juice. The patty has a big meaty flavour and is cooked so it's just a little pink in the middle (perfect) but could be a little thinner as it can be a difficult burger to hold. But if you like your burgers big, meaty and minus the frills, then the Burger Bistro is for you.

Shop 16, Shafto Lane, Perth

## BILBY'S CHARGRILLED BURGERS

Forget your fancy schmancy burger bars which have suddenly popped up in the groovy nightlife areas. Bilby's, tucked in suburban Mt Claremont, has been around since the chicken burger was considered gourmet. It has built up a loyal clientele and a steady stream of tradies and office workers will pull up outside the humble-looking burger bar on any given weekday to get their Bilby fix, while later in the evening the place is full of families. So what's the burger like? Pretty damn good. The meat patty is flavoursome and made with good meat, not too fatty, and there is a cheaper snack-size option, which is perfect for lunch. The ingredients are super fresh and the burger holds together well. It tastes home-made, if your Mum made you a burger this is what it'd be like and there is no higher praise. You're in good hands at Bilby's.

64 Davies Rd, Claremont

## FLIPSIDE

One of the biggest pluses of Flipside is its two locations are both conveniently located next to trendy small bars, where you are more than welcome to go have your burger with a glass of wine or a beer. It is, as a certain multinational might say, a little bit fancy.