

In Sydney the world of food is your oyster . . .

The Sydney Dining Guide

In Sydney the world of food is your oyster – a Sydney Rock Oyster, of course. Innovative chefs, a culinary style evolved from a multicultural heritage, premium produce grown in and around the city and fabulous backdrops are some of the ingredients that make Sydney a desirable dining destination and home to the top three world's best 100 restaurants.

Great food experiences range from the gastronomic pub barbeques to local bistros, from tapas bars to café dining, from farmers markets to specialty provedores.

World Beaters

Astral Star City

Located at the tip of Star City's Hotel Tower, Astral defines the ultimate Sydney dining experience: panoramic harbour views, modern A la Carte menu, extensive wine list and professional service.

<http://www.astralrestaurant.com.au/>

Marque Surry Hills

Voted Restaurant of the Year in the 2009 Time Out Food Awards, Marque Restaurant is Sydney's most exciting fine diner.

<http://www.marquerestaurant.com.au/>

Quay The Rocks

Views over Sydney harbour of both the Bridge and the Opera House with stunning food to match. Order the degustation for maximum awesomeness.

<http://www.quay.com.au/>

Rockpool Sydney

You can't come to Sydney and miss out on Rockpool if you're a seafood lover - it's a winner from first bite till last.

<http://www.rockpool.com/>

Tetsuya's Sydney

As much of a destination as it is eating experience, the only views you'll need will be on the plate. Book months in advance.

<http://www.tetsuyas.com/>



Pic: Steve Back; Tourism NSW



Pic: Mark Pokorny; Tourism NSW

A View To Kill

Aria East Circular Quay

Ask for a window table in the rounded room overlooking the Opera House and order the five spice duck consomme.

<http://www.ariarestaurant.com/>

Bathers' Pavilion Balmoral Beach

Book a window seat in the fine diner or rock up to the casual cafe for a royal treat right on Balmoral Beach.

<http://www.batherspavilion.com.au/>

Café Sydney Sydney

You don't have to eat in the restaurant to get the killer views, but having a seat on the balcony overlooking the harbour is definitely a highlight.

<http://www.cafesydney.com/>

Cottage Point Inn Cottage Point

Get the seaplane from Rose Bay to this the Hawkesbury River favourite in the Ku-ring-gai Chase National Park.

Flying Fish Pyrmont

It's all about the mud crab. The mighty Queensland muddie comes as you like it (you've got a few choices), and Peter Kuruvita mixes it up with Sri Lankan style curries, raw fish dishes and some of the best chips in town. <http://www.flyingfish.com.au/>

Icebergs Bondi Beach

Carved into the Bondi rockface, Icebergs is a natural

wonder. Check out the surfers as you eat some of Sydney's best steak. <http://www.idrb.com/>

Sean's Panaroma Bondi Beach

Watch the breakers peel over North Bondi from the comfort of the restaurant with a glass of Champagne. <http://www.seanspanaroma.com.au/>

Jonah's Whale Beach

Less than an hour's drive from the hustle and hassle of the city, Whale Beach has the fresh air of relaxed exclusivity. And if you want somewhere suitably decadent but discreet to eat while you're there, then Jonah's is the pony to bet on.

<http://www.jonahs.com.au/page/restaurant.html>

Le Kiosk Manly

Saunter along the shoreline from Manly to Shelly Beach and you'll come to this sweet, heritage-listed sandstone cottage right on the sand.

<http://www.lekiosk.com.au/>

Manta Woolloomooloo

Woolloomooloo's finger wharf is dotted with fine boats and restaurants to match. The wine list at Manta is fantastic, as is the house-made pasta. <http://www.mantarestaurant.com.au/>

Summit Sydney

Haute cuisine, high class at altitude with 360° views of the entire city.

<http://www.summitrestaurant.com.au/>

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Cheap Thrills

Mamak Haymarket

Fantastic Malaysian food including roti, satay, and one of Sydney's best nasi lemaks.

<http://www.mamak.com.au/>

Pastizzi Cafe Darlinghurst

The pastizzi here are under \$2 each - not bad while you're on a Crown Street trawl. Not the most glamorous venue, but great value.

Rossopomodoro Balmain

Sit down by the harbour in Balmain and order super-authentic pizzas. It's very loud inside (it's all hard surfaces) but there are a couple of tables outside - bags one, if you can.

<http://www.rossopomodoro.com.au/>



Pic: Bentley Bar and Restaurant



Pic: Adam Taylor, Tourism NSW

Hands-on, Takeaway Experiences

Culinary classes are booming and learning from experts need not take years of apprenticeship. Visitors to Sydney may take advantage of short classes which are open to all.

The Sydney Seafood School, based in one of the world's largest Fish Markets, has some of the city's most lauded chefs making guest appearances as teachers.

Toby's Estate Coffee School in Woolloomooloo is the place to learn the difference between Rainforest Alliance and organic coffee beans. Get a group of friends together to learn how to make great coffee - or, alternatively, try the tea tasting class.



Pic: The Bathers Pavilion

For European appeal, Beatrice Levanti of the **French Gourmet Academy** in Balmoral helps uncover the secret to the perfect macaroon and basic recipes from shortcrust pastry to sauces in the finest traditions of French cuisine.

Cucina Italiana, in Annandale, emphasises home-style Italian cooking. Learn how to knead dough and season sauces before sitting down to an Italian feast.

In **Bondi Junction**, Maria Bernadis of Greekalicious helps you discover the ingredients used in traditional and modern Greek cookery, as well as the culture and history behind each dish.

Talk Eat Drink is a regular series of food events, including master classes, held at Simon Johnson's fine food shop in Pyrmont.

Gourmet Safaris lead intrepid foodies on walking tours around Sydney suburbs where the focus is on food, meeting chefs and local suppliers.

Wine Odyssey Australia offers the opportunity to sample the best Australian wines from the best independent winemakers, with matching food using fresh, local, organic produce. Book in for a short wine course at this stylish Rocks venue.



Pic: Stephen Ward, Tourism NSW

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Pop-up Diners

Sydney's dining scene is welcoming pop-up restaurants. These underground dining experiences are run by people who host dinner parties for strangers in their own homes or some place where you'd least expect to dine such as a disused industrial space.



Pic: Mark Pokorny Tourism NSW

The first pop-up diner in Sydney was the popular Table For 20 run by Michael Fantuz and his friends in Surry Hills. They lay on a set three courses of home-style Italian food plus mama's limoncello and live music – for a cool \$76. Diners may also bring wine or buy from a list of wines chosen by Fantuz. Hugh Wennerborn hosts a convivial affair on Friday and Saturday nights in Chippendale at Café Giulia. Here you hand over \$69 and trust in Wennerborn's skills as a chef and farmer as much of the produce comes from his property at Taralga in country NSW. Hugh's partner, Mary-Ellen Hudson, creates deserts and cheese platters to finish off each meal. Year round there are food and wine events and festivals in and around Sydney as well as regional New South Wales. The culmination of these happenings is the month-long Sydney International Food Festival in October.



Pic: Sally Mayman; Tourism NSW



Pic: Sydney Seaplanes

Go Further Afield - Eat & Sleepover

Regional fine dining experiences, incorporating overnight accommodation, are much sought after as people seek rejuvenating mini breaks.

Whether is a coastal, country or wilderness location, taking a short journey to experience something special and the best of local produce and wine is growing in popularity. Venues catering for this type of experience range from luxury eco-tented camps to rustic country lodges, from stunning beach houses to a six-star resort and spa. The clifftop location of Rick Stein's Bannisters, on the South Coast is stunning. Diners look down to Narrawallee Beach and enjoy succulent seafood dishes.

In the same region, on the banks of the Currumbene Creek, lies the eco-friendly Paperbark Camp where guests stay in safari-style tents and enjoy the award-winning food of The Gynyah restaurant. On the Bouddi Peninsula, north of Sydney, guests are welcomed to Pretty Beach House as if into a private home. Guests choose whether to enjoy Stefano Manfredi's cuisine privately in their own pavilion or in the main dining area. Amidst the wilderness of the Greater Blue Mountains World Heritage Area, lies the six-star Wolgan Valley Resort and Spa. With its own kitchen garden supplying fruit, vegetables and nuts, the resort is a fine example of good conservation and sustainability practices. There is a distinctly Australian flavour to the menu, with the use of indigenous, fruits, herbs and spices. Other produce is sourced from close-by boutique growers and farms and within a radius of no more than 160kms where possible.

Uncovering the gourmet delicacies, produce specialities and wine varieties in country NSW is made easy when you journey along one of the many food and wine trails such as the Poachers Trail in Capital Country or the 100-Mile Diet in the Orange area, of Central NSW.

Berowra Waters Inn Berowra Waters

There's no land access to the actual restaurant but waiting for the restaurant's own ferryman to pick you up is part of the adventure. The food is terrific.

Peats Bite Hawkesbury River

There can be few more soul-enriching experiences than breaking city limits for a long, lazy set lunch at Peats Bite on the Hawkesbury. The hostess is superb.



Pic: Ross Honeyset; Tourism NSW