

# DINING in Sydney

The city of Sydney oozes sophistication. It's where fine dining experiences are fused with epicurean excellence that consistently impresses. **Jacklyn Lloyd** explores Sydney's world-class fine dining establishments.

## ARIA

**1 Macquarie Street  
East Circular Quay**

Tel: +61 2 9252 2555

Head chef Matt Moran is one of Sydney's most recognisable chefs. Situated alongside Sydney's breathtaking harbour, Aria is well-regarded for creating beautifully plated masterpieces. Enjoy the dainty flavours of poached strawberries with panna cotta, double cream and shortbread. The prices match that of a fine piece of art.

## BILLY KWONG

**3/355 Crown Street  
Surry Hills**

Tel: +61 2 9332 3300

Kylie Kwong's well-loved restaurant showcases the best offerings of modern Chinese cuisine. Yes, she may be a celebrity chef these days, but Kylie Kwong's finesse with fresh ingredients matched with unique Asian flavours is more than just a trend.

## ICEBERGS DINING ROOM AND BAR

**1 Notts Avenue  
Bondi Beach**

Tel: +61 2 9365 9000

The prices at Icebergs may indeed make your eyes water, but look up from your menu and take in the view – ah, the iconic, breathtaking view of Bondi beach... then there's the food. For entrée try the carpaccio of Port Lincoln Mulloway fish with sweet and sour pickled fennel – matched superbly. It's why anyone who is anyone can be seen nibbling on a carefully constructed salad while enjoying Bondi's priceless views.

## QUAY

**Upper level, Overseas Passenger Terminal  
The Rocks**

Tel: +61 2 9251 5600

Quay was voted 'Restaurant of the Year' 2009 by *Australian Gourmet Traveller*. While executive chef Peter Gilmore may be the master of his kitchen, it is his ability to step back and let beautiful ingredients do all the talking that really counts. Gilmore's 24-hour slow-cooked suckling pig is one of his signature dishes – simplicity perfected.



Pier Restaurant.  
Courtesy Anson Smart



© Quay

#### **MAD COW**

**Ivy, Level 1**  
**330 George Street**  
Tel: +61 2 9240 3000

The Mad Cow presents itself as a sophisticated steakhouse. Beautifully aged beef and carefully prepared steaks create the backbone of wholesome dishes. On the whole, Mad Cow is elegant and quirky, just as the name suggests.

#### **EST.**

**Level 1**  
**252 George Street**  
Tel: +61 2 9240 3010

Establishment is one of Sydney's most exclusive bars, but its dining room, looked after by chef Peter Doyle, is an opulent sight in itself. Decadent chandeliers illuminate the dining room while you feast on coral trout filled with crab and cucumber. Est. is every bit as grand as you would imagine.

#### **WOLFIES**

**19-21 Circular Quay West**  
**The Rocks**

Tel: 1300 115 116

Executive chef Michael James has a simple philosophy – offer customers a premium cut of beef and char-grill it to suit their specifications, all the while allowing the meat to showcase its own natural flavour and textures. Simple, but oh-so perfect.

#### **MARQUE RESTAURANT**

**4-5/355 Crown Street**  
**Surry Hills**

Tel: +61 2 9332 2225

Mark Best's degustation menu is exceptional – an absolutely phenomenal epicurean creation that is not only ridiculously pretty to look at, but also a showcase of flavour combinations that always impress.

#### **PIER**

**594 New South Head Road**  
**Rose Bay**

Tel: +61 2 9327 6561

This picturesque location is highlighted by the surrounding views of Rose Bay. Keeping in theme with the water views, Greg Doyle arguably serves the country's best seafood. All effort is made to serve only the freshest ingredients, with restraint taken to deliver full tasting, brilliantly created dishes.

#### **TETSUYA'S**

**529 Kent Street**  
Tel: +61 2 9267 2900

Tetsuya's many accolades are well-deserved. Enjoy 12 small courses of Japanese delicacies, the majority of which are raw, and take pleasure in a feast for the senses with magnificently plated morsels of food, all showcasing chef Tetsuya Wakuda's superior gastronomy. **w**

### **Matt Moran**

**CHEF AND CO-OWNER, ARIA**



Deservedly boasting two Chef's Hats awarded by the *Sydney Morning Herald Good Food Guide 2009*, Aria makes diners truly feel that Matt Moran has placed immense effort in creating an indulgent experience that promotes only the best of Australian gastronomy. Known for his contemporary cuisine, which is masterfully presented to showcase the exceptionally high calibre of Australian produce, Moran delivers magnificently plated creations, which are beautifully complemented by the panoramic views of the Sydney Harbour – an icon best enjoyed over a good meal.

#### **How does Aria set itself apart from Sydney's many highly acclaimed restaurants?**

First, we are blessed in regards to our location. There are many factors that make a good restaurant – from location to menu, ambience, acoustics, wine list etc. We seem to have a good balance of all.

#### **Why do you think that Sydney is so well-known for having world-class restaurants?**

We have such a beautiful harbour and great quality produce to utilise.

#### **What is your signature dish at Aria?**

I don't have a signature dish as such. There are several dishes that people associate with Aria and are difficult to remove from our menu, including our duck and pea pie, pork belly and Peking duck consommé.

#### **Where is your ideal Australian holiday destination?**

I love Broome and Far North Queensland. I guess I like hot weather!

© Aria

