

night
out

ECO EATERY

Locally sourced seasonal produce is foremost for the duo behind edgy, eco-conscious Spencer Guthrie restaurant in Newtown, Sydney. Chefs Troy Spencer and Oliver Guthrie offer a menu based on modern Australian fare with a focus on sustainability. Start with the ocean trout, quinoa and almond gazpacho and work up to the lamb two ways or citrus-glazed pork belly. Arguably the star of the dessert menu is the olive oil cake with orange blossom cream, drunken figs and red wine granita. Spencer Guthrie serves fine fare with friendly, excellent service in a relaxed setting where the chefs' ethos is evident in the decor, too. Pressed tin, polished concrete flooring and a living wall all add to the atmosphere. www.spencerguthrie.com



bar
scene

POLE POSITION

Fans of chef Brent Savage and sommelier Nick Hildebrandt's multi-award-winning Bentley Restaurant & Bar will be delighted to learn they have opened a second venue, in Sydney's Potts Point. The 50-seat eatery and wine bar, called Monopole (meaning 'a hypothetical magnetic particle with one magnetic pole having a spherically symmetric field'), takes bar dining to a fresh new level. In line with his artistic and clever approach to cuisine, Savage offers a menu that showcases fine food with a scattering of unusual yet seasonal ingredients. The selection of house-cured meats includes Rangers Valley cured beef brisket, cured venison sausage and spiced, cured Berkshire pork neck. Other snacks and small dishes include grilled baby sweet corn with tamarind yoghurt, and salt cod with green peas and mint vinaigrette. Larger dishes, such as the slow-roasted suckling pig with charred baby cucumbers and the grilled lamb shoulder with nettles, can be shared or served as a main course for dinner. Team these dishes with an incredible wine list that includes biodynamic, natural and rare drops and focuses on iconic international regions, and Savage and Hildebrandt are well on the way to impressing the picky Potts Point crowd. www.monopolesydney.com.au

wine &
dine

SICILIAN SALUTE

In late 2012, three-Michelin-starred German-born chef Heinz Beck travelled to Sydney and hosted a series of dinners at Caffé Sicilia in Surry Hills. It was something of a coup for the Sydney restaurant, as Beck is considered 'the godfather' of Italian and Mediterranean cuisine. He is also the recipient of countless accolades and the author of bestselling cookbooks. Before he returned to Europe, Beck left a culinary legacy for patrons of Caffé Sicilia to enjoy, collaborating with and training the restaurant's team to create an unforgettable Sicilian-inspired menu. While Beck's most famous restaurant, La Pergola, in Rome, might be too far to go on a culinary whim, locals and visitors to Sydney can experience Beck's distinctively fresh, balanced signature dishes via the 'legacy dish' degustation at Caffé Sicilia. The four-course degustation menu (with matching wines, if desired) includes crispy bread *cannolo* with Palmers Island Mulloway jewfish and a brunoise of melon and celery; *sedanini* pasta with red shrimps, smoked aubergine coulis and croutons; veal in pistachio crust with mortadella and Jerusalem artichoke puree; and orange jelly with bergamot ice-cream and edible flowers. "While inspired by Sicily, the dishes will have an Australian twist, as the Caffé Sicilia team will use great Australian produce," said Beck. www.caffesicilia.com.au



5-star stay

BRISBANE'S PULL

The Sebel and Citigate hotels at King George Square in Brisbane will experience a renaissance when they are relaunched as Pullman and Mercure hotels, respectively. The opening of the Sebel in 1971 as the Crest International was groundbreaking for Brisbane, as it introduced international accommodation to the city. This pioneering spirit will prevail when the Accor hotel group assimilates the Sebel into the five-star Pullman brand, which was renowned for transforming overnight train travel in America in the 19th century with opulent sleeping cars and fine-dining carriages known as 'palaces on wheels'. "The Pullman brand holds such a rich history and is highly regarded throughout Asia and Europe, and it makes sense for us to grow this brand in Australia where there is clear demand for quality internationally branded hotels aimed at the corporate and upscale leisure markets," said Simon McGrath of Accor Asia Pacific. The \$7-million upgrade of the former Sebel will involve a complete and sophisticated makeover of the guestrooms and conference, meeting and event spaces. The spectacular lobby redesign will feature open-plan check-in pods, contemporary furnishings and a colour scheme inspired by the waters off the Brisbane coast. A connectivity lounge and e-concierge facility will be among the exciting enhancements. Guests will also enjoy the fully equipped gymnasium, the rooftop heated pool and sauna, and on-site restaurant Bistro Allure, which specialises in traditional wood-fired pizzas. accorhotels.com.au



business bound

MODERNIST RETREAT

Tucked away in a Melbourne city laneway, a stone's throw from notable bars, cafes, restaurants and theatres, is Fraser Place Melbourne. This boutique residential complex houses 112 serviced studio apartments, all spaciouly laid out with integrated living, dining and kitchen areas. Featuring contemporary design and a crisp palette, each furnished apartment includes a spacious work desk, balcony, fully equipped kitchen, state-of-the-art home entertainment system and high-speed internet access. Ideal for business travellers, the complex has a 24-hour reception area, Mac workstations, reading areas and a 24/7 gymnasium. The attention to detail is obvious. In addition to offering all the mod cons, the apartment complex is a hub of modernist style. Designer stand-outs in the common areas and restaurant include Hans J Wegner 'Wishbone' chairs, Herman Miller 'Setu' ergonomic chairs, white Eames moulded chairs and Ludwig Mies van der Rohe 'Knoll' chairs. The complex also boasts a collection of Australian Indigenous artworks by Debra Nangala McDonald, Annie Napangardi Nelson and Anna Pitjara. melbourne.frasershospitality.com



exotic local

SHANGHAI FLAVOUR

Dine at New Shanghai in Chatswood and be imaginatively transported from a Sydney shopping mall to a Shanghai city street. The restaurant's 1930s Chinese decor, which incorporates an oriental doorway, stone paving underfoot and red lanterns, perfectly sets the scene for diners, who perch on small black stools in the mock Chinese alleyway while watching the action in the venue's dumpling-making theatre. These tasty handmade morsels are dumplings at their finest. New Shanghai also hosts special nights throughout the year. The full-on pork and cider feast is six courses of delicious Asian specialties matched with selected ciders from Tasmania, the NSW Southern Highlands and France. Menu highlights include the authentic Chinese sweet and sour pork ribs in dark vinegar sauce and the steamed dumplings basket. In



addition to Chatswood, New Shanghai restaurants are located in Ashfield, Bondi Junction, Charlestown and Brisbane. www.newshanghai.com.au