

THE LATEST FROM CHEFS AND RESTAURANTS AROUND AUSTRALIA

RESTAURANT NEWS



oversees the ageing program where premium cuts are aged for six to 12 weeks. Slick new interiors include plush green leather seating, textured ecru walls and elegant wooden finishes. A signature oyster cabinet brings an added theatrical flourish as chefs shuck Moonlight Flat, East 33, Appellation, and Coffin Bay Pacific Oysters to order.

Further south, a former Totti's chef brings a slice of Mediterranean dining to Cronulla with the opening of **Bobby's**. Located right on the beach, the seafood-focused restaurant will draw upon executive chef Pablo Tordesillas' (ex-Otto and Totti's) vast Italian-leaning experience, joined in the kitchen by chef Shaun Baker (ex-Yan Restaurant and Bills). Located at the southern end of Cronulla's Esplanade, Bobby's has two parts – a restaurant-bar and a beach club – with 115 seats and panoramic views. Fittingly, seafood is the hero of the menu: prawns served in brioche rolls; imported Cantabrian anchovies; fresh slices of ocean trout crudo; and whole grilled snapper. Beyond that, there is also pasta and a one-kilo rib-eye; all to be enjoyed in a bright and breezy room designed by Tom Mark Henry (also behind The Gidley, Bar Besuto and Hotel Morris).

And on the north shore, Cammeray has welcomed **Folly's**, taking over the former Epoque Belgian Beer Cafe site on Miller Street to transform it into a neighbourhood bar and bistro. Antonio "Ace" Espiritu (ex-Icebergs Dining Room and Bar) will focus on interweaving Australian spirits into the menu, with Gospel Whiskey in the skirt steak's rich peppercorn sauce; Four Pillars' fresh yuzu gin atop oysters; and raw Southern Highlands vodka in rigatoni alla vodka. This will be joined by an extensive chilled red wine list, solid Australian spirit offering and cocktails.

PHOTOGRAPHY STEVEN WOODBURN (MORRISON'S).

SYDNEY

Sydney loves a rooftop bar and the addition of a pool only makes it a hotter prospect. Enter **Harper Rooftop Bar**, serving open-air cocktails poolside in the heart of the CBD. Located on level 7 of Kimpton Margot Sydney, expect an urban take on beach club vibes with pastel furnishings, long dining tables and secluded pod seats, while DJs will soundtrack the evenings. Chef Luke Mangan calls upon light and bright Mediterranean flavours to punctuate the menu, while a build-your-own Martini station will allow guests to customise the classic cocktail to their exact liking. And in keeping with the rest of the hotel, the rooftop is dog friendly.

Also in the CBD, **Morrison's** has undergone a glow up. While the signature oysters will remain, the venue hopes to become even better known for its hand-selected in-house aged beef. Group culinary director David Clarke



Clockwise from above: Cantabrian anchovies on toast; and the dining room at Bobby's; the dining room at Morrison's.

