

EXECUTIVE LIFE

Here Are The 10 Best Australian Hotels For Dining

SIMON THOMSEN | AUG 14, 2014, 10:57 AM | [BOOKMARK](#) [🗨](#) [👍](#)

When you say “hotel meal” to most Australians, they think of a \$5 counter lunch at the local pub, but in recent years, some of the nation’s top hotels have invested in star talent in the kitchen in a bid to lure guests to stay with them.

In Melbourne, Crown is bringing one of the world’s greatest chefs, Heston Blumenthal, to town next year, first with his acclaimed 3-star, The Fat Duck, then an antipodean version of his Mandarin Oriental restaurant in London, Dinner by Heston. Meanwhile, The Darling at The Star in Sydney has one of the world’s hottest chefs, New York’s David Chang, with Momofuku Seiobo, as well as Steve Manfredi’s Osteria Balla and former Nobu chef Chase Kojima’s Sokyō.

Amee Evans from HotelClub.com said that hotels in Australia have followed the food revolution inspired by the likes of Masterchef.

“The dining experiences they offer have become a much bigger priority,” she said.

“We see our HotelClub members looking for hotels with a point of difference, often that includes the uniqueness of the dining on offer where they choose to stay.”

With that in mind, Business Insider asked HotelClub.com to nominate its picks for the best hotel for foodies in Australia.

Here they are

7. Hotel, Hotel, Canberra, ACT

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Hotel Hotel is everything you want in a hotel. Unique and down right trendy in design, yet cozy and friendly enough for you to feel at home. On-site all day eatery and bar, Monster Bar and Grill, only opened early this year but it’s already making waves having won Best Bar in a Hotel at the ACT Australian Hotels Association last month. Hearty share plates and snacks feature heavily here with dishes like the super-rich smoked eggplant with goat’s curd, pulled lamb shoulder, slow-cooked pork cheek and roasted brussel sprouts.