

GIFTED: Places to inspire your Christmas shopping list

# virgin australia

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voyeur

## Tribes in Paradise

KEEPING VANUATU'S  
TRADITIONS ALIVE

## Stars of 2016

AUSTRALIANS WHO  
SHAPED THE WORLD

# Byron & Beyond

DISCOVER THE BAY'S  
HIDDEN HINTERLAND



A top-down view of a dining table with various dishes, glasses, and silverware. The table is covered with a light-colored, textured cloth. In the upper left, there is a white plate with a salad of greens, shredded cheese, and other ingredients. To its right is a light blue plate with a large, round, golden-brown bread. Below the white plate is a glass of dark beer. In the center, there is a small wooden pepper mill and a small wooden bowl containing salt and pepper. To the right of the pepper mill is a glass of rosé wine. In the lower center, there is a light blue plate with a salad of purple and green leafy vegetables. To its right is a silver fork and a silver knife. The overall scene is a well-set dining table with a variety of food and drink options.

The hottest Australian restaurants, bars and cafes to try this summer. You can thank us later.

Edited SARAH NORRIS

# ADVANCE AUSTRALIAN FARE

## SYDNEY HUBS

Culinary hubs are sprouting across the city, perfect for a concentrated hit of dining and imbibing.

Rozelle's old Tram Depot has been transformed into **Tramsheds**, a European-inspired food emporium of restaurants and providores, including Bodega 1904, Flour Eggs Water, Gelato Messina and Belles Hot Chicken. Those guys are also at another new food precinct, **The Streets of Barangaroo**, where they serve more than 1000 kilograms of crisp chicken each week (plus their wine list is excellent). There will eventually be 75 retailers, mostly food and beverage, at Barangaroo on the west edge of the CBD, including heavy hitters Cirrus, a restaurant and bar producing sustainable seafood-focused dishes (pictured below right) by The Bentley crew, and Banksii, a botanical-focused vermouth bar-bistro by the Bar H team. Also in the city is the new **Gateway** development, revitalising Circular Quay with some solid dining options: Chat Thai, Urban Orchard and Burger Project.

In more of a suburb renaissance, Paddington is finally bouncing back from its culinary malaise. Of course, **10 William St** has been consistently fabulous, but across the road the **Paddington Inn** has undergone a smart refurb, as has **The London Hotel**. Both follow on the heels of Merivale's **The Paddington**, where chef Ben Greeno is doing his pub thing. Merivale is also behind **Charlie Parker's** and **Fred's** (pictured opening page) where Chez Panisse's Danielle Alvarez (pictured below) uses a wood-burning hearth to produce her food. Nearby is ex-EsL chef Josh Niland's superb seafood joint, **Saint Peter**, and the **Light Brigade**, which has opened its rooftop bar. At Five Ways, **Tequila Mockingbird** brings flavours from Mexico through to Argentina to create food and cocktails worthy of a detour.



## DETAILS

**10 William St** 10 William St, Paddington; www.10williamst.com.au. **Charlie Parker's** and **Fred's** 380 Oxford St, Paddington; www.merivale.com.au/charlieparkers. **Gateway** Alfred St, Circular Quay; www.gateway.com.au. **Light Brigade** 2a Oxford St, Woollahra; www.lightbrigade.com.au. **Paddington Inn** 338 Oxford St, Paddington; www.paddingtoninn.com.au. **Saint Peter** 362 Oxford St, Paddington; www.saintpeter.com.au. **Tequila Mockingbird** 6 Heeley St, Paddington; www.tequila-mockingbird.com.au. **The London Hotel** 85 Underwood St, Paddington; www.hotel-london.com.au. **The Paddington** 380 Oxford St, Paddington; www.merivale.com.au/thepaddington. **The Streets of Barangaroo** www.thestreetsofbarangaroo.com. **Tramsheds** 1 Dalgal Way, Forest Lodge; www.tramshedscharoldpark.com.au.



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## CANBERRA

It may be compact, but ACT dining is ever-expanding. Here are two that will impress.

Words SARAH NORRIS

### Temporada

Long-loved Canberra dining institute Aubergine has a hip younger sister impressing us with its all-day menu and strong drinks game. There's no allegiance to a style or approach – the food is influenced by Asia, Europe and the Middle East, with the char-grill getting a solid workout. Good for a group, even better if you're dining solo. 15 Moore St, Canberra City; www.temporada.com.au.

### Monster

Hotel Hotel (pictured top) was an ACT game-changer and its restaurant, Monster, is equally impressive. Its location means there's dining for all hours and occasions, but you may want to keep the yabby jaffle (pictured below) all to yourself. We also love the eggplant with smoked goat's curd. 25 Edinburgh Ave, Canberra; www.monsterkitchen.com.au.

