

Hotel Hotel bar menu ticks the boxes

February 4, 2014



Hotel Hotel in the Nishi development in New Acton.

Photo: Jeffrey Chan



Kirsten Lawson

Hotel Hotel is the latest place to head for a drink and bar food, with the restaurant proper still a few months off.

The NewActon newcomer flaunts its eco mix-it-up credentials and with recycled paper planters and inside-out, uneven styling in the building. The bar, pictured, is open noon till 10pm, offering a list of cocktails and a menu that will remind you of Mocan and Green Grout around the corner – unsurprisingly, since Sean McConnell

at Mocan heads the kitchen at Hotel Hotel.

He's offering little plates of "kombu, sesame" (\$4), and "lychee, yuzu" (\$4), "Ortiz anchovies, toast, chilli, lemon" (\$25 – Ortiz anchovies are very good, and expensive), and "buffalo mozzarella, pickled new season green tomato" (\$20). Which ticks so many modern boxes it makes your head spin. Breakfast is from 7am till noon.

Food and beverage manager for the precinct Michael Gray says the restaurant will open with an autumn menu.

Meantime, McConnell and Diego Arata have extended Mocan's dinner hours, adding Saturday as well, so it's now five nights. Which is good news. It's tiny, only 30 seats, casual and the food is great.