

Quay Quarter Sydney



Cuisine Guide

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La Dolce Vita at *Hinchcliff House*

Hinchcliff House is four levels of Italian drinking and dining, set within a glorious 1880s sandstone woolstore that was lovingly restored and now is one of Sydney's most lively, and character-filled venues.

5-7 Young Street
02 7228 1400
hinchcliffhouse.com

"I love Italy, I try to spend as much time as I can in Italy each year," says proprietor Scott Brown. "I always make a beeline to a couple of small hilltop villages halfway between Siena and Florence, such as Greve in Chianti, and San Gimignano and Montalcino."

Brown's inspiration for Hinchcliff's restaurants is the famous Dario Cecchini butchery in Panzano, in the Chianti region of Italy.

"Cecchini is one of the greatest butchers in the world," says Brown. "He even featured in the Netflix show, *Chef's Table*. He has three separate restaurants that he runs from the side of his butchery, where he creates these wonderful home-style meals. I love taking my family there; it's always a lot of fun."



Lana

lana.sydney/reservations

Open Tuesday to Saturday for dinner
Lunch on Thursday and Friday only

Lana is a trip to the Amalfi Coast; fresh and bright and all about seafood, citrus, and oils. Lana is the soft and feminine muse; the place to go for a special night out, but without being stuffy.



Apollonia

apollonia.sydney/reservations

Open Monday to Thursday and Saturday, 4pm until late
Friday, 3pm until late

In the basement, you'll find Apollonia — a sexy subterranean bar that captures the dark and moody vibe of 1970s Sicily, right down to the blood-red marble bar. Inspired by the owner's favourite film, *The Godfather*, Apollonia will make you a cocktail you can't refuse.



Grana

grana.sydney/reservations

Open Monday to Saturday, 11:30am until late

Grana is Tuscany on a plate; convivial, homely, approachable. It's all about sharing and connection and generosity. Enjoy big bowls of pasta and big joints of meat, and lovely vegetables and cheeses.

Images: Photography by Jiwon Kim

Besuto

Omakase style

Besuto is a traditional Japanese *omakase* restaurant. Besuto in its essence, is an immersive, one-of-a-kind culinary experience which takes your taste buds down a tantalising joyful road, into the world of traditional and innovative Japanese culture and food.

A combination of classy yet sultry, the fit-out from the food embraces connecting to all senses. From the moment you step foot into the venue, to the moment you leave, Besuto's entire intention is to create a new experience that, as they say, stays behind closed doors.

The venue caters to only 12 seats, two sittings a night, with a menu that changes depending on freshness, availability, and the mood of the mysterious talented chef.

Besuto is mixed with tradition and ritual, designed to make you feel like home, while

enjoying a dining experience that you've never in your wildest dreams imagined. A menu that changes every single day, to flow with the best available produce and ingredients that each morning has to offer, ensuring creativity, design, and exceptional taste, freshness, and seasonality.

With an encompassed connection to the art community and a desire to give back, Besuto entangles its Japanese culture with that of the art world, where unusable space meets creativity and design.

Besuto will take you on a physical journey, where you can not only enjoy some of the most talented artists in Australia; you can also directly support, purchase, donate, and connect some inspiring stories that come with them.



6 Loftus Lane
besutosydney.com/pages/reservations

Open Tuesday to Saturday
3 sittings per day
Lunch 12:30pm
Dinner 5:30pm and 8:15pm

Bouillon l'Entrecôte

A true taste of Paris

4 Loftus Street
lentrecotesydney.com.au/bouillon

Open Monday to Saturday
Lunch 11:30am–3pm
Dinner 5:30pm–11pm
Bar 11:30am until late



Having a Parisian chef as a father, restaurateur Johan Giausseran grew up around food. But rather than wanting to work behind the stoves, Giausseran was more passionate about hospitality itself. And so, after leaving school, he enrolled in hospitality school and found work in a hotel in Paris where he became a kitchen manager and front-of-house manager.

“Cooking wasn’t my speciality, I was more interested in hospitality,” he says. “I love to cook for family and friends — I’m not a bad cook, but I’m definitely not cut out to be a chef.”

In 2013, Giausseran came to Australia for a holiday and fell in love with the country. He and his business partner, Vincent Ventura (also French), eventually opened a French steak house in Pymble.

And now the pair have opened Bouillon l'Entrecôte in Quay Quarter Lanes.

Bouillon l'Entrecôte takes a nod from the original *Le Relais de l'Entrecôte*, the famous one-dish steakhouse that opened in 1959 in Porte Maillot, Paris.

“The concept is simple: an amazing quality sirloin steak, accompanied by the delicious secret sauce, crispy homemade French fries, and a simple salad,” says Ventura. “A *bouillon* is similar to a brasserie; somewhere between fine dining and a bistro — good food for a reasonable price.”

Bouillon l'Entrecôte, like its Pymble sibling, features steak and chips as the main event.

The hero is always the quality grain-fed sirloin, sourced from NSW. The secret sauce is a complex *café de Paris* butter created by head chef, Lander Liou.

Tables are covered in crisp white butcher’s paper, and chairs are traditional bistro style. Sparkling Perrier water is served in elegant Lalique glassware. There is an extensive French wine cellar and the house beer is Kronenbourg from Alsace.

Décor features authentic French *objets d’art* shipped over by Giausseran’s parents.

“Mum has sent me some beautiful French copper pots and pans to hang. They were originally my father’s.”

Bouillon l'Entrecôte seats around 70 people, with seating for up to 20 people in the downstairs bar area overlooking Loftus Street.

“We’re really excited about being Australia’s first *bouillon* restaurant,” say Ventura and Giausseran. “The whole neighbourhood is fantastic.”

KOBO

An authentic Korean experience

You know a chef takes his cuisine seriously when he imports his mandarins from South Korea to get just the right level of sweetness. But that's the dedication of Chef Jacob Lee of KOBO; a *Chef's Table* restaurant in Quay Quarter Lanes.

Lee was brought up in South Korea where he was taught to cook by his grandmother. When he was 22, he emigrated to Australia and cut his teeth working in Japanese and modern Australian restaurants in Sydney. Eventually he helped establish Tokki, a Korean-Japanese fusion restaurant in Surry Hills, where he remains executive chef. He also established Marble, a Korean-Japanese fusion restaurant at Barangaroo.

KOBO, which means 'workshop' in Japanese, is Lee's first solo venture. He sees it as the culmination of his years of experience.

"KOB0 is the story of my life. From my childhood growing up in South Korea learning all of the fermentation techniques from my grandmother, to my time in Australia," says Lee.

The restaurant is an intimate space with seating for only eight diners. Directly in front of the diners is a workstation where Lee works his magic.

"KOB0 is not totally authentic Korean. It's not fusion. It's Jacob Lee. KOB0 is me."



4 Loftus Lane
0421 979 130
kobo.sydney/reservations

Open Tuesday to Saturday
2 sittings per day
6pm-11pm



Londres 126

Innovative Mexican cantina

8 Loftus Street
02 7226 8804
londres126.com.au

Open Tuesday and Wednesday, 4pm–11pm
Thursday, 12pm–11pm
Friday and Saturday, 12pm–1am



To say that Pablo Vargas comes from a large extended family would be an understatement. Each of his parents have 15 siblings, and so the get-togethers at their home in Mexico City were huge. When he was a child, it was his job to cook the *tamales* with his mother for up to 100 relatives. “*Tamales* are still my favourite Mexican dish,” says Vargas, thinking back to those simpler times.

That passion for Mexican food runs through Vargas’ veins. After finishing school he trained as a chef, and on completing his qualifications, embarked on a tour of his country learning everything there was to know about regional and indigenous cuisines.

“Many people think that Mexican cuisine is simply guacamole, tacos and *quesadillas*, but there is a lot more to it than that,” he says. “Travelling around Mexico I discovered a diversity of food from region to region.”

Londres 126, in Loftus Street, Quay Quarter Lanes, is named after the address of *Casa Azul* (‘the blue house’) where artist Frida Kahlo lived with her husband, mural artist Diego Rivera, in Mexico City.

“We want a place where we can celebrate not just Frida, but the movement that was around her in the 1940s and 50s,” says Vargas. “*Casa Azul* hosted lots of wild parties, where the intellectuals, the artists, even Hollywood stars would hang out. It was a very bohemian place to be, with a lot happening. We want to recreate something

like that with Londres 126; a place that is classy, interesting, and creative.”

Londres 126 is *cantina*-style; the Mexican equivalent of a French bistro, or English gastro pub.

“There are a lot of *cantinas* in Mexico City where I come from,” says Vargas. “They are usually in the middle of the CBD, and popular with the locals. Traditionally you might have a trio of musicians wandering around the tables singing for tips. We want to recreate this authentic old-school service, but in a more refined setting.”

The *cantina* showcases ingredients not usually offered in Sydney Mexican cuisine, such as caviar, Ora King Salmon, Alaskan King Crab, and Nigerian Tiger Shrimp. It features one of the most impressive selection of mescals and tequilas in Australia, sourced from rare, small-batch producers in Mexico.

Mains at Londres 126 range from around \$25 to \$45. All are designed for sharing. The menu includes top-grade steaks such as Kobe beef and Wagyu, as well as a prime selection of Argentinian cuts, all char-grilled in the restaurant’s open kitchen. Vargas is quick to point out that Londres 126 isn’t so-called fine dining, but it is an elevated experience.

“We’re all about casual dining in a very beautiful setting, with beautiful food and service,” he says. “Our offering and approach is several steps ahead of what is currently available at Mexican restaurants in Australia.”

Marrickville Pork Roll's Traditions from Vietnam



7 Loftus Lane
0423 118 878

Open Monday to Friday, 9am–3:30pm
Saturday, 10am–3pm

This Sydney institution is proof that if you only do one thing...do it right. Since 2008, the little hole-in-the-wall in Marrickville has attracted lunchtime lines of people coming from all over the city to enjoy the delicious Vietnamese *bahn mi* *thit*.

Terence Phan has opened a new MPR takeaway eatery in Quay Quarter Lanes.

"We wanted to keep everything in the family," says Phan. "That way we can ensure consistency. The ingredients all come from the same kitchen, so the quality and flavour will be exactly the same. I'm hoping a whole new clientele discovers the simple pleasure of delicious, affordable Vietnamese food."

Phan's parents were Vietnamese 'boat people' who escaped to Australia in the 1980s.

Phan was born and raised in Sydney's western suburbs, but he never lost sight of his cultural roots. "Every weekend we'd head to Cabramatta to where we were exposed to traditional Vietnamese cuisine, including *bahn mi*," he says. "That outing became our weekend ritual; it made us appreciate our heritage and where our parents have come from. We are very lucky in that respect, to have such big communities out west here."

In terms of décor, the Quay Quarter Lanes shop is a little more modern than the original hole-in-the-wall in Marrickville. However, some elements are retained, such as the distinctive red ceiling. "We bring the same Marrickville spirit to Quay Quarter Lanes," says Phan.



Bar Mammoni

He's just a
mama's boy

3 Loftus Lane
02 7228 1400
barmammoni.sydney

Open Monday to Saturday, 7am–3pm
Walk-in only



Bar Mammoni is your small Italian village *tabacchi*: the corner store that sells you everything you need to keep you going throughout the day. Whether it's your morning espresso and brioche, short-order lunch menu, afternoon aperitivos, or supper in the evening; Bar Mammoni is there for you.

Restaurateur Scott Brown came up with the idea while on his extensive travels throughout Tuscany.

“We’re capturing that European vibe you feel when you walk into a little Italian village or town. There’s always that one shop that just draws your attention to it, a hub,” says Scott.

The *dolce vita* vibe continues at Bar Mammoni with stand-up espressos, to delicious pizza by the slice, side salads, and wine by the glass. The majority of the wines on offer are from Italian varietals grown locally. There is also a selection of spirits. And naturally, there’s Limoncello.



Flour for the focaccia and pizza base is milled right next door in Grana. And the pasta is all homemade as well.

“We like to challenge our chefs where possible and have everything made from scratch. We don’t tend to buy anything that we can’t make ourselves,” says Scott.

As night falls, out come the dips and platters and arancini, making Bar Mammoni the perfect spot for a bite to eat before heading off to a show, or for an après-dinner drink.

And the name? “It means ‘mama’s boy,’” laughs Scott. “The name suggests that Bar Mammoni is fun and youthful and doesn’t take itself too seriously.”

Side Room

Health food with a Middle Eastern edge

8 Loftus Lane
sideroom.com.au

Open Monday to Friday, 7am–3pm

The Fishbowl Group could be the Sydney foodie success story of the last decade. In 2016 three UTS business students; Nic Pestalozzi, Nathan Dalah, and Casper Ettelson had a dream to open an eatery that offered healthy, delicious food in a fun and energetic environment.

The three lads met at The Scots College and have remained friends ever since. They were in their final year at UTS when they opened their first Fishbowl store in Bondi. Fishbowl offered customisable healthy salads with a Japanese twist. It was a hit. There are now 29 Fishbowls (including several in Melbourne), one Fish Shop restaurant, and one Side Room café.

Side Room differs from Fishbowl in that it targets breakfast as well as lunch. The offering is Mecca Espresso coffee, plant-based smoothies, and delicious salads with a Middle Eastern edge.

Side Room in Quay Quarter Lanes is contemporary but comfortable, with rustic timbers, raw concrete, slick furniture and stool seating for up to fifteen people, with some outside seating. Like Fishbowl, everything will be handmade in the kitchens, from the dressings, to the nut milks.

The breakfast run is expected to be popular with the early-morning office workers who'll probably want to grab a smoothie to set them up for the day. A favourite is *The Green Fairy*; kale, spinach, banana, green probiotics, matcha powder, macadamia butter, and oat milk.

Co-owner Nic Pestalozzi says he got his interest in healthy food from his mother and father.

"Funnily enough my parents own a few health food stores on the Northern Beaches," he says. "I'd be the kid taking the weird healthy snacks to school."



Fossix

Foragers of flavour

Fossix is flavoursome, curated, café fare. Founded by Jeremy Glass in 2017, from Day One the emphasis has been on flavour and freshness.

“We’ve always had our own pastry chef baking everything fresh in our CBD kitchen every day,” says Jeremy. “She’s making delicious but accessible delights such as caramel slices, muffins, salted Nutella cookies, and brownies baked with the best Callebaut Belgian chocolate. Plus, mum has also given us the recipe to her famous carrot cake. It’s always in demand.”

Jeremy finds inspiration for his menu wherever he can. The Signature Asian Chicken Salad is from good friend Audra Morrice, a MasterChef judge in Singapore. The chicken is poached in star anise so it retains a lovely soft flavour. And the dressing is homemade to a secret recipe.

Other menu highlights include the Reuben sandwich (his mother’s recipe), and the poke bowls peppered with hot smoked salmon.

The Fossix lunch menu is purposely narrow to allow Jeremy and his team to concentrate on keeping the quality at a premium. And it all starts with the ingredients.

“Everything we do is artisan. All our ingredients are from small producers — even the coffee comes from comes from a small producer, as does our bread.”



Coffee has always been a big drawcard at Fossix.

“We use a medium roast South American blend,” says Jeremy. “I’ve found a roaster who does it specially for us. It’s more like a Melbourne coffee in all its caramelly deliciousness. Now we’ve gone a step further and launched Fossix Corporate Coffee. We put machines and baristas into companies who want to treat their staff to a decent drop.”



Ground Lobby
Quay Quarter Tower
fossix.com.au

Open Monday to Friday, 7:30am–3:30pm

Humble Bakery

The upper crust comes to Quay Quarter Lanes



Humble Bakery is the new venture by legendary foodies Elvis Abrahamowicz, Ben Milgate, and Joseph Valore from the Porteno Group, known for creating food in a one-of-a-kind, personal way with their twist on nostalgic classics.

Elvis came up with the name 'Humble' because it suits the ethos of the bakery perfectly.

"We are here to make simple baked goods," he says. "Think of it as your local bakery, with a focus on making sourdough and using the best produce. We also do sandwiches and salads and pastries. For such a small space we create a lot."

Everything about Humble Bakery Quay Quarter Lanes focuses on freshness. The bread is baked every morning, so it is still warm when the store opens. Salads and sandwiches are assembled fresh every day.

16-20 Loftus Street
humblesydney.com

Open Monday to Saturday, 10am-2pm



The menu is healthy and uses as many organic local ingredients as possible. Much of the produce is sourced from Block 11 Organics, a small farm at the foothills of the Blue Mountains.

Elvis says one of the main focuses is on convenience. "I know a lot of people are limited with time in the city."

All bread used and sold at Humble Bakery Quay Quarter Lanes is delivered straight from the ovens at Humble Bakery in Surry Hills. Chef Francois Mignard developed the sourdough starter to the rest of the team's taste.

"We like to do a lighter sourdough, not the teeth-breaking one that most people do," says Elvis. "That's the style we like to eat, and we only make things we like to eat ourselves. It has a light crust and a light crumb and is not sour at all."

Parla

The secret ingredient



Upper Lobby
Quay Quarter Tower
Open Monday to Friday, 7:30am–3:30pm

Ask Parla's founder, Zach Hiotis, the secret of his café's success and he doesn't hesitate. "It's the ingredients. We only use the best," he says. "You cannot compromise on quality."

His secret is paying dividends. Zach's other establishment, The Regiment, is beloved by foodies across the CBD. And he brings his same attention to detail to Parla on the Upper Lobby of Quay Quarter Tower.

Parla serves modern Australian café fare with an underlying tone of native indigenous ingredients.

Later in the year, Parla will also become a small bar featuring natural wines, a selection of craft beers, and curated coffee cocktails.

Breakfast highlights include a pork belly and egg sourdough breakfast muffin. Another favourite is the peanut butter, wattle seed, and macadamia spread on 'Bread and Butter Project' sourdough toast.

Step up to lunch and expect seasonal bowls such as broccolini, snow pea tendrils, paprika, quinoa, almond fetta, avocado, and a native spice mix. Or try the avocado, finger lime, and poached eggs. You could also grab-and-go with a truffle mushroom toastie.

Designed by the renowned Tom Dixon, the space is gorgeous. Of particular note is the bar made from stunning Australian marble.

Parla is open for breakfast and lunch.



Bubble Nini

Tea Quarter Lanes

Since its invention in Taiwan during the 1980s, bubble tea has taken the world by storm, and there's none better than the delicious tea that comes from Bubble Nini.

From the time Lara Hung launched her first Bubble Nini store in Sydney's Chippendale four years ago, she was determined that everything would be made from scratch in-store, and without the use of preservatives or colourings.

"I wanted to create a healthier version of bubble tea," she says. "Our tea is not made from powder; I personally visit all our tea suppliers in Taiwan. And everything we make is fresh. I'm happy for my own children to drink our bubble tea."

Lara's Quay Quarter Lanes store was launched with 10 feature teas, including the best-selling *The Sun and Moon*: a Taiwanese black tea with caramelised brown sugar, full-cream milk, and handmade brown sugar pearls. Customers can see these pearls being made in a small counter-top machine which pumps out around 6000 each day.

Also on the menu is the deliciously pretty (and wonderfully named) *Honey I'm Home*. Made from butterfly pea-flavoured tea, and flavoured with fresh lemon and lime, its colour drifts from mauve to deep purple, making it a favourite with Instagrammers. Towards the bottom of the glass is a suspension of aloe-vera jelly and chia seeds.

"*Honey I'm Home* is available as a still and a sparkling version," says Lara. "There are also low-calorie options available, as you can choose your own sugar level."



7 Loftus Street
03 9648 2290

Open Monday to Friday, 10:30am-5pm

Adora Handmade Chocolates

Creating exceptional
confectionary

22 Loftus Street
02 9030 6824
adora.com.au

Open
Monday to Friday, 8am–6pm
Saturday, 10am–4pm



In 1994, Tina Angelidis and her sister Katerina discovered a gap in the market for quality chocolates with no preservatives or nasty additives. And so Adora Handmade Chocolates was born. Even after 26 years, Adora's primary ingredient is still authentic and pure Belgian chocolate.

"Our flavourings are all-natural. This means all of our fruit truffles are real purées, not artificial flavourings. And we only use local cream and Pepe Saya butter," says Tina.

Nowadays, Adora is almost more famous for their hot chocolate, rather than their boutique chocolates.

"Initially we couldn't understand why everyone thought our hot chocolate was so amazing, but we realised it was because we were using pure chocolate, rather than the sugar-based powder that everyone else uses," Tina says.

Zini Contemporary Gelateria

A sweet taste of Italy

We're pretty sure nobody else has a degree from Bologna's gelato university, except for Matteo Zini. Zini is somewhat of a gelato maestro who is always experimenting with intriguing new flavours.

After growing up in Bologna, he moved to Australia in 2014 and ended up with four gelato stores in Brisbane. Now he finally shares his gelato with Sydney.

The Quay Quarter Lanes gelateria is Zini's most contemporary offering yet.

"Sure, I still make my signature Italian gelato, but I've also created some different flavours for Sydney people to enjoy," he says.

"I've been travelling all through Asia and learning how to transform ingredients such as black sesame, pandan, matcha, and even sake, into gelato. I've also been experimenting with an oat-milk gelato base, so it's vegan. I then infuse it with coffee beans. It's very Sydney."

Zini Contemporary Gelateria features a rustic industrial fit-out with a curved counter top rendered in rammed earth. A Cattabriga Effe machine takes pride of place up the front so everyone can see the authentic gelato-making process.

2 Loftus Street
02 8384 3821
zinigelato.com.au

Open
Monday to Thursday, 8am-10pm
Friday, 8am-11pm
Saturday, 10am-11pm
Sunday, 12pm-10pm





quayquartersydney.com.au
[@quayquartersydney](https://www.instagram.com/quayquartersydney)



Lana at Hinchliff House
Photography by Jiwon Kim