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AREA GUIDE

The Hills are alive!



SUNSHINE HILLS BEST OF THE 2010

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Working lunch



#12 Glebe Noodle House



Use your noodle *Eat some carbs!*

What? A hole-in-the-wall North-Western Chinese noodle joint on Glebe Point Road.

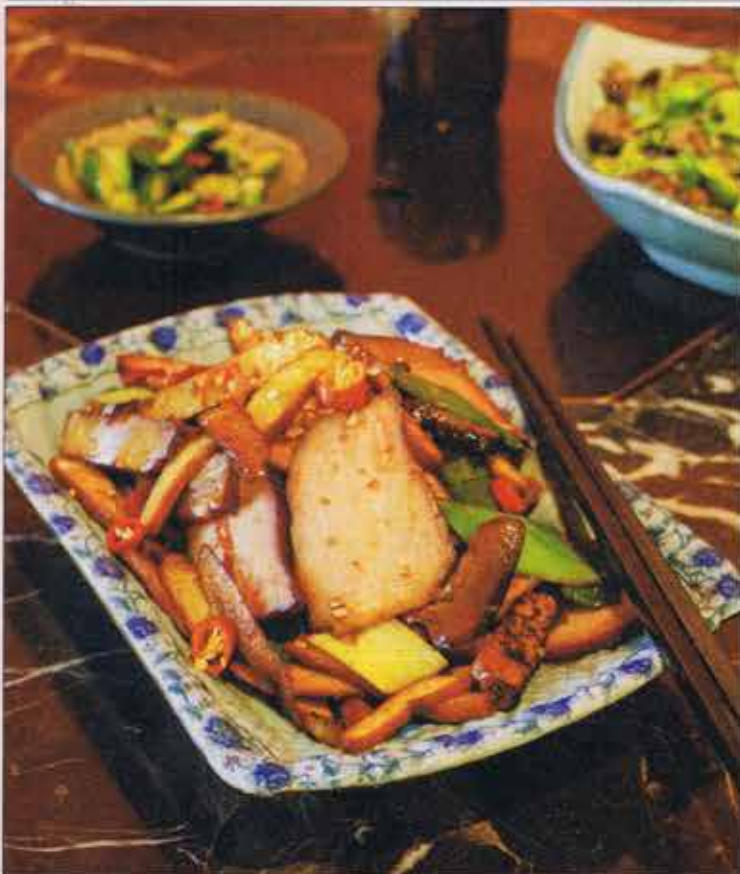
Why? It's all going on in Glebe at the moment. The opening of Red Chilli Hotpot saw the beginning of the Glebe Point Road revolution and the crew at Glebe Noodle House are keeping the flame alive. The staff are exceptionally nice and handmade all their own noodles in the downstairs open kitchen. Head upstairs and there's a balcony so you can get a bit of fresh air while you eat. Order the dumplings, either steamed-then-fried or simply steamed. If you're in a big group, order the chicken special – it's a mix of chicken pieces cut on the bone, hand-pulled flat noodles, hunks of potato and huge pieces of ginger and mandarin rind in a fragrant broth.

How much? Around \$15pp.

Where? 25 Glebe Point Rd, Glebe 2037.

Review

Chairman Mao



Chairman Mao was 70% right But Kensington's Chairman Mao is 100% tasty

Local cuisine makes a great leap forward thanks to Kensington's new Hunanese. By Myffy Rigby

★★★★

Sydney's Chinese restaurant scene is going from strength to strength. It's no longer a town of monotonous Canto-palaces but a thriving multiplicity of Yunnanese, Hunanese, Sichuan, Shanghaiese and Uighur joints – all serving some of the most interesting food in town.

At the forefront is Kensington's Chairman Mao, where husband-and-wife team Andrew Bao and Pinjun Li

The smoked fat on the pork is delicious

serve quality fare executed with skill. The striking thing about the dishes here is their elegance, subtlety and clarity of flavours in the face of so much fat, salt and heat. That said, it's the type of heat that blossoms and blooms in your mouth rather than attacks you like an angry bee.

It's the combination of textures at Chairman Mao that really get us going. Take the dish of broad beans with pork mince: the chalky, squishy, chubby little beans are all coated in spicy, sweet, fried pork mince – the combination is pretty much life changing. A side of pickled radish is slimy and salty and crunchy and

sweet all at the same time, while a side of black fungus is gelatinous and hot. A dish of smoked pork slices sandwiched by slices of smoked tofu sounds better on paper – the pork meat becomes a little tight in the smoking process, but the smoked fat on the pork is delicious. Kick the heat up with shreds of lamb studded with more chilli than sense, and so cumin-heavy your eyes water (with joy). But if there's one dish that you should order no matter what, it's the steamed egg custard. A bed of firm-yet-yielding salty black beans is napped in a bland, silken custard – it's like eating gossamer.

If you're after a glass of wine, you'd better be a sauv blanc fan or be prepared to BYO. Otherwise, drink Chinese tea, served in squat, handle-free ceramic cups.

The room juxtaposes a sliding glass door and Chinese pop music posters on bright orange walls with big, traditional-style cherrywood tables and generous, comfortable chairs.

The Mao's not only popular with Kensington locals, but also Sydney's chefs, including Neil Perry, Dan Hong and Morgan McGlone. If you don't want them eating all the good stuff before you get there, make sure to reserve a table.

Chairman Mao 189 Anzac Pde, Kensington 2033. (02 9697 9189). Licensed and BYO; dinner Wed–Mon 6pm–late \$

Surry Hills Hot tables

Everybody's talkin' about Surry Hills and its amazing restaurants

2010
THE HILLS ARE ALIVE!

Assiette

48 Albion St, Surry Hills 2010. (02 9212 7979 www.restaurantassiette.com.au). Chef Warren Turnbull can cook like nobody's business – refined French food with a progressive twist and maximum flavour packed in every punch.

Bentley

320 Crown St, Surry Hills 2010. (02 9332 2344 www.thebentleys.com.au). The new look Bentley is by Melbourne designer Pascall-Gomez McNabb – expect even kookier food and wine from Brent Savage and Nick Hildebrandt, but with a separate bar.

Bistrode

478 Bourke St, Surry Hills 2010. (02 9380 7333 www.bistrode.com). Husband-and-wife restaurateurs Jeremy and Jane Strode have been creating simple-yet-refined English dishes for a number of years and are now offering dinner on Sundays.

Bodega

216 Commonwealth St, Surry Hills 2010. (02 9212 7766 www.bodegatalapas.com). Don't try turning up past 7.30pm on a Friday night – you'd be more likely to get a walk-in table at Tetsuya's. Instead, turn up early, have a drink in their bar.

Flinders Inn

160a Flinders St, Paddington 2021. (02 9331 0208 flindersinn.com). Flinders Inn is your ultimate neighbourhood restaurant brought to you by the dynamic Morgan McGlone: simple, straightforward food with peerless service and a fun wine list.

Foveaux Restaurant and Bar

65–67 Foveaux St, Surry Hills 2010. (02 9211 0664 www.foveaux.com.au). Darrell Felstead's menu dances between traditional French with British leanings and kooky touches.

Lucio Pizzeria

248 Palmer St, Darlinghurst 2010. (02 9332 3766). The Lucio is the pizzeria's crowning glory. It's half a Margherita (mozzarella, tomato and basil) and half a calzone, filled with fluffy ricotta and strips of ham.

Miss Chu

1/150 Bourke St, Darlinghurst 2010. (02 8356 9988 www.misschu.com.au). You come for the rice paper rolls, not the service, which is reminiscent of a certain soup shop owner in a certain award winning American sitcom.

Tabou

527 Crown St, Surry Hills 2010. (02 9319 5682 www.tabourestaurant.com.au). A French bistro with all the trimmings. Sufferers of noise fatigue be wary – it may look like a comfy sweet little place, but it's also loud as they come.

Vini

3/118 Devonshire St, Surry Hills 2010. (02 9698 5131 www.vini.com.au). Andrew Cibef's wine bar-restaurant is so popular you generally have to leave your number and have a beer at the pub while you wait for one of their much-coveted tables.