

# BAKERIES

#### **01 BAKER FRIDAY**

Bondi's newest sourdough bakehouse has so alluring an aroma you won't want to leave. Shop 9/237 Oxford St, Bondi Junction 2022. (02 8021 5233).

#### **02 HEALTHY FEAST**

Wheat- and gluten-free bread, lamingtons and quiches. Rejoice, coeliacs! 157 Norton St, Leichhardt 2040. (02 9569 6326 www. healthyfeast.com.au).

#### 03 IGGY'S

Queues out the door, bagels and Sydney's best sourdough bread. 49 Belgrave St, Bronte 2024. (02 9369 1650).

#### 04 SONOMA

Cheese and smallgoods play second fiddle to superb sourdough. 241 Glenmore Rd, Paddington 2021. (02 9331 3601 www.sonoma.com.au).

#### **05 ST HONORE BAKERY**

All the baguettes, pies, pastries and tarts Mosman has been missing these many years are here. 3/555 Military Rd, Mosman 2088.
(02 9969 6303).



# **CAPITAL GRILL**

STEAK

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This sleek new espresso cafe/ wine bar/tapas restaurant has Zac Sykes (ex-Fish Face, Pier) banging the pans with panache in the heart of the CBD's financial district. But while the Bears and Bulls battle back in the office. business lunchers and city sippers are gorging on daily fish specials, local beefs, boutique game birds and beautiful wine in Sykes' sleekly-furnished, elegantly lit mezzanine dining room. Out on the courtyard balcony overlooking Jesse Street Park, the weekday post-5pm tapas tangos deftly with bar manager Brad Cox's arsenal of 30 signature cocktails.

where The Gateway, 1 Macquarie Pl, Sydney 2000. (02 9247 4445 www.capitalgrill.com).



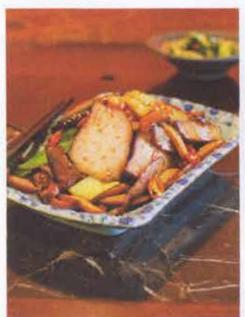
## **CAVALLINO**

**ITALIAN** 

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At Cavallino, you can order a hot chip pizza. You heard us. A cheese and tomato pizza, covered with a huge nest of hot chips. You'll need to take yourself to Terrey Hills to enjoy this culinary delight, a tyranny of distance easily conquered by the fact Giovanni Pilu and Marilyn Annecchini (from Pilu at Freshwater) and Lido Russo (from Ventuno in Millers Point) are running the show. Yet it's not crazy expensive here, and good chefs have created a thoughtful, elegant menu. Stand-out dishes include the burrata - a creamy buffalo mozz in its own thin skin, which, when pierced and sprinkled in crisp-fried pancetta, is a dynamite mix of fat, salt, crunch and squish.

WHERE McCarrs Creek, Terrey Hills 2084. (02 9450 1777).



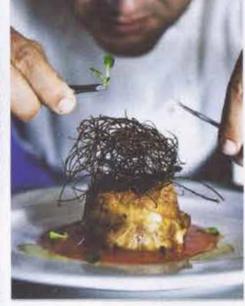
### CHAIRMAN MAO

CHINESE

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Sydney's Chinese restaurant scene is on fire. It's no longer a town of monotonous Canto-palaces but a thriving multiplicity of Yunanese, Hunanese, Sichuan, Shanghainese and Uighur joints serving some of the most interesting food in town. At the forefront is Chairman Mao, where husband-andwife Andrew Bao and Pinjun Li serve fine fare with skill and elegance. To maintain such subtlety and clarity of flavour in the face of so much fat, salt and heat is truly remarkable. That said, it's the type of heat that blossoms and blooms in your mouth rather than attacks you like an angry bee.

WHERE 189 Anzac Pde, Kensington 2033. (02 9697 9189).



# **CIPRI**

ITALIAN

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The well heeled end of the Eastern Suburbs now has more amazing Italian restaurants than they could poke a Louboutin at. There's Buzo, La Scala, and now this new venture from the Cipri brothers. After the closure of Swordfish (their diner at the South Juniors club in Kingsford), Anthony, Joe and Carmelo Cipri have taken over the former Sugo location with a mod-Italian menu in downtown Paddo and lined the walls with family photos and racks of old Italian mineral water bottles reincarnated full of house-made tomato and basil passata. Our pick? The slow-braised honeycomb tripe with borlotti and beef.

WHERE 10 Elizabeth St, Paddington 2031. (02 9331 3333 www.cipri.com.au).

