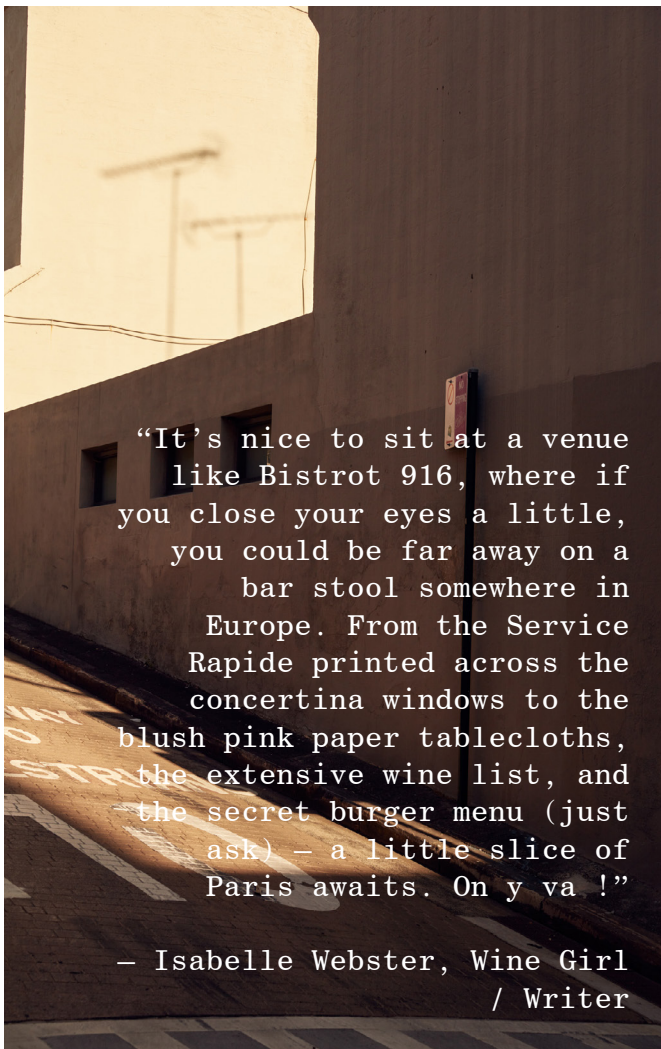


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Whether it’s eating a takeaway deli sandwich while walking down a slowly reawakening city street, or catching up on a couple of month’s worth of people-watching, this is your guide to Summer in Sydney.

RESTAURANTS

Bistrot 916

22 Challis Avenue, Potts Point

A moody, pink hued neo-French bistro with a menu that celebrates seafood. Sample classics like oysters, chicken liver parfait and escargot with a twist, along with the plats principaux - a variety of mains all served with frites.

Paski Vineria Popolare

239 Oxford Street, Darlinghurst

Giorgio De Maria, a central figure in shaping Sydney’s drink and food scene for over 20 years, has teamed up with Mattia Dicati and chef Enrico Tomelleri to present a brand new eatery, inspired by the enotecas and bottegas of Italy. Paski Vineria Popolare consists of multiple acts over two levels with an a-la-carte Italian menu on the top floor (Paski Sopra) and a ground floor bar with seating for 30 people, a deli space and 450-strong bottle range from small producers. For anyone who is missing Giorgio’s now-closed 121 BC, this really feels like home.



Bar Suze

1/54 Foveaux Street, Sydney

Located on Foveaux Street, Bar Suze offers a cosy, candle-lit wine bar experience with food inspired by chef Phil Stenvall's Swedish heritage and a wine list handpicked by Bampton. Together, the venue's central trio bring years of experience from Sydney favourites like Pinbone, ACME, Vini and Johnny Fishbone - and they've named the bar after fellow hospitality star and friend Sarah 'Suze' Simm.

Lucky Kwong

2 Locomotive Street, Eveleigh

National treasure Kylie Kwong's new venture is a cheery canteen style restaurant serving Australian-Cantonese cuisine. Combining native ingredients with known favourites, you'll find dishes like prawn dumplings with native bush mint, and sung choi bao with warrigal greens served with LK's signature chilli sauce.

Shaffa

80 Albion Street, Surry Hills

Located between a 120 year old church and 19th century inn, this Tel-Aviv inspired eatery is anything but old fashioned. Settle down under the open terrace and enjoy the selection of Israeli street food, we recommend sampling the burrata with tomato and matbucha, Black Onyx hangar steak and ending your evening with the goat cheese Knafeh with labneh ice cream.



Ursula's Paddington

92 Hargrave Street, Paddington

Renown chef Phil Wood describes his first solo venture as a neighbourhood restaurant, designed to celebrate special occasions or just a casual dinner. Transforming a heritage building in Paddington (previously Darcy's restaurant which opened in 1975), Wood pays homage to the space and history, but reinvents it to make it his own. With warm caramel tones, signature whimsical pieces and crisp white table clothes, it's a modern Australian cuisine with a touch of style.



Porcine

268 Oxford Street, Paddington

"A french Bistro above a bottle shop" is Porcine's uncomplicated website bio, and while the careers of chef's Nick Hill and Harry Levy are anything but brief, the menu they have created together at Porcine celebrates the very simple joys of French cuisine. The menu is centred around a whole Berkshire pig, purchased fortnightly. Each 60kg pig is aged for weeks, then broken down into comforting bistro favourites such as Pork Creton (A French-Canadian pork spread), Pork pie tarts and chops "Choux Farci". Best to take your appetite with you.

Margaret

30-36 Bay Street, Double Bay

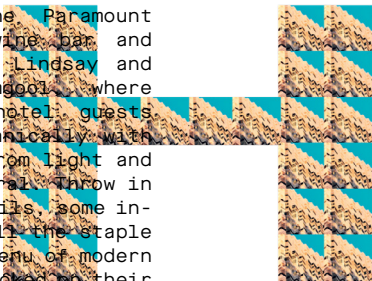
Neil Perry pays homage to his mother with this new addition to Double Bay, serving modern Australian food inspired his childhood. Most of the menu is cooked over wood

fires, celebrating some of the best Australian produce available.

Poly

74-76 Commonwealth Street, Surry Hills

It's worth mentioning one of Sydney's best, Poly, sits bunkered in the sloping corner of the Paramount building. Poly is a wine bar and restaurant by Chef Mat Lindsay and Sommelier Julien Dromgool, where carefree locals and hotel guests enjoy wines farmed organically with minimal intervention- from light and fresh to rich and textural. Throw in a slew of classic cocktails, some in-house inventions, and all the staple spirits to pair with a menu of modern Australian dishes all cooked on their signature open wood fire.



Ester

46-52 Meagher Street, Chippendale

It's also worth mentioning that Chef Mat Lindsay's original and long-standing sister restaurant to Poly, Ester, still makes our guide every season. And for good reason. Like Poly, everything is cooked on an open flame, with incredibly unique takes on classic Australian ingredients. Try their famous potato bread with house-made cultured butter or signature dessert: leftover sourdough ice-cream.

Lankan Filling Station

Ground Floor/58 Riley Street, East Sydney

A casual eatery inspired by traditional Sri Lankan flavours and a focus on hoppers: a bowl-shaped savoury pancake made from a fermented

batter of rice flour and coconut milk with crispy, latticed edges and a soft doughy crumpet-like centre. Book ahead for their famous Sunday Ccraab curry brunch as spaces fill quick.

The Eight

Level 3, Market City, 9-13 Hay Street, Haymarket

Located in the heart of Sydney city, The Eight is a modern and unique take on Chinese cooking, and voted one of the top places to enjoy Yum Cha in this city. It doesn't have the decades-long history of some of the other restaurants, but makes up for it in delicious quality and service.

Jane

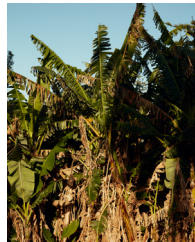
478 Bourke Street, Surry Hills

The team behind Arthur have just opened a second restaurant in Surry Hills, this time focusing on a more casual approach to dining. The restaurant features a modern twist on the traditional brasserie menu, with a daily-changing offering of chilled seafood as well as preserved + pickled ingredients.

Pellegrino 2000 (opening soon...)

80 Campbell Street, Surry Hills

The team behind neo-French Bistrot 916, are opening their second venue, and lucky for us, it's a stones-throw from Paramount. Opening mid Jan, Pellegrinos 2000 is a Trattoria with a 20-seat wine cellar below ground. Dinner will run 7 days a week, with weekend lunches from Friday-Sunday. Menu highlights include their Clam Bread, Fritto Misto, Spaghetti alla Nerano (Spaghetti with zucchini and



provolone) and Lobster Wonton in Brodo (broth).

CAFE'S

Sang by Mabasa

98 Fitzroy Street, Surry Hills

Located just around the corner from the hotel, Sang by Mabasa is the second family run eatery, following the much loved Mabasa in Balmain. Their focus is to present authentic Korean flavours with a contemporary viewing. Please eat the sweet and sour eggplant.

Pina

4/29 Orwell Street, Potts Point

The team from cult cafe Room Ten, Andrew and Yuvi, have heeded the demands of their local following and opened their second venture, Pina, across the laneway at Llanckelly Place. The menu is a little different from it's sibling venue, with dishes more like Andrew and Yuvi's version of a bistro. Open for breakfast, lunch and dinner.

Boon Cafe

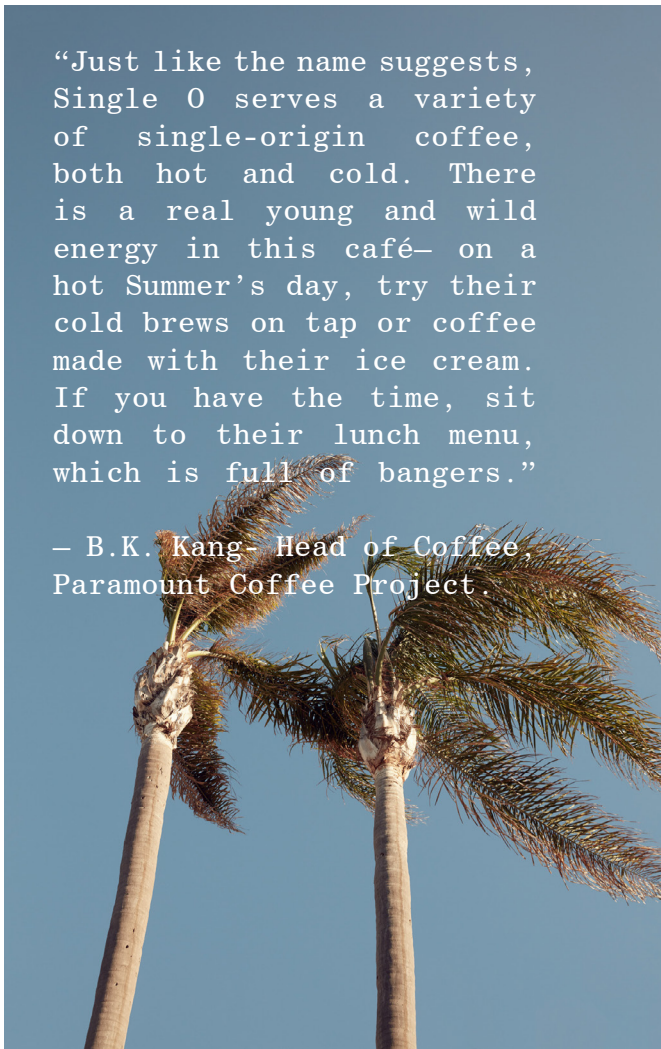
1/425 Pitt Street, Haymarket

An all-day Thai restaurant inside a grocery store, Boon Cafe plays with Thai flavours during the day and traditional Isaan food for dinner. The menu doesn't just mix elements of Thai and western cuisine, they recreate the whole thing naturally like they always



“Just like the name suggests, Single O serves a variety of single-origin coffee, both hot and cold. There is a real young and wild energy in this café— on a hot Summer's day, try their cold brews on tap or coffee made with their ice cream. If you have the time, sit down to their lunch menu, which is full of bangers.”

– B.K. Kang- Head of Coffee, Paramount Coffee Project.



belonged together. Try the stir-fried minced chicken, squid holy basil & chili w/ fried egg in the sourdough sandwich or the fried chicken sandwich with green papaya salad and for something sweeter, their Pandan Chiffon cake or Pandan custard inside a crispy croissant is unbeatable.

Reuben Hills

61 Albion Street, Surry Hills

Just a short walk up the road, the micro coffee roastery's menu is inspired by owner Russel Beard's trips around Africa and South America. Try their take on slow cooked Lamb Barbacoa tacos, Breakfast Burrito or Soft Baked Eggs, and pair it with a batch brew or espresso of the day.

Paramount Coffee Project

80 Commonwealth Street, Surry Hills (Hotel lobby)

Bringing 'industrial chic' to life, the PCP's concrete tables and plant strewn pillars make it our favourite spot to kick back and enjoy a coffee or two (the location helps too). We're big fans of the Crumbed Eggs, Buttermilk Fried Chicken Waffle and indulgent milkshakes. Enjoy brunch downstairs or on the balcony of your room.

Bills Surry Hills

359 Crown Street, Surry Hills

From the man who practically pioneered Sydney's obsession for avocado on toast and brunch, Bills is a must visit. Enjoy al fresco dining on Crown Street, and greet the day with their iconic ricotta hotcakes, topped with honeycomb butter.

Primary Coffee Roasters

Shop 1, 9 Ward Avenue Potts Point

Taking 'nothing but brews' to another level, find rare single origin coffees paired with pastries at this spot dedicated to high quality caffeine.

Single 0

60-64 Reservoir Street, Surry Hills

A new take on batch brew with a unique self serve bar, the cafe is a few minutes walk from the hotel and is open Monday to Sunday, with a changing coffee and food menu.



DELI'S, BAKERIES, TAKEAWAY

LoDe Pies

487 Crown Street, Surry Hills (Friday-Sunday from 8am)

A joint venture from LuMi chefs Federico Zanellato and Lorenzo Librino offering a selection of sweet and savoury 'boutique' pies and pastries. It's all about the lamination at Lode, with a range of intricate delicacies like the 'Crown of 487' layered with white chocolate custard, raspberry glaze and rose petals, Tiramisu croissant tarts, and the iconic LuMi pie with wagyu brisket and shiitake mushrooms.

LP's Quality Meats

16/12 Chippen Street, Chippendale

As the name suggests, you can expect some of the best meat in Sydney, served on a charcuterie board, cooked into a pasta or turned into a bacon and egg roll. Available for lunch on Saturday and Sunday's only.



Humble Bakery

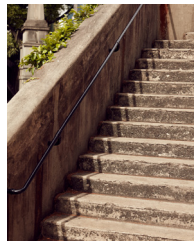
50 Holt Street, Surry Hills

The trio behind BodegaxWyno, Porterño and Bastardo have opened their fourth venue, Humble Bakery in the same street, taking over the whole South Western corner of Surry Hills. The menu is full of familiar favourites, such as finger buns with pink icing and pig’s head sausage rolls. There are also five lofty sandwiches, cafe dishes for breakfast, as well as a delightful display of cakes, tarts, flans and pies at the counter.

AP House

Rooftop, 80 Commonwealth Street, Surry Hills

A brand new addition to the Paramount House building, this rooftop bakery serves a selection of daily changing viennoiseries, pizzas and breads made from ancient and artisanal grains alongside an evolving menu. Build-your-own breakfasts, pizza bianca, cracked corn congee, sandwiches, salad, handmade pastas and a burger on an AP milk bun are all on our must-try list, but the highlight has to be the assorted viennoiseries and drinks (think Saison fallen quinces vermouth soda topped spritzes) that are served from trolleys yum cha style.



Rico's Tacos

15 Meagher Street, Chippendale (Thursday-Sunday 8-2pm)

After being on the go for years, Toby Wilson’s tacos now have a permanent home in Chippendale. Visit the from 8am to 1pm for three types of breakfast tacos, zucchini-flower quesadillas, and filter coffee.



Goodways Deli

20 Cooper Street, Redfern

This new corner bakery, deli and café is a nod to Australiana, with outstanding sandwiches and treats made using local ingredients. Try the kangaroo mortadella sandwich, with white onion, “hot” butter (butter mixed with onion, white soy, lemon juice), fermented chilli and dressed broadleaf rocket, or browse the bakery cabinet filled with house-made Aussie classics like lamingtons, Anzac biscuits and Vegemite-and-cheese scrolls.



Charcoal Fish

670 New South Head Road, Rose Bay

Sydney's favourite fishmonger, Josh Niland is responsible for bringing diversity, sustainability and provenance to the way we eat seafood in this city. Following the success of his Paddington restaurant, Saint Peter and Fish Butchery, Niland has recently transformed the typical suburban fish-and-chippery into a restaurant-quality, charcoal fish takeaway with a focus on Native Australian Murray Cod. Grab a fried fillet with pickles, baps and chips and wander the 2 mins to Rose Bay Beach for a sunset picnic.

Shwarmama

106-112 Commonwealth Street, Surry Hills

This tiny standing-only kebab shop, run by chef Mat Lindsay and team serve traditional shawarma-style dishes including tightly wrapped kebabs, hummus plates and snack packs. Order the full takeaway menu online for pick up or delivery straight to your hotel room.

Brickfields

206 Cleveland Street, Chippendale

This bakery and café is a favourite among locals who are looking for a delicious bakery lunch and and incredible pastries. The menu has a few variations, but the one permanent fixture is the Bacon Sandwich with manchego, pickles, lemon aioli and streaky bacon on a seeded ciabatta. If you're after something sweet, try the black sesame cookie or the Portuguese tart.

DRINKING AND SNACKS

101 George

101 George Street, The Rocks

The team behind Alberto's and Huberts have acquired an iconic Australian George Street pub in The Rocks with plans to turn it into a Euro-style wine bar and restaurant. The project in its entirety will be complete in 2022, but a Summer-long bar is open now serving speciality beers, French and Australian wine.

P&V Wine and Liquor Merchants

268 Oxford Street, Paddington

The team at P&V; passionate importer and distributors of Australian and international wines, decided to build a bricks and mortar store to allow them to connect with the local community and share in the things they buy. P&V (Piss and Vinegar!) is a local bottle shop where the neighbourhood can gather to sip natural wine and eat bistro-style snacks while chatting to the knowledgeable staff.



10 William

10 William Street, Paddington

An intimate 2-storey bistro and bar with a seasonal Italian menu featuring lots of soft cheese, bread and everything else you need to soak up their extensive European wine list. The Pretzel & Whipped Bottarga is a non-negotiable.

Cafe Freda's

191-195 Oxford Street, Darlinghurst

The team behind Freda's Chippendale have recently opened this sorbet-coloured neighbourhood eatery and bar in the heart of Taylor's Square. Chef Xinyi Lim serves a unique, sustainably-focused menu using locally sourced produce and a drinks list of freshly-juiced cocktails and an extensive wine offering to pair. The space also celebrates our local community and culture with a rotating roster of live music, performances, exhibitions and events.

Ante

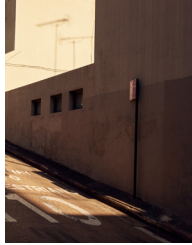
146 King Street, Newtown

It's not a Japanese bar, but Ante features mostly sake on it's menu. Business owners Matt Young (10 William) and Jenna Whiteman (Pinbone) have around 60 sakes on offer. The menu is varied, and not tied to any one cuisine, but focuses on how sake pairs with food.

Piccolo Bar

6 Roslyn Street, Potts Point

This tiny cafe from the 1950's has been reborn as licensed Aperitivo bar and diner. Their \$12 cocktails run from



"The Old Fitzroy Hotel in Woolloomooloo is a beautiful all-in-one pub, brasserie and theatre. The kitchen is helmed by the talented Anna Ugrate-Carral and the cooking is sharp and focused. Try the steak frites with liver butter, prawn cocktail, rillettes, tartare and a delicious selection of cheeses. A great wine and beverage list rounds out the charming bistro dining room upstairs. The pub downstairs, established over a century ago, has withstood the test of time and is full of character and characters with a great little bar menu and crispy beers on tap, try the txistorra and padrons - fried Basque sausages and peppers - delicious!"

- Colin Wood, Chef/Cheesemaker



4-8pm daily, and are perfect paired with the cheese plates prepared by fellow locals, Penny’s Cheese Shop. Outside of Aperitivo hour, try their aromatised wines, Amari & cold beers.

Bar La Salut

305 Cleveland St., Redfern

A natural wine bar from the team behind Love Tilly Devine and Dear Saint Eloise, transporting people to the streets of Barcelona. The Catalan inspired menu is all about fresh, no frills tapas that can be enjoyed with a glass of vermouth, or some of Spain’s best natural wines.

Re bar

Shop 8/2 Locomotive Street, Eveleigh

Defining itself as the world’s first ‘no waste cocktail bar’, Re is all about sustainability. From the menu to the interiors and decor, everything has been up-cycled or sourced ethically (including pineapple leaf fibre seats and terrazzo inspired tiles from recycled milk bottles). With a range of cocktails made using ‘imperfect’ produce, and a menu designed by Icebergs head chef using market surplus, the bar proves that sustainability doesn’t have to be boring.

Shellhouse

37 Margaret Street, Sydney

Spread over three levels in Sydney’s CBD, the design of this iconic heritage building evokes the splendour of old-world European dining rooms, complete with marble flooring, and Russian-red lacquered



bar tops. Menzies Bar & Bistro on the ground floor is perfect for an after-work martini and lobster roll, but the rooftop Sky Bar and Rooftop Dining Room and Terrace are where it’s at. Perched above the Sydney city streets and wrapped around a 400-tonne heritage Clocktower, the upper levels are a fresh perspective on our beautiful city skyline.

Odd Culture

256 King Street, Newtown

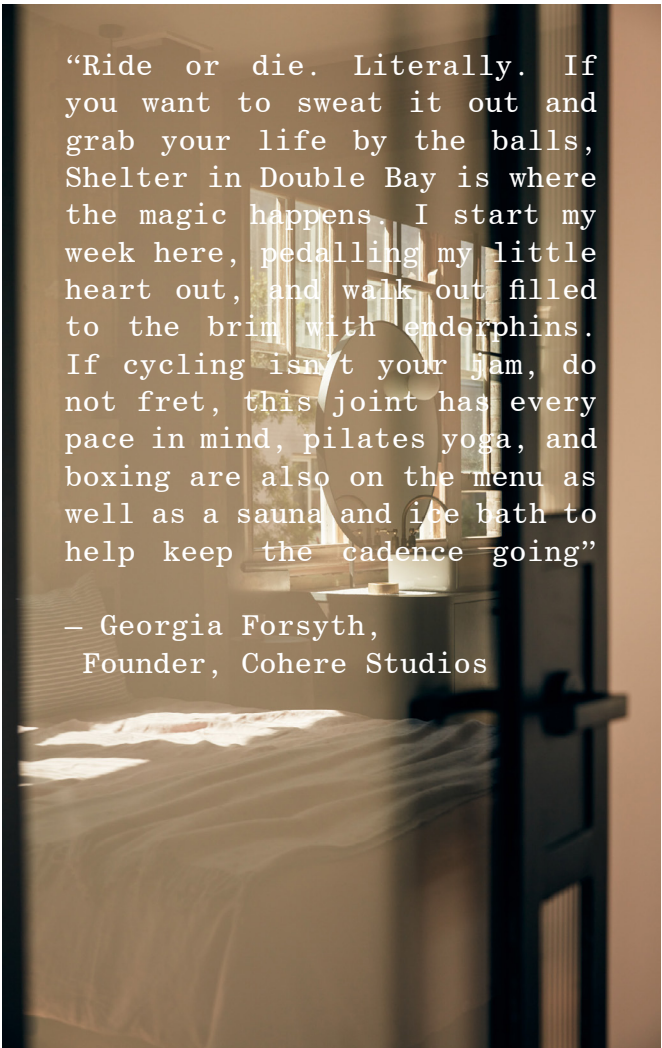
High-vaulted ceiling, brass features, and large French windows overlook King Street at this new bar from the Odd Culture Group in Sydney’s Inner west. The drinks menu features a variety of interesting fermented drinks- Sour Negroni, lacto-fermented Strawberry Daiquiri wild-fermented lambic ales from around the world as well as more traditional house-made lagers and ciders. An all-day dining menu will have you covered whenever you drop by, but don’t leave without trying the peanut-butter and jersey milk ice-cream sando.

The Old Fitzroy Hotel

129 Dowling St., Woolloomooloo

The Old Fitzroy Hotel or The Old Fitz, is a beautiful all-in-one pub, brassiere and theatre, located in Woolloomooloo. The kitchen is helmed by the talented Anna Ugrate-Carral and the cooking is sharp and focused. Using fresh, seasonal produce and a confident brassiere style flair, the menu changes often and the food is simply delicious.





“Ride or die. Literally. If you want to sweat it out and grab your life by the balls, Shelter in Double Bay is where the magic happens. I start my week here, pedalling my little heart out, and walk out filled to the brim with endorphins. If cycling isn't your jam, do not fret, this joint has every pace in mind, pilates yoga, and boxing are also on the menu as well as a sauna and ice bath to help keep the cadence going”

– Georgia Forsyth,
Founder, Cohere Studios

HEALTH AND WELLNESS

Bionik Wellness

Suite 2, 410 Crown Street, Surry Hills

A wellness and recovery centre in the heart of Surry Hills, focused on improving form and function in daily life. Choose from a range of treatments including infrared saunas, a hyperbaric oxygen chamber or Himalayan salt therapy.

Slow House Bondi

151 Curlewis Street Ground Level, Bondi Beach

Promoting the slow lifestyle, Slow House offers a restoration experience dedicated to those who wish to take a moment and recharge. Offering a laid back space reminiscent of a Roman bath house, perfect for indulging in alternative healing and holistic therapies.

Paramount Recreation Club

Level 2, 80 Commonwealth Street, Surry Hills

Paramount Recreation Club is a new take on the musty old gym. Set amongst an abundant succulent garden on the rooftop of Paramount House, they bring together physical, mental and social health to provide a well-rounded approach to modern living.

Shelter Double Bay

3 Goldman Lane, Double Bay

A luxury wellness centre in a converted shed in Sydney's Eastern suburbs. Shelter includes fitness classes (Pilates, boxing, cycle, yoga) as well as a juicery, sauna and ice bath for that post workout recovery.



SHOPPING AND CONCEPT STORES

Maison Balzac

545A Bourke Street Surry Hills

Maison Balzac have recently opened their first flagship store in Surry Hills to showcase their delicate collection of novel objects and scented worlds. Inspired by the dreaminess of Salvador Dali's Cadaque home and owner Elise Pioch's French foundations, the store is minimal, inviting, dreamy and playful—an ode to the journey of the brand and a space to discover their entire cosmogony.

Holiday x Double Rainbouu Store

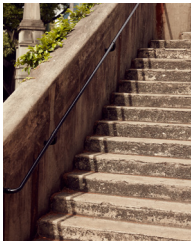
100 Oxford Street, Paddington

Long-time Paramount friends and collaborators Double Rainbouu and Holiday put a fun and fresh twist on beach and resort wear with their new flagship store in Paddington. The sorbet-coloured interiors make the perfect backdrop for Double Rainbouu's cult classic Hawaiiin shirts and Holiday's check PJ's.

September Studio

27 Boundary Street, Darlinghurst

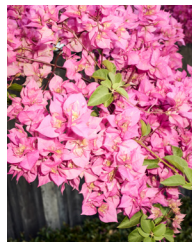
"Click here to confirm you are not a flower" reads the jovial message on the homepage of this florist and ceramics workshop in Darlinghurst. The space operates as a florist and place to buy locally-made ceramics during the day, and after hours, becomes a workshop complete with pottery wheels for newbies to learn the craft themselves.



Rainbow Studios

348 Liverpool Street, Darlinghurst

Rainbow Studios is a space filled with a mix of modern and retro mod designs in bold, energetic colour palettes. This creatively-driven concept store in the heart of Darlinghurst can be found nestled inside an iconic building shell, stocking jewellery brands 'HENSON' and 'Henson and Gold', as well as one-of-a-kind designer items made exclusively for the space. Owners, Brent and Jade describe it as "a space to be explored; a creative institution to inspire, to enjoy and to be used as the visitor sees fit."



BTWNLNS

105 Wilson Street, Newtown

A store connecting people, places and objects. BTWNLNS showcases contemporary furniture design brands Loehr, Objekte Unserer Tage, Neo/Craft & New Tendency, along with the cultural powerhouse, do you read me?!, Berlin's go to bookstore – from which they host an incredible selection of independent publications and objects. You will find them working on their other jobs out the back of the store, but owners Nicole, Emanuel or Marcus are always up for a creative discussion, so stop by for a chat.

Eastern Hill General Supplies

Shop 1/256 Crown Street, Darlinghurst

The store formerly known as Footage, is now Eastern Hill General Supplies, an iconic retail destination providing life goods for good living. Originally a sneaker concept store, with a focus on the rare and collectable, the store

has since evolved to a full fledged multi-labelled boutique shop selling anything from one-off vintage pieces to heritage brands and contemporary classics.

Ariel Booksellers

326 Oxford Street, Paddington

Established in 1985 in Paddington, Ariel Booksellers is one of Sydney's oldest independent bookshops. The shop is perhaps best known for its excellent collection of books covering art, design and architecture – including coffee table centrepieces. If you're looking for poetry, plays, film history or literature, you'll find it all there, too.

Berkelouw Books

Located in the heart of Oxford Street.

Berkelouw has been something of an institution amongst Sydney's literary community since the early 90's. It's three storeys house an extensive range of new, rare and secondhand books. In keeping with Oxford Street's famous round-the-clock lifestyle, the store is open until very late most nights of the week, attracting an interesting and eclectic variety of customers. A vibrant cafe/wine bar upstairs is a great place to enjoy the ambience whilst enjoying some delicious food, wine, coffee and cake.

"I love bookstores. My favourite bookstore to visit in Sydney would be the top floor of Berkelouw books in Paddington for a glass of wine and a browse of rare and out of print books."

— Lara Burnell, Studio + PR Coordinator, Maison Balzac.



