

# INSIDER | EAT STREET FATHER'S DAY

WITH JENIFER JAGIELSKI | INSTAGRAM @SYDNEYEATSTREET



## MUST TRY

1



### SUNDAY ROAST

NOTHING says family like a Sunday roast, so head to the East Village Hotel for Brooklyn Valley scotch fillet with Yorkshire pudding, or slow-roasted lamb.  
EAST VILLAGE HOTEL, 82 DARLING ST, BALMAIN

2



### BAKED ONION, TOMATO & SMOKED CHEDDAR

THE three-course meal head chef Davide Rebecca has put together as a Father's Day menu is inspired by his Italian upbringing.  
AQUA DINING, CORNER OF PAUL ST & NORTHCLIFF ST, MILSONS POINT



## TASTE OF THE OPERA HOUSE

FOR the father who deserves a foodie experience as epic as the Opera House, join him for a culinary excursion around the sails themselves with the recently relaunched Taste of the Opera House tour. Over the course of a Sunday afternoon, you'll amble along to four distinct dining destinations, starting with a cocktail-making session at Opera Bar where you'll learn how to make their signature drink, the Sydney Sling, plus enjoy a selection of seafood and charcuterie from their Raw Bar and Meat & Cheese Room. From there, it's off to Opera Kitchen where

with the guidance of chef Santo you'll prepare your own

Hawaiian tuna-sashimi-based poke bowl, followed by a leisurely lunch of Rangers Valley beef brisket and NSW wines at Portside.

For the grand finale, you'll be treated to a bit of theatrics at Sydney's fine-dining institution Benelong Restaurant, first with the wafts of smoke billowing from the gold-hued butterscotch and spiced apple Old Fashioned and finally, to great aplomb, Peter Gilmore's renowned eight-texture chocolate cake.

SYDNEYOPERAHOUSE.COM/TASTEOTHEOPERAHOUSE

Tour guide Steve Nomchong learns how to make a poke bowl.



3



### SIGNATURE STEAKS

FATHER'S Day menu features Francesco Mannelli's grass-fed, dry-aged steaks, including a 1kg T-bone (3-week dry-aged).  
MODE KITCHEN & BAR, FOUR SEASONS HOTEL SYDNEY, 199 GEORGE ST, SYDNEY

## ENDEAVOUR TAP ROOMS



THE smell of house-smoked meats can lure almost any backyard grill-loving man, so come Father's Day, head to The Rocks, and let him sniff out the Black Angus beef brisket, Borrowdale pork shoulder, kangaroo sausage and smoked chicken on offer with the Brewer's Plate at Endeavour Tap Rooms. For \$29, he'll get a choice of two meats and a variety of sides, plus a free beer, including the Bush Tucker Brew, a blend of hops, lemon myrtle and finger limes that will be on tap throughout September as The Rocks celebrates native-ingredient dishes and drinks. Should the fruitiness of the featured beer be a bit beyond your palate, Endeavour's founder Ben Kooyman recommends choosing the Growers Pale Ale, along with the kangaroo sausage and beef brisket.  
39-43 ARGYLE ST, THE ROCKS



## THE LOCH'S ROYAL FEAST

CHEF Brigid Kennedy welcomes royal entourage to a feast fit for a king at her picturesque estate in Berri. Brigid will serve up platters of dad's favourites made from both 'The Loch's and adjacent farms' recent harvest. Expect share plates of crumbed Loch-lamb cutlets, farm-ranged steak sandwiches, pork slider with slaw and garden fresh vegetables, followed by a decadent apple and rhubarb crumble, all with the option of a flight of local craft beers.

581 GREENHILLS RD, BERRIMA



### BUTCHERY CLASSES

TREAT dad to an Ivy League session of butchery or cooking at Victor Churchill, a place that Anthony Bourdain called "The most beautiful butcher shop in the world".  
VICTOR CHURCHILL, 132 QUEEN ST, WOOLLAHRA

5



### PORCHETTA AND PALE ALE

DELICIOUS meals sourced from the adjacent Pocket City Farm and nearby suppliers. Order their slow-cooked porchetta. Plenty for him and the family.  
ACRE EATERY, CAMPERDOWN COMMONS, 31A MALLET ST, CAMPERDOWN

## ANASON

AT Anason, chef Somer Sivrioglu's second eatery has channelled the meyhanes (Turkish taverns) along the Bosphorus waterway in northern Turkey, with its cobalt blue decor, expansive meze menu and gracious atmosphere. Somer explains that in Turkey, families come together at home and feast on a spread of classic Turkish dishes. While it may not be around your own kitchen table, Anason is offering a similar set-up this Father's Day with Kebab Feast, a set lunch menu with a range of shared hot and cold mezés followed by dishes from the charcoal.  
5/23 BARANGAROO AVE, BARANGAROO



## SILLY TART KITCHEN

CHEF and co-owner Josh Cook explains that much of what he does today is because of his farmer father: "My dad made me appreciate ingredients and the time, fuel and patience it took to grow them". For Father's Day, the Pig & Pinot Lunch includes a pinot grigio cocktail, charcuterie plate, lime-cured salmon, a choice of 16-layer pulled pork lasagne or a 5-Spice pork and hock meat loaf, chocolate bourbon cake or candied bacon and bacon fat ice cream.  
1 KELLETT ST, POTTS POINT

## FROM THE VINE



**2016 Twin Rivers Stones Throw Semillon** \$20  
THIS boutique upper Hunter Valley winery stormed home with four trophies at the recent Sydney Royal Wine Show, with this terrific drop bagging the silverware for best wine and best young wine. Made by ace winemaker Liz Jackson, its bright, zesty flavours showcase young semillon at its best.



**2016 Serafino Cabernet Sauvignon** \$28  
WINEMAKER Charles Wish has gathered a wealth of McLaren Vale knowledge over the past few decades and it comes flowing through with this nicely balanced red showing oodles of regional and varietal characters. French oak plays a fine supporting role enhancing its flavour and appeal.



**2016 Curly Flat Williams Crossing Pinot Noir** \$34  
THIS five-star Macedon Ranges winery is an acclaimed pinot noir and chardonnay specialist, with winemaker Matt Harrop's deep knowledge of these Burgundian hot-shot varieties clearly evident and admired. The pinot is deliberately forward in flavour to entice early to medium-term enjoyment.



**2016 Shaw-Smith M3 Chardonnay** \$46  
THE Adelaide Hills' reputation for chardonnay has long benefited from a skilful pathway established by its founders, cousins Martin Shaw and Michael Hill Smith. This is rightfully considered one of the region's flagship wines, oozing elegance, balance, purity and generous fruit-driven flavours.

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