

Sugaroom

Greg Anderson's crispy, mouth-watering barramundi is just one great reason to visit this hot new spot on the water at Pyrmont.



Top: Sugaroom chef Greg Anderson and partner Patricia Nunes. Bottom left: Anderson preparing the fare. Bottom right: The cosy, elegant Pyrmont setting.

Sugaroom is an anomaly in Sydney waterfront dining. Greg Anderson's smart combination of a tight menu, city views and a no-mains-over-\$23 policy has made booking a table near impossible. Snuggled into the old CSR Sugar Refinery, Sugaroom is the baby of Anderson and partner Patricia Nunes. Both previously worked on Greg Norman's yacht, while dreaming of their own place. "It came down to going back on the luxury yacht or starting our own place, and this space was too good to let go," he explains.

Sugaroom's pan fried salt water barramundi is just one of a list of impressive dishes. We also favoured the kingfish carpaccio as a starter (\$12), and the salmon fillet with potato crab cakes as a main (\$23).

With beer on tap and a small but interesting wine list featuring a couple from Blue Wren, Greg's father's Mudgee vineyard (the merlot and cab sav are recommended) as well as a BYO policy, it's a success story in democratic decadence.

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Pan fried salt water barramundi with orange butter sauce and roast fennel

- 500mL fresh orange juice
- 1kg chat potatoes
- 4 bunches baby fennel
- Sea salt
- Black pepper
- 100g soft butter
- 4 x 160g pieces barramundi
- 1L chicken stock
- Pinch saffron
- 1 bunch chervil

Method

Preheat oven to 180°C. Strain orange juice into a saucepan and reduce by 2/3 then remove from the heat.

Place the chat potatoes in a saucepan with salted cold water and bring to the boil. Cook until a knife easily goes through them. Let cool.

Place fennel into a baking tray with salt, pepper and butter and put into the oven for 10 minutes or until it goes a golden colour. Keep at room temperature until required.

Just before serving, cook the fish in a very hot frypan with a little oil. Place skin side down first to get a good colour and crisp up the skin. Turn over briefly and then place in the oven for 4 minutes.

While the fish is cooking, slice the chat potatoes and place in a small pan with chicken stock, salt, pepper and saffron. Let simmer on the stove.

Put the orange reduction back on the stove and simmer. Then whisk in the soft buttery fennel (off the heat). Season with a little salt and pepper. It may need a little more butter if it tastes too sharp.

To serve, place the fennel and potatoes onto the centre of warm plates.

When the fish is ready, place on top of the fennel and potatoes. Pour the orange butter sauce around the fish and garnish with chervil and sea salt. Serves 4.

GREG ANDERSON'S TOP SYDNEY SEAFOOD SPOTS



1
Golden Century
393 Sussex Street,
Haymarket,
9212 3901

"Definitely worth visiting for the whole barramundi with ginger and shallots and the pippies with XO sauce and vermicelli."

2
Fish Face
128 Darlinghurst Road,
Darlinghurst,
9332 4803

"Almost a Darlinghurst institution, this is the destination for fast and fabulous fish and chips, every time – and it's BYO."

3
The Boathouse
End of Ferry Road,
Glebe,
9518 9011

"Famous for their snapper pie, it's a wrench to choose between that and their selection of five different kinds of oysters."