



SUGAROOM 2/1 Harris St - Pyrmont. Ph: 9571 5055

It's the kind of spring day made for sipping chilled white wine in the sunshine.

So with this in mind, we're pleased to find the outside tables at Sugaroom overlook a sparkling, if industrial, part of the harbour.

This sweet-sounding restaurant sits where Harris St meets the water. It's an area that has seen a lot of development.

A tall block of flats sits to the left of the restaurant, but the pay-off is that it's much quieter than other hot spots on the water such as King St Wharf.

Everyone is sitting out under sprawling white umbrellas. There is a cheerful foursome who have more wine glasses on their table than seems possible.

An attractive pair in their 20s seem to be on a first date and some keen photographers snap away at every passing boat.

■ Sweet delight

Upon seeing the cocktail menu my white wine desires turn sweeter.

The sugar delight cocktail with fresh pear, lime, lychees and cinnamon infused vodka and grapefruit

juice (\$14) is the house special and is as tangy and divine as it sounds.

With \$14 entrees and \$25 mains, the menu is well priced. We're given a bowl of hand-cut potato and sweet potato chips to crunch on while we make our choice.

It's a small touch, but it makes all the difference.

The staff are plentiful for the handful of diners and we are neither harassed nor left wanting.

Our only quibble with the service is the speed at which each course follows the next.

Sunny days are made for long lunches and we're astounded to find we've done our three courses in an hour and a half - record time for us.

A little more time to soak up the view would be appreciated.

■ Tricky choice

The salt water barramundi is perfectly cooked.

It's not heavily sauced, instead its flavour is enhanced by the creme fraiche potatoes, and the tangy sweetness of the blood orange butter. Three stalks of asparagus complete the dish for colour more than taste.

Ordering pasta can be tricky, even when you're eating at an Italian restaurant, but here they pull the rocket fettuccine off well.

It comes with a wild mushroom ragout, like an earthy puree, and every kind of mushroom makes an appearance in the pasta, with toasted hazelnuts and sage.

The hazelnuts come rolling around in the dish. Their taste is great with the mushroom, but perhaps this would be better enhanced crushed through.

■ Late luxury

It's not easy eating three courses for lunch, but we're loath to tear ourselves away from the good life just yet.

We watch a tugboat haul a tanker into the small bay in front of us and consider our options.

Our tipsy neighbours are enjoying the warm fig pudding with caramel sauce and mascarpone ice cream (\$12), so we follow suit.

It's like a sticky date pudding only not as sickly sweet. The ice cream gives new meaning to the word creamy.