

good food guide 2006



MATTHEW EVANS AND SIMON THOMSEN

Sugaroom

Shop 2, 1 Harris Street, Pyrmont
Tel 9571 5055 Map 5B

Contemporary

Score 14/20

The former CSR site at the watery end of Harris Street is now the aptly titled Sugaroom, where sweet waiters work a dulcet room delivering dishes that occasionally err on the sugary side. Part bar, part restaurant with tables spilling outside, the smart fit-out (with a touch of warehouse grunt) has a ringside seat to the working Harbour. It's also home to the talents of ex Pello chef Greg Anderson, whose menu is a familiar-sounding list of hiramasa kingfish (carpaccio, perhaps?), wagyu, hand-cut chips, and buffalo mozzarella and tomato salad. Okay, so the tomato salad didn't need onion jam; and a perfectly chargrilled pork chop could have done without the so-called 'white balsamic' (sugared white vinegar) because the roasted jerusalem artichokes are marvellous enough. Fabulous, soft, delicately flavoured chicken galantine has a sweet mustard dressing; rich duck-liver parfait is matched deftly with caramelised fig; and immaculately textured crab and roasted fennel risotto delights. Fine banana crêpes with chocolate sorbet are also right on the money.

Hours Lunch Tues–Sun from noon;
Dinner Mon–Sat from 6pm

Bill E \$12 **M** \$23 **D** \$10; 10% surcharge on
Sundays & public holidays

Cards AE BC DC MC V Eftpos

Wine Nicely constructed if modest list;
an admirable 14 by the glass;
BYO (corkage \$6 per bottle)

Chef Greg Anderson

Owners Greg Anderson & Patricia Nunes

Seats 90; wheelchair access; outdoor seats

www.sugaroom.com.au

And... parking's tricky around the clock,
but they're good at getting cabs

