

# the (sydney) magazine

sugaroom **Greg Anderson**



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With its waterside aspect and inner-city location, you'd expect to pay more for Greg Anderson's contemporary bistro tucker. But mains at \$23 are some of the best-value meals in town. Add a deft hand on the stove and a wise eye to produce and it's one of the best openings all year. Under the watchful eye of co-owner Patricia Nunes, thin-hipped things sip on cocktails, visitors

to Sydney find a touch of urban chic without the urban attitude or prices, and those who live nearby have been quick to become regulars. You peer out from underneath the former CSR warehouse, which has been given a muted, soft feel thanks to carpet and padded chairs, though the bones of the building show through in places. Anderson demonstrates mastery of the basics with a chicken galantine, made with a free-range bird. He opens the oysters in-house, and makes a mean crab and roasted fennel risotto. Anderson also does a few pizzas, such as tomato, buffalo mozzarella and roasted garlic, plus bar snacks. His desserts, from crepes to tarte Tatin are seriously good. That it's married with a BYO wine policy seems almost too good to be true.

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