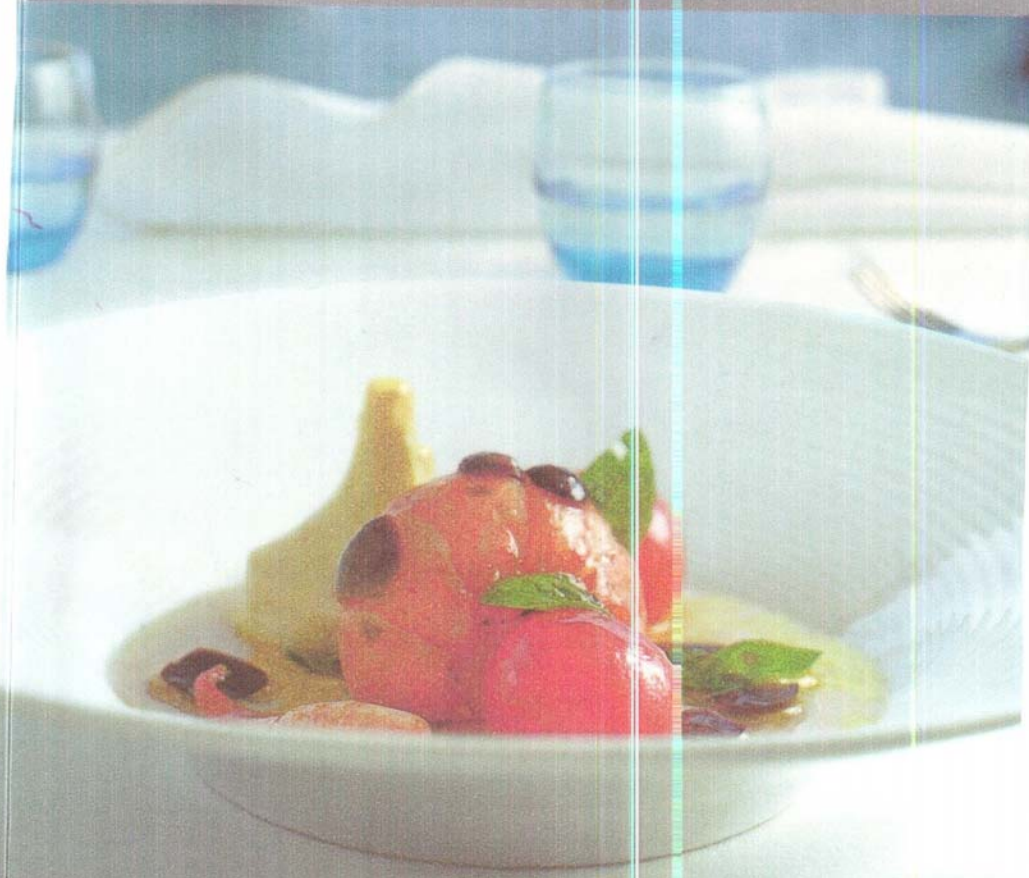


good food guide 2008



SIMON THOMSEN & JOANNA SAVILL



Sugaroom

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

Contemporary

Score 13/20

You mightn't know it's there but clearly others do, given the gentle hum of full tables in this canteen-like rectangular space. Hidden from street view, it's at the very tip of the new city-side precinct on the Pyrmont-Ultimo peninsula. By day, settle outside overlooking Elizabeth Macarthur Bay; by night, retreat indoors to the cocooned bar area or the low-lit, semi-industrial eating end. There are few surprises on the current-hits menu – pork belly with scallops, raw yellowfin tuna, pan-fried blue-eye and milk-fed veal on white bean purée. Execution is not always spot-on: the tuna tartare showed signs of fridge-wear and mushroom ravioli were buried under a flurry of baby vegetables and micro herbs. Grain-fed beef with béarnaise is terrific, seared as ordered, with a dense reduction sauce. Peach and white balsamic soufflé and crème caramel are both superbly presented, and prices, given the waterside location, are just as sweet.

Hours Lunch Tues–Sun noon–3pm;
Dinner Mon–Sat 6pm–late

Bill E \$14–\$15 M \$26–\$29 D \$12–\$13;
10% surcharge on Sundays, public holidays &
for groups of 10 and over

Cards AE DC V MC Eftpos

Wine Popular regional showings and cool
cocktails; 20 by the glass; BYO Mon–Thurs
(corkage \$10 per bottle)

Chef Greg Anderson

Owners Greg Anderson & Patricia Nunes

Seats 120; wheelchair access; outdoor seats

Child friendly High chairs; kids' meals

www.sugaroom.com.au

And... it's made for sunset or late-evening
cocktails and bar snacks