

25 MARTIN PLACE 

We've set the scene *and the table*

Theatre and Dining Guide



An icon reimaged

dexus

A city within a city

When Harry Seidler, Australia's leading modernist architect, was tasked with developing a design for 25 Martin Place – formerly MLC Centre – he envisaged the Southern Hemisphere's tallest tower, along with a vibrant gathering place. A city within a city.

Harry Seidler's stark-white high-rise, finished in 1978 and based on the classic Bauhaus principle of 'form follows function', remains one of the world's tallest reinforced concrete buildings.

In the surrounding plaza, Seidler added curved forms, a network of laneways and terraces, and a sculpture courtyard. 25 Martin Place became one of Seidler's definitive works, winning many important prizes. (The late architect would have been overwhelmed to hear that much of the precinct received heritage listing.)

Since redevelopment began in 2019, \$170 million has been injected into preserving Seidler's vision – while at the same time giving it a deft modern touch.

Seidler created a gathering place for Sydneysiders. Thanks to old and new retailers, this concept lives on. A curated selection of restaurants and retail outlets occupy curvaceous spaces enveloping two storeys of the updated plaza.

The original Theatre Royal Sydney entrance now features a dramatic all-glass entrance, drawing the theatre-goer's eye to the original works of art commissioned by Seidler.

The precinct is now the domain of global gourmands. The finest names in food, both locally and internationally, combine to create a rich mix of restaurants, setting a new culinary benchmark for Sydney. Restaurants include Good Group's Botswana Butchery and White + Wong's, ESCA Group's Middle Eastern-inspired AALIA, L'uva Wine and Pasta Bar, and Japanese restaurant, Kazan. Not to be outdone, Cabana Bar offers an inner-city oasis with stunning views across Martin Place.

The reinvention of a theatre legend

THEATRE ROYAL SYDNEY

It's hard to believe that Theatre Royal Sydney has roots that date back to 1833, when a playhouse by the same name opened behind the Royal Hotel in Sydney's CBD. It only lasted five years, but there were numerous incarnations in the decades that followed. Until Theatre Royal Sydney as we know it opened in 1976.



It drew crowds until it closed in 2016 for its reinvention. But in 2021 thespians began returning to the beloved space, reimagined with a new look that is as dramatic as the shows performed on its stage.

"We wanted to drastically improve the customer experience," says Tim McFarlane, the Executive Chairman for Trafalgar Entertainment Asia Pacific, now managing the space. Architects set about adding a curvaceous 13-metre floor-to-ceiling glass entrance to the modernist building, revealing a glamorous foyer to passers-by on King Street.

"You can now appreciate the sweeping staircase to the circle and stalls and glimpse the foyer's art collection at street level," says Tim, which includes Italian concrete engineer Pier Luigi Nervi's heritage-listed, ribbed concrete ceiling with gold walls and hanging artwork, the Mercator by US sculptor, Charles O. Perry.

What Theatre Royal Sydney hasn't lost is its sense of intimacy, true to architect Harry Seidler's original design of the drum building. "There's only space for 1,200 people in the audience," says Tim. "When you catch a show, you feel like you're part of the action."



Archival image by Sam Hood and others, appears courtesy of the State Library of NSW



Mercator Sculpture. Charles O. Perry. Penelope Seidler. Architect Harry Seidler and Associates.

SIX the Musical



Photo Credit James D Morgan

FROM 26 AUGUST

Hold onto your crowns as SIX the Musical returns to Sydney by unprecedented popular demand! The royal return to Sydney gives audiences one more chance to don their crown and experience this witty, pop-fueled musical packed full of sass.

SIX remixes the history of the six wives of Henry VIII – Britain's notorious Tudor King – as they take to the microphone to reclaim their stories, once and for all.

SIX is the winner of two Tony Awards including Best Original Score, has 500 million streams on Spotify and three billion views on Tik Tok worldwide and has recently reached Gold status.

Inspired by the canon of music divas Adele, Lily Allen and Ariana Grande, and with support from the SIX band Ladies in Waiting, Catherine of Aragon, Anne Boleyn, Jane Seymour, Anna of Cleves, Katherine Howard and Catherine Parr transform from Tudor Queens to Pop Princesses as they tell their rebellious tales.

The incredible Queens reigning supreme on stage include Phoenix Jackson Mendoza playing the first wife, the sassy Catherine of Aragon. The rule-breaking second wife Anne Boleyn is played by Kala Gare. Loren Hunter in the role of the loyal third wife Jane Seymour. The independent Anna of Cleves is played by Kiana Daniele. Chelsea Dawson takes on the role of the playful fifth wife, Katherine Howard and Vidya Makan plays the surviving wife, the empowering Catherine Parr.

Joining the SIX Australian Queens are the extremely talented Swings made up of Karis Oka and Shannen Alyce Quan, Dance Captain Chiara Assetta and Resident Choreographer/Alternate Swing Cristina D'Agostino, and also supported by the SIX band, Ladies in Waiting.

Book at theatreroyalsydney.com

The Mousetrap



2021 UK Production cast shown in above image

FROM 8 OCTOBER

On 6 October 1952, audiences took their seats in the Theatre Royal Nottingham for the world premiere of Agatha Christie's murder-mystery play, The Mousetrap.

It's unlikely the author of some of world's most legendary suspense novels had any idea just how popular and long-running the show would be, in 2022 celebrating 70 years of production. How fitting that on its anniversary, it's on stage at another Theatre Royal again – this time in Sydney.

The longest-running West End show, The Mousetrap also breaks global records, with more than 28,500 performances so far. The play has a twist ending, which the audience is traditionally asked not to reveal after leaving the theatre.

When it arrives in Sydney, the production will be directed by Australian theatre icon Robyn Nevin and produced by John Frost for Crossroads Live Australia.

"There has been an overwhelmingly positive response to the news that The Mousetrap will be playing in Sydney. 'I'm so excited to present a new production of this enduring and much-loved murder mystery to Australian audiences, directed by Robyn Nevin,' said John. 'What better time to bring The Mousetrap to Australia as it celebrates its 70th anniversary? Will you solve the mystery and pick the murderer?'"

Book at theatreroyalsydney.com

Come From Away

FROM 5 NOVEMBER

The Canadian community of Gander, Newfoundland, may be small, but the hearts there are big, as is revealed throughout the Tony and Olivier award-winning musical *Come From Away*.

The show returns to Sydney after a suspended 2021 season, sharing the incredible real-life story of the 7,000 air passengers from all over the world who were grounded in Canada during the wake of 9/11, and the Gander locals who invited these 'come from aways' into their lives.

"Come From Away is the perfect show for our time; an opportunity to come together and celebrate an inspirational story of hope and humanity," says producer Rodney Rigby.



Original Melbourne Production Photography - Jeff Busby

"The reception for this show across Australia has been ecstatic and we are thrilled to be sharing it with audiences in Sydney again later this year."

Award-winning writers David Hein and Irene Sankoff travelled to Newfoundland and interviewed thousands of locals, turning their stories into an inspiring musical to share with the world. Now immortalised are the extraordinary experiences of the 'come from aways', and the unexpected outpouring of generosity and hospitality they received in Gander. It continues to inspire unity and hope among audiences throughout the world.

Book at theatreroyalsydney.com

TINA - The Tina Turner Musical



On Monday 1 August, Theatre Royal Sydney hosted the launch for *TINA - The Tina Turner Musical*.

This production will play at the theatre from May 2023 and will be produced by TEG Dainty in special collaboration with Stage Entertainment.

Turner's Australian connections run deep. Upon its original release in 1973, her semi-autobiographical hit *Nutbush City Limits* spent an entire year in the top 100 of Australia's single chart - so you can only imagine what the audience will be like when the song plays at the end of the performance.

Turner also starred in the Australian film *Mad Max: Beyond Thunderdome* with her chart-topping single 'We Don't Need Another Hero' in the film and her smash hit 'The Best' becoming the centrepiece of the National Rugby League in the 90s.

With three productions at Theatre Royal Sydney currently on sale and more to be announced, head to theatreroyalsydney.com to book your tickets or join the priority mailing list for the latest news and to be among the first to access tickets!

New-world Middle Eastern



AALIA

When your chef studies 10th century Arabic cookbooks, you know you're going to be in for a wild dining ride. Paul Farag did just that, and at Aalia crafted a menu that transports you across the Middle East and North Africa.

Dishes hark back to ancient traditions, and then shuttle you forward to the future. And that's just the food. Then there are the wines, which hail from unexpected locations like Syria, Jordan and Morocco. Think of the menu as a nomadic time-travelling odyssey of food and drink.

The idea, says Paul, is to select raw dishes, mezze and mains to share, to fully appreciate a diversity of flavours – and avoid food envy. Pretty-as-a-picture plates like sesame leaf with aged rice, sea urchin and cumin, perhaps. Or a sujuk-filled artichoke sweetened with golden raisins. There's swordfish with quince, flank steak with fenugreek, and duck with walnuts and pomegranate. And everything comes with a back story, regaled by your waiter when served.

Like its menu, Aalia's fitout is purposefully unlike any other Middle Eastern restaurant. Sculptural architectural features include a curvaceous timber ceiling and bar, with tactile materials and furnishings used throughout.

What's in a spice?

Middle Eastern cuisine is distinguished by tongue-pleasing spices, like:

Sumac: made from dried berries and with a deep wine colour and tart taste.

Aleppo pepper: a mild red pepper with fruity notes.

Fenugreek: a herb with a nutty, sweet flavour.

Za'atar: is a savoury spice blend that typically contains sumac, sesame seeds, marjoram, salt and thyme or oregano.



PRE-THEATRE DINNER MENU

WHAT / 2 courses + a snack

COST / \$70 per person including a glass of sparkling, house cocktail or beer. Add a side or dessert + \$15

WHEN / 5:30 – 6:30pm daily / 60min sitting

SNACK

- Beef nayyeh, rhubarb, black cardamom
- or
- Angelachu anchovy toast, aish muhammara

ENTREE

- Eggplant mes 'a' aha, preserved tomato
- Khorasan pita
- or
- Ummak Huriyya cuttlefish, couscous

MAIN (one) to share, comes with chips, ras el hanout

- Ras el hanout swordfish, quince, barnea olive oil
- or
- Almond-crust john dory, tarator, maresh chilli
- or
- Lamb-neck shawarma, tarator, pickles, Saida saj
- or
- Dry aged duck, fesenjan, pomegranate

Yes chef!

Hailing from Egypt, ex-Fish Butchery and Nour chef Paul Farag has been in the kitchen since he was 15. "Cooking is my life," he admits. Although for a long time, cooking exclusively Middle Eastern cuisine. Which perhaps explains his passion – and talent – for it at Nour in Surry Hills, where he refreshed the style of cuisine served, and now at Aalia.

"Opening a restaurant is perhaps the best way to lose weight and gain grey hairs," he says of the months he and his team spent creating a space (and menu) that reflects offbeat regions of the Middle East and North Africa. "I wanted to get away from the stereotypes that often surround Middle Eastern cuisine," he says, "and stand out by highlighting lesser-known techniques, ingredients and dishes. The Middle East without any borders." He certainly does that.

"I love watching people's faces when they eat something unexpected. Like our raw rhubarb and beef on a buckwheat cracker. I also love working with dried fruits and molokhia, an Egyptian spinach that has a similar sticky quality to okra."

"Most of all, I love being part of 25 Martin Place. The restaurants and theatre here are reinvigorating the city."

Meat, fish and game connoisseurs

BOTSWANA BUTCHERY

The team at Botswana Butchery think big, from the plush three-level space – which comes with a rooftop bar – to the generous cuts of meat and seafood. It’s a winning formula they perfected at the restaurant’s flagship in Queenstown, New Zealand, which has taken home more awards than it can count since opening.

Under the watchful eye of Culinary Director for Good Group Hospitality Australia, Angel Fernandez, the Australian outlet brings the best of the New Zealand menu to Sydney, which means you can expect consistency of the highest order – meat, fish and game cooked to perfection, served with indulgent sauces and housemade condiments. Think a limited selection of exclusive cuts from some of Australia’s most premium producers: Bass Strait Angus, CopperTree Farm Friesian stud sirloin, Jacks Creek wagyu. Everything’s cooked over fire, rather than gas. Trust us – it makes all the flavour difference.

If you’re tempted to venture to the lighter side, let the ‘Siberian Imperial Caviar Service’ be it. With pops of the world’s best caviar atop Melba toasts, rice crisps, chopped egg, chives, shallots, creme fraiche... what’s not to like? Or dive into hand-cut ceviche with finger lime, avocado, Tasmanian wasabi, cultured buttermilk and coriander oil. Or perhaps wood-grilled bone marrow with capers, radicchio and slow-cooked spanish onion salad.

It’s hard to leave your velvet chair or banquette, but you might want to see the wine cellar, housing a staggering collection of more than 1,000 labels, dedicated to Australia and New Zealand – places that are passionate and have stories to tell.

Yes chef!

Botswana Butchery’s Culinary Director, Angel Fernandez isn’t afraid to admit he’s “been around the traps”.

It’s this breadth of experience both here and overseas that gives him his kitchen talents today. Originally from Chile, Angel migrated to Australia and commenced his career in 1989 cooking under Neil Perry at Rockpool on George Street.

He has helmed some of the great restaurants, including Rockpool Bar & Grill Sydney, Rockpool Melbourne and the much celebrated Dante in New York. But it’s Botswana Butchery that really excites him. “We get to work with some of the best produce in Australia,” he says. “We work closely with producers. Diners today don’t just want that connection – from producer to chef to customer.

They demand it. “And the location couldn’t be any better. “This area is a juggernaut,” he says.



PRE-THEATRE DINNER MENU

WHAT / 2 courses + bread and sides

COST / \$115 per person

WHEN / Bookings from 5:00pm - 5:45pm / 90min sitting

TO START

- **Sonoma sourdough**
Whipped CopperTree Farm
miso butter, smoked salt

OPTIONAL EXTRAS

- Freshly shucked oysters,
sherry and eschalot
mignonette \$6 each
- Add Siberian Imperial
caviar \$12 each

ENTREÉS TO SHARE

- **NZ king ora salmon**
Local yuzu cured, whipped
labneh, dashi compressed
daikon, puffed wild rice
- **CopperTree Farm beef
tartare**
Hand-cut, lightly spiced
sirloin, Jerusalem artichoke,
hemp & amaranth cracker

MAIN COURSE

- **Slow roasted whole Milly
Hill lamb shoulder for two**
or
- **Pan-roasted pink snapper**
Charred sugarloaf,
fermented chilli, saffron
butter

SIDES FOR THE TABLE

- Duck fat potatoes
- Wood grilled greens
- Darling Mills heirloom
lettuce & herb salad,
chardonnay dressing

Did you know?

The Botswana Butchery wine list has been carefully curated to showcase the quality and breadth of wine that Australia and New Zealand produces. You’ll also find a selection of wines from classical wine producing regions around the world. Most wines on the list come from either organic or biodynamic farming principles which complement the fresh and seasonal food the menu has to offer. Don’t be afraid to step outside the box with your selection – hot tip: you can tour the cellar!

Please note this is a sample menu and menus are subject to change. Please go to botswanabutchery.com.au for more details.



The ultimate off-duty playground

CABANA BAR

Arriving at Cabana Bar, you’d be forgiven for thinking you’d departed Sydney and flown to Fiji. Sydney’s largest open-air terrace is festooned by a tropical garden – in complete contrast to Harry Seidler’s iconic concrete ‘mushroom’ building that stands tall beside it.

With blue banquettes, rattan furniture and shell details, Cabana Bar gives off frisky beach club vibes – the goal from inception, says Brad Sloane, Executive Chef for owners the Tilley & Wills Group (also behind Verandah and The Richmond Inn). “We want you to feel like you’re on vacation,” Brad says. Coming up with a slogan was a breeze: Drink Cheeky. Eat Well. Holiday Often.

Drink cheeky: If you love a good piña colada, you’ve come to the right place. Of course it’s a specialty here and will transport you straight to that poolside lounger. But Cabana Bar branches out with everything from signature cocktails to wines by the glass – there’s a stellar list to choose from. And then there are the fishbowl cocktails, which arrive in a 600ml balloon glass. Because when on holiday... why not?

Eat well: Sloane’s menu is a neat roll-call of elevated poolside hits featuring seasonal Australian produce. This casual dining scene is a little bit boujee, a little bit bar, and a whole lot delicious. As you’ll discover when you order tequila-cured salmon with blue corn tostadas, avocado crema, jalapeños and lime. Or a prawn roll dressed up on a soft toasted milk bun, given a zing with garlic butter, spicy cocktail sauce, avocado and butter lettuce. You’ll need two hands to tackle the cheeseburger with an Angus beef patty, jack cheese and pickles.

A win for theatre-goers is the fact that everything is fresh and fast, so you can be in and out in time to catch the overture – and then come back post-show for yet another cheeky cocktail (Cabana Bar is open from 1pm till late).

If you like piña colada's...

Nothing says ‘unwind’ quite like a piña colada, conjuring images of stretches of white sand, palm trees and drinks decorated with colourful paper umbrellas. The cocktail has long roots, hailing from Puerto Rico where it was created by bartender Ramón ‘Monchito’ Marrero at the Caribe Hilton in 1954. He mixed up a fruity blend of rum, coconut cream and pineapple juice and - boom. Everyone’s favourite summer (or winter, or spring...) treat was created.

PRE-THEATRE DINNER MENU

WHAT / Tacos and a cocktail

COST / \$33 per person

WHEN / Monday - Saturday / 30min sitting

MAIN

Choose any three tacos:

- Haloumi
- Pulled pork
- Barramundi

COCKTAIL

Pick a margarita:

- Tommy’s
- Spicy Senorita
- Coco Cabanarita

Menus are subject to change seasonally. Go to cabanabarsyd.com.au for more details

SUPPER MENU

Partial to a post-show tippie? Cabana Bar is open from 1pm till late, and also offers a supper menu for those who enjoy a late-night snack. Order a cheese board, chicken wings, fried squid, oysters or flavourful guacamole, among others.





Masterful, modern Japanese

KAZAN

If it feels like you’re stepping into a theatre when you arrive at Kazan, that’s the point. The moodily-lit space was designed to resemble a traditional outdoor Japanese Noh stage, replete with a raised open kitchen for the chefs – the stars of the show.

Yes chef!

Head Chef Shinya Nakano perfected his talent for preparing exquisite Japanese cuisine while at restaurant institution Izuu in Kyoto, a city where food is not just to be consumed – it’s a work of art. He brings that same sentiment to Kazan, where “attention to detail is everything”, he says.

“It’s tough to open a new restaurant, but fun for me,” says Shinya. He certainly has fun on his menu, which includes crowd-pleasers like wagyu tacos with creamy yuzu kosho – a little bit Japanese, a little bit Mexican, a whole lot flavourful. “It’s authentic Japanese, with a twist,” Shinya says. The next twist might be with native Australian ingredients, as Shinya is already experimenting with the likes of pepperberry and fingerlime. Watch this space.

Diners watch on in banquettes and leather chairs that slide perfectly into the curves of the moodily-lit room; overhead, the kumiko joinery (assembled minus nails) depicts a canopy of trees and falling autumn leaves.

The design drama is the perfect complement to the delicacy on the plate. Expect nothing less from Head Chef Shinya Nakano.

Shinya earned his stripes working alongside fifth-generation sushi masters in Kyoto. It takes years of training to become a sushi master, a title that Shinya now holds. It shows in his inspired dishes at Kazan, which mingle classic with creative. Think, tempura prawns with dashi soy and house-made salts: one bright purple plum salt, the other burnt-yellow curry salt. Or maki (sushi rolls) with shiso-laced shibazuke (pickle) salsa and crisp curry leaves. Everything is plated to perfection – almost too pretty to eat. Almost...

While Kyoto nurtured Shinya’s classic Japanese cooking techniques, the creative inspiration came from the chef’s time at Nobu then Kisume restaurants, both highly applauded eateries in Melbourne.

Sake 101

In addition to wines from around the world, Kazan boasts a sake menu of impressive quality. Rice wine has been made in Japan for more than 1,000 years, although creating premium varieties is a newer concept. When ordering, consider these:

Daiginjo: Super premium and fragrant.
Ginjo: Premium and fragrant.
Honjozo: Premium, light and mildly fragrant.

Premium sakes are usually served chilled, to let the nuanced flavours sing through, although it’s personal preference – warmed sakes are also enjoyable, but they should never be served hot.

PRE-THEATRE DINNER MENU

WHAT / Select from any 2 courses
COST / \$60 per person
WHEN / 5:30pm to 10pm / 60min sitting

TO START	
Miso soup	or
ENTREE	
– Nasu dengaku	– Shojin tempura
Miso eggplant with green chilli, mixed nuts	Vegetable tempura
	Robata-grilled cauliflower with macadamia nut and sesame dressing
MAIN	
– Tori muneniku	DESSERT
Robata grilled free-range chicken breast, garlic miso, onsen tomago	– Yamazaki 12 chocolate fondant with coffee ice-cream
or	or
– Tai sakamushi	– Strawberry cheesecake, green tea sponge with strawberry sorbet
Sake-steamed NZ red snapper with ginger and shimeji soy	

Menus are subject to change seasonally. Go to kazandining.com.au for more details.



A wine bar, with Italian style

Antipasti decoded

Think of antipasti as the Italian answer to amuse-bouche – that light bite at the start of a meal to stimulate your appetite. Portions are petite, and usually involve cured and smoked meats, anchovies, olives, cheeses, pickled vegetables and peppers. Across Italy there are regional riffs on the theme. Which means you should always order a platter wherever you go – purely for research purposes.

L'UVA WINE & PASTA BAR

From its gleaming marble bar to its polished brass and jewel tones, the design of L'uva is seriously alluring. It's the kind of place you could easily spend too long in, glass of Barolo in one hand, bowl of pasta on order; the food, wine and sultry ambiance will make you lose track of time.

Or perhaps sitting outside overlooking the plaza with an Aperol spritz and antipasto platter to graze on, enjoying the buzz of 25 Martin Place? Or maybe at the bar watching your mixologist whip up a bespoke cocktail? It's a little bit Rome, a little bit New York, and a whole lot intoxicating.

It's also dynamic, with Chef Ryan Crothers dedicated to using the freshest seasonal produce in his ever-changing Italian-inspired menu. When aperitivo hour calls, so, too, do platters of salumi (meats) and latticini (cheese). Perhaps some fine slices of 18-month aged prosciutto San Daniele paired with persimmon; maybe some mortadella; definitely the wagyu bresaola. The perfect accompaniment to buffalo mozzarella taken up a notch with pickled fennel and fennel fronds.

As you'd expect at any Italian restaurant worth its weight in flour, all pastas are made by hand, daily. As you'd expect of the world's greatest pastas, things are kept simple – sometimes, less is more. Case in point spaghetti cacio e pepe, that deliciously nuanced dish with only a handful of ingredients. Good pecorino is essential. Gnocchi caprese: pillowy potato balls coated in tomato, buffalo ricotta and basil. The Sardinian fregola heroes slow-braised octopus, while the tagliolini al granchio is all about Yamba prawns. Ask the sommelier to help you choose a wine – by the bottle, glass or carafe – to pair.

While Ryan's menu takes you to the Mediterranean, there's a firm focus on local produce. Which only strengthens the chef's commitment to sustainability and seasonality.

Yes chef!

Irish native chef Ryan Crothers cut his teeth in some of Sydney's most applauded restaurants, working across a host of Merivale establishments including Totti's, Uccello, Ivy and The Paddington. And over that time, he refined his cooking passions, discovering what he truly loved doing in the kitchen: preparing seasonal Italian food.

He jumped at the chance to take up the Head Chef role at L'uva. "It's intimate and a beautiful venue, and I've had the chance to really create my own concept," he says. He didn't want to work with foams and emulsions and sky-high garishes. "I wanted to create homey, hearty food using simple, top quality ingredients."

What diner doesn't want that?

"In winter I love cooking with Italian kale, fennel and all manner of citrus, like grapefruit and blood orange. But in summer it's a different story: my mind switches to heirloom tomatoes and squash, and plump zucchini flowers." And then there are the seasons in between.

PRE-THEATRE DINNER MENU

WHAT/ PASTA VINO MENU

COST: 2 courses + glass of wine \$50 or 3 courses + glass of wine \$65

WHEN / Bookings from 11:30am / 90min sitting

POURING

- Henty Farm Villain and Vixen Shiraz
- Ad Hoc Wallflower, Riesling
- Pikes Sangiovese, Rose
- Coopers Pale Ale

APERITIVI

- Focaccia
- Bruschetta
- Oysters x2

ADD SIDES

- Green salad \$12
- Beef fat roast potatoes \$16
- Roasted fennel \$14

PASTA

- Spaghetti cacio e pepe, Pecorino, pepper
- Potato gnocchi, n'duja, cimi de rapa
- Squid ink angel hair pasta, pippis, fennel pork sausage, pangrattato

DOLCI

- Espresso martini tiramisu
- Vanilla panna cotta with mint and citrus

Menus are subject to change seasonally. Go to luvawineandpasta.com.au for more details

Reimagined Southeast Asian street food

WHITE + WONG'S

The best way to describe White + Wong's? Colourful - in its interior design, creative menu and knowledgeable staff. The goal is to transport you to the streets of Asia, wandering down lantern-lit alleys in Vietnam, perhaps, or arriving at a clamorous stall in China where you'd be hard pushed to get a seat. And it does just that, from the moment you step inside.



Did you know?

Yum cha is not a type of cuisine – it's a Cantonese dining style that sees you sitting down to brunch and sipping tea while eating dim sum, which are small bites of steamed and fried goodness. Dim sum are xiao long bao (soup dumplings), shumai (steamed dumplings with prawn and pork, or wagyu at White + Wong's), money bags (auspicious steamed or fried dumplings) and bao (steamed buns). Arrive with an appetite.

To say this restaurant has good looks is an understatement. Bright and bold, the interiors mingle a kaleidoscope of colours. Think lipstick-red paper lanterns, green and blue lacquered stools, and eye-popping art installations. Roast meats hang in the window, just like any Hong Kong restaurant worth its salt. The open kitchen creates a buzzy vibe. It's here you'll find Head Chef Ashish Bhatnagar, a transplant from the original White + Wong's in New Zealand. This was Ashish's foray into Good Group, a Kiwi hospitality conglomerate that owns two other establishments in the 25 Martin Place precinct: Botswana Butchery and Sardine Bar. It gave him the chance to perfect dishes on his Sydney menu. East-meets-west bites like Fijian-style kingfish sashimi with heirloom tomatoes, chilli, lime, coconut cream and coriander. Or kung pao chicken with green beans and peanuts. If you're unsure what to order, the 'Feed Me' menu is just \$65 per person and White + Wong's chefs will fill your table with dishes to share. Enjoy a bountiful selection of house favourites including starters, curries and side dishes.



PRE-THEATRE DINNER MENU

WHAT / Pre-Theatre Royal Banquet - Banquet style menu to share + a schooner of beer or glass of house wine

COST / \$55 per person

WHEN / Available prior to 5:30pm

This Chef's choice menu changes regularly and includes some of their most ordered menu items.

Dishes will include items from the right:

- Prawn crackers
- Dumplings
- Curry
- Wok-fried greens
- Rice
- Dessert

Dietary requirements and preferences can be accommodated. Menus are subject to change seasonally. Go to whiteandwongs.com.au for more details

Yes chef!

Originally from India, Ashish made the move to New Zealand in 2010 – and has not looked back. Having worked at White + Wong's (Auckland) then Botswana Butchery (Queenstown), he relocated to Sydney to open the Australian flagship of White + Wong's. "We wanted to create a menu that was obviously Southeast Asian, whether from Malaysia, Thailand or China, but then then give it a modern touch. So when you order Peking duck or kung pao chicken, the recognisable flavours are there, but we add our spin", says Ashish. The kitchen team also make all their own chutneys and sauces from scratch. "Because everything tastes better when it's homemade," says Ashish.

Hey Bartender, another round.

SARDINE BAR

The rooftop sister to White + Wong's, this funky open-air bar unites good vibes with seriously good cocktails. House signatures come with whimsical names like Jade Slipper, Madam Butterfly and Rickshaw Ramble. Can't decide? Ask the mixologist to whip up something bespoke. The wine list is just as impressive, with a staggering number of drops available by the glass and the snacks are supplied by White + Wong's.



CABANA BAR

If you feel like you need a holiday but just can't manage to get out of Sydney, you've come to the right place. Find a perch along Cabana Bar's 100-metre verandah, enveloped in tropical foliage, and imagine you're poolside on an island – piña colada, margarita or mojito in hand. Work up an appetite and enjoy the fresh and funky casual dining menu on offer and snacks on the supper menu are available to order until 11pm.



ROOFTOP ON BOTSWANA BUTCHERY

The views are just as exciting as the drinks at Botswana Butchery's open-air rooftop bar, overlooking 25 Martin Place from the establishment's third floor. There are plenty of cocktails on the menu, but when you have a cellar stocked with more than 1,000 different wine labels, it would be remiss to not at least take a glance. Order a glass or bottle, and get set for some late-night people watching.

ROOFTOP PRE-THEATRE BURGER AND BUBBLES

The popular Botswana Beef Burger, served with a glass of Perrier Jouët Champagne. Price: \$30.





Dine



Culture



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