

The  
Sunday Telegraph



Top 100 dishes

*From a \$4 pork roll bursting with freshness to a glistening \$225 oyster platter, these are the Sydney tastes you must try at least once in a lifetime. Compiled by Amy Harris*

# 100 dishes to die for



1

The pho with beef brisket, \$15, Pho An Restaurant, Bankstown. In a city loaded with great Vietnamese restaurants, the pho soup with beef brisket at An Restaurant in Bankstown has risen above all others to earn the unofficial title as Sydney's king of soups. Sure, the premise is simple: rice noodles in a bowl topped with raw beef, spring onion and coriander before being covered with a piping-hot beef broth. But the result is nothing short of magical.



2 Roti canai, \$5.50, at Mamak, Haymarket.



**Amy Harris** compiles the ultimate list of food you need to try before you die

**H**ow does a good dish become great? After all, Sydney is teeming with restaurants and we're a city filled with ambitious and edgy chefs, all trying to outdo each other with the newest offerings - from designer burgers to molecular gastronomy or posh pub grub in a boozier-made-good.

Yet one truly good dish can still turn an obscure hole in the wall into an institution.

It happened back in the 1930s when a savvy young entrepreneur named Harry Edwards started selling pies with peas out of a small caravan at the gates of the Woolloomooloo naval dockyards.

Eighty years on and Harry's Café De Wheels is an international tourist destination of the same calibre as Luna Park or Darling Harbour.

More recently it was a bunch of bearded and moustachioed gun-slingers

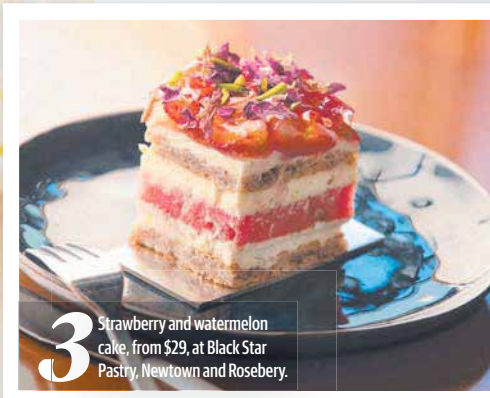
selling burgers out of a former sexual health clinic in Newtown. Skip ahead and Mary's is the standard by which Sydney burgers are measured, with a second city venue opening its doors this year and queues outside the original venue continuing to snake around the corner.

Then there's the blink-and-you'll-miss-it Ramen Ikkyu which, despite being buried high in the reaches of the Chinatown food-court warren, is widely regarded as the source of Sydney's best Japanese ramen.

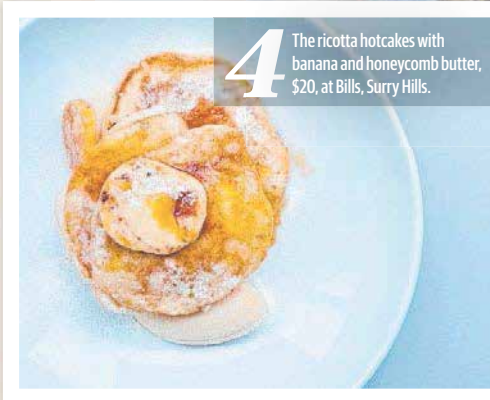
They are the dishes that have defied geography and laser-focused competition to earn their place in the same sentence as top-tier fine-diners like Quay, Aria and Testuya's, et al.

When Orson Welles once said: "Ask not what you can do for your country, ask what's for lunch" he most likely wasn't talking about Sydney.

But here's 100 reasons why he could have been.



**3** Strawberry and watermelon cake, from \$29, at Black Star Pastry, Newtown and Rosebery.



**4** The ricotta hotcakes with banana and honeycomb butter, \$20, at Bills, Surry Hills.

**5** Beer-battered flathead with chips, tartare sauce and fresh lemon, \$29, at The Boathouse, Palm Beach. Nothing says Sydney quite like fish and chips - and few are better than The Boathouse's iconic beer-battered flathead served with chips and lemon. Enjoyed at the restaurant with a glass of pinot grigio or, even better, down on the wharf overlooking Station Beach.







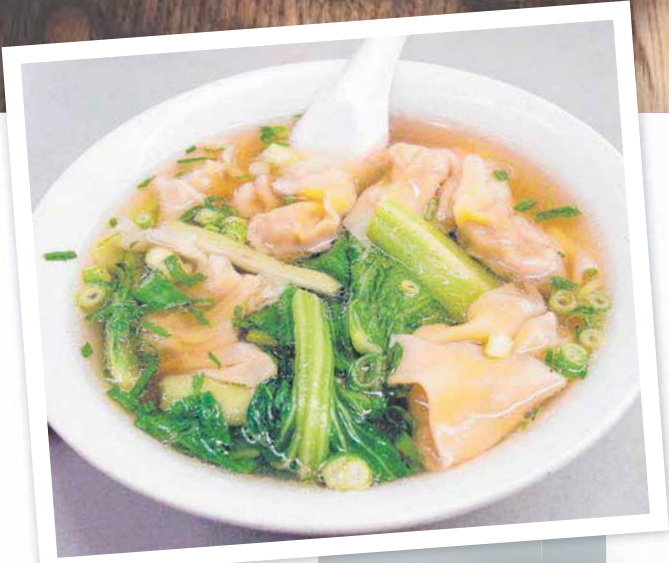
6

Pork dumpling (xiao long bao) – 6 pieces, \$10.80, at Din Tai Fung, World Square.

Everyone has their own way of consuming these world-famous soup dumplings served at Din Tai Fung (which now has six locations in Sydney), but popping one on your spoon and gulping the whole thing in one go is undoubtedly the most effective. DTF has nailed the creation of these mini wonders to the point of art - and Sydneysiders are better for it.

- 7** The dengaku nasu (sweet eggplant) from Toko, \$15.80.
- 8** Poached land and sea dumplings, \$12, Fu Manchu, Darlinghurst.
- 9** Khao soi (egg noodles and braised chicken in northern region coconut curry), 12.50, Chat Thai, Haymarket, Westfield CBD or QVB Sydney.
- 10** Stuffed scallop with crab meat sauce, \$19.80, at New Golden Emperor Chinese Restaurant, Kingsgrove.
- 11** Steamed prawn dumplings with spicy ponzu, \$19, Sake At The Rocks.
- 12** Sean's chicken lollipops with chilli and molasses dip, \$18, The Morrison, Sydney CBD.
- 13** Salt and pepper young squid with lemon, chilli and spring onion, \$22, Fei Jai, Potts Point.
- 14** A whole BBQ chicken, \$14, Clem's Chicken Shop, Newtown.
- 15** Hot, sweet and sour numbing pork, \$38, at Spice Temple, CBD.
- 16** Fettuccine with cream, parmesan and truffle egg – prepared at the table, \$35.50, at Buon Ricordo, Paddington.
- 17** Pork and fennel sausage roll, \$4.50, Bourke Street Bakery.

- 18** Sunday roast, \$28 per person, The Four In Hand, Paddington.
- 19** Eye fillet steak (cook your own), \$28, The Oaks, Neutral Bay.
- 20** Oregano and Oil special \$7/\$10 at Oregano and Oil Pizza, Blacktown.
- 21** The Devil's Breakfast, \$22, Porch Bread and Wine Parlour, Bondi.
- 22** Baja fish taco, \$6, at Barrio Chino, Potts Point.
- 23** Peking duck, \$65, at Lao Zhao Good Luck Chinese Restaurant, Enfield.
- 24** The pulled-pork roll, \$10, from Victor Churchill at Sydney Fish Markets.
- 25** The fish head with ponzu and soy (market price) at Izakaya Fujiyama, Surry Hills.
- 26** The Tiger – Harry's Cafe de Wheels.
- 27** Pulled pork burger, \$10, and salted caramel milkshake, \$8, Chur Burger, Surry Hills.
- 28** The lamb kebab with the sauce from the Portuguese chicken burger, \$9.40, Istanbul on King, Newtown.
- 29** The breakfast burger, \$12, at Mary's, CBD.



- 30** The fazzoletti neri ai frutti di mare (black handkerchief pasta with cuttlefish, mussels, prawns and chilli) \$32/40 at Lucio's, Paddington.
- 31** Polpetta pizza (meatballs, bocconcini, basil and tomato), \$5 per slice at Frankie's, Hunter Street, CBD.
- 32** Lorraine's signature date tart, \$15 or whole \$120, Lorraine's Patisserie, Sydney.
- 33** The Nutella pizza, \$13, at Crinitis, Woolloomooloo Wharf, Darling Harbour, Manly, Parramatta and Castle Hill.

- 34** The wonton noodle soup, \$9, The Happy Chef, Newtown.
- 35** Ikkyu shoyu ramen, \$11.50, Ramen Ikkyu, Haymarket.
- 36** Vietnamese pork roll, \$4, Hong Ha Bakery, Mascot.
- 37** Mussels marinara, \$18, Bar Reggio, Darlinghurst.
- 38** Moussaka, \$19.50, Diethnes Greek Restaurant, CBD.
- 39** Peanut butter and banana sundae, \$18, HartsYard, Newtown.



**40**

The salted caramel gelato, \$3 per scoop, Gelato Messina.



**41**

The Cecina – air-cured Wagyu beef with truffle foam and poached egg, \$25. MoVida, Surry Hills.



**42**

Three-cheese stuffed zucchini flowers, \$5 each, Café Sopra, Fratelli Fresh in Potts Point/Walsh Bay, Bridge St and Alexandria.



**43**

Peking duck at BBQ King, \$72, Chinatown. Named by TV celebrity chef Rick Stein as his favourite restaurant in Australia, BBQ King has been an institution since it opened its doors in 1979 and it is largely due to its huge variety of barbecued pork and duck dishes as well as its famous Peking Duck. Open until around 2am every day, it's perfect for a late-night feast.





# 44

The one-metre napoletana pizza, \$67, at Via Napoli Pizzeria, Lane Cove. Whoever said size wasn't everything has obviously never visited Via Napoli Pizzeria in Lane Cove: home to the one-metre pizza which comes straight from the wood-fired oven, Naples-style, with traditional Italian toppings like San Marzano tomatoes and imported buffalo mozzarella. There are 18 different styles - few better than the quattro formaggi cheese-fest - a mix of gorgonzola, parmigiano, pecorino and mozzarella. Bellissima.



# 45

A favourite of locals and foodies in Surry Hills, Baccamatto Osteria has achieved near-cult status on the back of its chic take on classic Italian food, none more so than the traditional tiramisu - the perfect blend of fresh cream, coffee, mascarpone, sugar and, of course, a little booze. Best served with two spoons and a limoncello. Tiramisu, \$12, at Baccamatto Osteria, Surry Hills



# 46

House-smoked ocean trout, \$31, at Flying Fish, Pyrmont



**47** The beef pie, \$24, 4 Pines Brew Pub, Manly.



**48** The Kefi mac & cheese, \$12.50 at Kefi Greek Restaurant, Kingsgrove.

**49** The sashimi platter, \$60, at Sokyō, The Star.

**50** The individual aerocake, \$9, at Adriano Zumbo in Balmain.

**51** Nuggets Munch Box and Classic Fries with French Canadian Deluxe Sauce, \$6.95, Lord Of The Fries, George Street CBD.

**52** French onion soup, \$12, at Montagne, Fairfield RSL.

**53** Chips with truffle oil and parmesan, \$15.50, at Manta, Woolloomooloo Wharf.

**54** Chocolate brownie, \$4, at Infinity Bakery, Paddington.

**55** Breakfast tagine, \$22.50, at Kazbah, Balmain.

**56** Railway goat curry, \$33, at Aki's, Woolloomooloo.

**57** Deep-fried whole eggs with black vinegar and caramel, \$9, at Sugar cane, Surry Hills.

**58** Cacio e pepe (salt, pepper and olive oil pasta) served in a pecorino cheese wheel, \$20, at Buffalo Dining Club, Surry Hills.

**59** Pork short ribs braised with Peking sauce, \$20, at China Diner, Bondi.

**60** Scampi alla griglia marinati con varie erbe e brandy (the grilled scampi with brandy), \$43/\$59 at Beppi's.

**61** Vanilla bean creme brulee with green apple and doughnut at Guillaume.

**62** Pork buns, \$15, at Momofuku, The Star.



**63** Duck egg sauternes custard and crostoli, \$17, at Pei Modern, The Four Seasons Hotel, The Rocks.



**64** The ultimate oyster bar indulgence Platter, \$225, at Sydney Cove Oyster Bar, Circular Quay.





## Top 100 dishes |



**65** Lamb cutlets with roast potatoes, \$30, from Al Aseel Lebanese restaurant, Newtown.



**66** Pippies with XO sauce on fried vermicelli (market price) at Golden Century, Chinatown.



**67** Truffle mash, \$15, at Aria Restaurant, Sydney.



**68** The Flaming Number One special, \$55 per person, The Rocks Teppenyaki, The Rocks.

**69** Salt and pepper squid, \$23.10, at Golden Century, Chinatown.

**70** Fried chicken with buttermilk biscuit and sausage gravy, \$29, at HartsYard, Enmore.

**71** Classic Crackles – slow-roast five-spiced pork belly served with Vietnamese salad in a roll, \$12, at Mr Crackles, Oxford Street.

**72** Beef massaman curry, \$7.50 for lunch, \$9.50 for dinner at Tom Yum Tom Gang, Glebe.

**73** Soft-shell snow crab slider, \$10 each, at North Bondi Fish, Bondi.

**74** Chicken, lemon, garlic mixed plate, \$18, at Al Aseel, Greenacre.

**75** Alaskan snow crab and sweet-corn omelet (beurre noisette), \$32.50, at Bistro Moncur, Woollahra.

**76** Buttermilk pancake with salt cod, egg and smoked maple butter \$18, at Bodega, Surry Hills.

**78** Tetsuya's 10-course degustation menu, \$220 per head (not including wine), Tetsuya's, Sydney CBD.

**79** KungPao chicken, \$38, at Spice Temple, Sydney CBD.

**80** Hibachi king prawns with kombu butter, \$24, at Cho Cho San, Potts Point.

**81** Roast chicken, \$29, at Sean's Panorama.

**82** Prawn roll (tiger prawns, avocado, iceberg lettuce and cocktail sauce), \$15, at Burger, Liquor, Lobster @ Manly Wharf Hotel and London Hotel, Paddington.

**83** Slow-roasted lamb shoulder, \$66, Chiswick, Woollahra.

**84** Crispy fried brussels sprouts with lentils and mint, \$16, at Porteno, Surry Hills.

**85** Pork knuckle with sauerkraut, horseradish, mustard and pickles, \$16.99 at Tommy's Beer Café, Glebe.

**86** Wagyu burger, \$20, at Rockpool Bar and Grill.

**87** Kapitan king prawns, \$32, at The Malaya.

**88** Crab stir-fry, \$24, at Assamm Thai Eating House, QVB.

**89** Deep-fried Mars bar at Bondi Surf Seafood, \$4, Bondi.

**90** The chicken roll meal, \$12.80 (with chips and a soft drink), El Jannah, Blacktown, Granville, Punchbowl.

**91** Essene toast, black tahini, labneh and honey, \$12, at Kitchen by Mike, Rosebery.

**92** The scallop moussaka, \$27, at Alpha Restaurant, Haymarket.

**93** Fried chicken (whole bird) \$28, with mash and gravy, \$5, at Mary's, Newtown.

**94** The mini spinach quiche, \$4.50, The Pudding Shop, Glebe Point Road.

**95** Soft-shell crab karaage, \$18, at Busshari, Potts Point.

**96** Fried saganaki cheese with honey and oregano, \$17, at The Apollo, Potts Point.

**97** Three-course Friday market lunch, \$49, Marque, Surry Hills.

**98** Suckling pig roll, \$12, Wilbur's Place, Potts Point.

**99** The Glacier 51 Toothfish, \$49, at Catalina, Rose Bay.

**100**

The Works hamburger with a pineapple crush drink, Paul's Famous Hamburgers, Sylvania.



**77** The caviar shot, \$15, with a glass of Perrier Joutet Grand Brut NV, \$17, The Champagne Room, upstairs at The Winery, Surry Hills.

