



Ready for their close-up

With lockdown foiling plans for a timely opening, some fantastic new places having been waiting for months to introduce their menus to eager diners.



MALIKA BAKEHOUSE

WHEN the best-laid plans of a grand Turkish restaurant were derailed by lockdown, rather than lose momentum Efe Topuzlu and Ozgur Sefkatli (pictured below), the team behind CBD Middle Eastern eatery Above Par, changed tracks and moved their efforts from the city to open an authentic Turkish bakery, Malika Bakehouse in Botany. Every day, a team of Turkish bakers (as well as relatives who have been recruited to help get things going) prepare a selection of freshly baked pastries, many of which are family recipes that have been handed down the generations. Once occupied by Deluca's coffee roastery before it moved to larger premises and passed the keys over to Efe and Ozgur, the cafe has been given a makeover

with ochre orange walls and dark green accents. In the cases, you'll find a tantalising array of savoury and sweet pastries, including a range of borek – flaky filo pastry with a variety of savoury fillings; baklava – a sweet treat of filo pastry, filled with chopped pistachios, and honey; and acma, the Turkish version of a bagel.

1631 BOTANY RD, BOTANY;
MALIKABAKEHOUSE.COM.AU



CASH ONLY DINER

THEY have run a successful speak-easy-style bar in Sydney's CBD for many years but Burrow Bar owners Chau Tran and Bryce McDonough decided to follow their dream of opening a Vietnamese restaurant. Try mains such as fish in a clay hot pot, served in a caramelised sauce.

1 BARRACK ST; INSTAGRAM.COM/CASH.ONLY.DINER



IL PONTILE

IL Pontile, which translates to jetty/pier, is appropriately named with all the superyachts that literally pull up for lunch at Woolloomooloo Wharf, which assuredly will include entrees of mussels, kingfish and house-cured ocean trout followed by owner and head Mario Percuoco's signature dish, Linguine al Cartoccio, linguine with mixed seafood, baked in a parcel, brought to the table where the server deftly unfolds the paper to reveal a generous serving of pasta, prawns, calamari and more. While the menu is rather seafood-centric, meat and vegetarian dishes have equal footing.

Definitely, hold out for dessert, one masterful Sfogliatelle Torta di Crema, layers of whisper-thin pastry filled with cream and topped with berries.

52/6 COWPER WHARF ROADWAY,
WOOLLOOMOOLOO; ILPONTILE.COM.AU



THE KEEL

THIS bar's guiding ethos runs a little deeper than most. For co-owner Dylan Flood it's "a way to give back to the broader community and operate with a sustainable ecological, social and economic footprint". That means some of the profits from the bar and event space go to local and environmental charities. Even the nautically themed bar was made with environmental practices in mind. The bar features rum in all its glory, including cocktails such as Horace (Ginger Buck) concocted with Surry Hills-based distillery Brix's Spiced Rum, housemade ginger syrup, and lemon juice.

106 GEORGE ST, THE ROCKS;
THE KEEL.BAR



FRANK MAC'S

SOME light a candle, others compose a poem but for Ciara Doran, co-owner of nearby hotspot The Doss House, opening a bar and naming it after her great uncle, Frank Mac, well, that takes homage to a whole new level. For Ciara, it seemed appropriate given he was known around the Irish village he called home as a colourful character who

was quick with a story and all things newsworthy, much of which was relayed from his designated stool at the local watering hole. But, as with many villages, the pub wasn't just for a pint, Ciara says, it also served as general store, post, and an overall community centre. "We used that concept as inspiration for Frank Mac's," Ciara says. If there is

one good thing to come out of lockdown, it's that they were able to refine the cocktail list with housemade syrups, cordials, and bitter, even developing a clear Worcester sauce to use in the summertime version of Bloody Mary, the Mary Magdalene cocktail. Frank would be proud.

83 GEORGE ST, THE ROCKS;
FRANKMACS.COM.AU

