

TrueBlue

December/January 2023

reX. OUR HEART IS IN THE COUNTRY

SEAFOOD & SUNDOWNERS

—escape to Port Macquarie

EXTRAORDINARY EXPERIENCES

on the Limestone Coast

THE RICHES OF THE RIVERINA

where food and wine reign

A BRIGHT NEW DAWN FOR

Devonport

+ AusBiz.
A REAL AUSTRALIAN
BUSINESS MAGAZINE

The wondrous quirks & perks of *Ovolo*

There are hotels, and then there are awesome experiences. From the moment you step into the impressive lobby of Ovolo Woolloomooloo – which was once a busy working wharf and the site of Sydney’s first fish market – you’re whisked into a wonderland of perks and quirks blend together to offer a fun, decadent Sydney staycation. From the cart of lollies offering ‘sweet dreams’, to the bright yellow one laden with bottles of prosecco, there are fun ways to indulge at every turn. The hotel has retained the soaring ceilings of the warehouse-like space, and beneath them is a labyrinth of cool chill-out spaces to enjoy a beverage, read a book, get some work done, or just kick back and listen to the DJ. Everywhere there are interesting

pieces of art that amuse and delight. From zany 70s starburst acyclic paintings and Bonzi-like creations in glass cabinets with tiny people atop them, to pop-art style posters and lines of books that are actually sculptures, it’s hard to know where to look and what to love next. The rooms are as lively as the public spaces, with stools, cushions and artworks creating myriad colourful pops, and bedheads that depict dreamy or zany scenes. The configurations are all aptly named – Superoo, Deluxaroo Loft, CityVoo and Ultraroo (to name a few) – and if you want to raise the bar, opt for the ‘The Perks’ package. It includes sundowner drinks at social hour, treats



from the minibar, breakfast, self-service laundry, 24-hour gym access, use of the pool and outdoor lounging cabanas, and a Loot Bag packed with goodies. There is no extra cost if you book direct at ovolohotels.com.

New summer menu at *Il Pontile*



If it’s three things that you can count on enjoying in Sydney during summer, it’s the dazzling harbour, fabulous dining, and fascinating people watching. Il Pontile – an Italian restaurant on historic Finger Wharf in Woolloomooloo – brings these things together to offer guests a delectable dining experience. And with the warm months upon us, there’s a new summer menu that is enough to have any Italophile giddy with excitement. Kick off with some king prawn carpaccio with truffle cream and powdered capers – a dish that is perfectly suited to a glass of bubbles or a Pinot Gris. The sour dough served with a soft-as-silk ricotta mousse and basil infused olive oil is worth writing home about. For lovers of red meat, try the beef carpaccio with crispy parmesan

crumble, with rocket sauce and caramelised pear. Or if you want to continue along the seafood path, the fried calamari and prawn basket is a signature snack. The handmade pastas are just like *nonna* makes them – the tagliatelle served Neapolitan-style with zucchini, basil puree and parmesan cheese puree, and the Gnocchi with cherry tomatoes served with provolone cheese fondue being standouts. Mains at Il Pontile are classic beauties. The premium angus eye fillet topped with truffle butter, and the enormous veal cutlet on the bone, served with cherry tomato sauce and Parmigiano Reggiano are both showstoppers. All of this while the sun sets on a sparkling harbour behind a non-stop parade of some of Sydney’s most well-heeled urbanites out making the most of a long, hot summer. ilpontile.com.au