

The Streets of Barangaroo

SYDNEY'S NEW FOOD SCENE ON THE STREETS OF BARANGAROO

The Streets of Barangaroo launches exciting new concepts by some of Australia's best chefs and restaurateurs this spring. The curated collection of 12 new restaurants along the Wulugul Walk at Sydney's newest CBD precinct, open in stages from late-September through to mid-November.

Each restaurant concept offers a diverse range of cuisines, price points and experiences. There is a large emphasis on outdoor dining along the 170m Wulugul Walk to take advantage of the views across the harbour. Visitors can enjoy brunch through to late night snacks, long weekend lunches to takeaway, seven days a week.

The Streets of Barangaroo is home to an impressive collective of renowned food talent. Award winning duo, chef Brent Savage and sommelier Nick Hildebrandt open **CIRRUS** with a strong wine program and menu centred around sustainable seafood in the former Noma Australia site. Bar H's Hamish Ingham and Rebecca Lines open an all-day dining vermouth bar and bistro, **BANKSII**. Kerby Craig is all about Japanese burgers at **Ume Burger** and Morgan McGlone is back with **Belles Hot Chicken**.

Joining our city's most celebrated food collective at Wulugul Walk are some of Sydney's suburban secrets. **Spiced by Billu's** from Harris Park, **Muum Maam** from Surry Hills and **love.fish** Rozelle are just a few much loved by their local communities and expanding to The Streets. By bringing the 'burbs to Barangaroo the rest of Sydney can discover some of the city's hidden gems.

A collection of Australia's best architects and designers are behind the Wulugul Walk eateries. These include Pascale Gomes-McNabb (CIRRUS), Luchetti Krelle (BANKSII), Anthony Gill (love.fish), George Livissianis (**Anason**) and Joe Snell (**Born by Tapavino**).

Feel the Asian street food vibe with funky tuck-shop style carts at **Phomo** and garage doors at Muum Maam. The bamboo ceiling feature at **Zushi** and vending machine at Ume Burger depict classic Japanese style. A sexy black and white contrast of stainless steel and mesh is at **Lotus**. Be transported to the Mediterranean with the beautiful blue tiles at Anason and intricate glass panels flown from Germany that create a fish bowl feel at love.fish.

The Streets of Barangaroo is the new food scene for Sydney to explore just six-minutes' walk from Wynyard train station via the new direct undercover walkway, and steps from the new ferry wharf due to open in 2017.

The full line-up of restaurants opening along Wulugul Walk is detailed on the next page.

The Streets of Barangaroo
Wulugul Walk, Barangaroo
thestreetsofbarangaroo.com

 The Streets of Barangaroo  @thestreetsofbarangaroo  @tsobarangaroo

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For more information, please contact:

Belinda Sieben, belinda@tonicpr.com.au / 0432 474 558

Hannah Damkar, Hannah.damkar@lendlease.com / 02 9236 6478



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Wulugul Walk Restaurants

All open in stages throughout September and October unless stated.

- **CIRRUS**
 - Sydney's award-winning duo Brent Savage and Nick Hildebrandt behind Bentley, Monopole and Yellow, open CIRRUS. Features a strong wine program and menu centred around sustainable seafood in the former Noma site. Indoor and outdoor seating available.
- **Lotus**
 - Lotus brings its famed dumplings and modern Chinese cooking to a double fronted site along Wulugul Walk. There will be a focus on seafood given the location and visitors can dine inside or outside.
- **love.fish** (opening November 2016)
 - Love.fish is a suburban secret from Rozelle. This is its second location and will focus on takeaway sustainable fish with biodynamic and organic wines. There's also a completely Australian made cocktail list featuring native ingredients such as lemon myrtle, wattle seed and Australian desert lime.
- **Muum Maam**
 - Muum Maam's cuisine focuses on authentic Thai flavours, seasonal ingredients and the freshest of produce. A cult-favourite in Surry Hills, the Barangaroo venture sees ex-Longrain chef Santo Bun head of the kitchen and a fresh menu comprising a large number of new dishes.
- **Anason**
 - The first permanent restaurant to open on Barangaroo's Wulugul Walk has received rave reviews. Somer Sivrioglu (Efendy, Balmain) creates food that invokes the concept of the meyhanes of Istanbul in a modern style.
- **BANKSII**
 - Husband and wife team Hamish Ingham and Rebecca Lines, the duo behind Bar H in Surry Hills, open BANKSII at The Streets of Barangaroo. A hot new vermouth bar and bistro open all day with a menu influenced by the flavours of the Mediterranean and experimenting with botanical elements and ingredients.
- **Zushi**
 - A 100-seater restaurant on the waterfront designed by Koichi Takada. The menu has all Zushi favourites plus a yakitori bar and sake. The interiors are simple with concrete and timber and a feature inspired by a makisu sushi rolling mat. All seating is outdoor to take advantage of the views.
- **Phomo**
 - Phomo is all about pho and home-style Vietnamese cooking just like mums. A casual, relaxed dining experience offering takeaway or dine in on communal tables. It's by the team behind Me Oi in the CBD and Strathfield.
- **Born by Tapavino**
 - Born by Tapavino is the newest location for this team who bring the most exciting boutique and artisan wines from around Spain to the Australian market. Located on the water, the food leans heavily toward Galicia in Spain's north-west.
- **Spiced by Billu's**
 - Billu Singh has been serving traditional Indian cuisine to a loyal following of locals, sports personalities and Bollywood stars for the past 25 years out of Harris Park. Now it's time for The Streets to get a taste. Spiced by Billu's serves healthy and tasty Indian food in a homemade style.
- **Ume Burger**
 - Expect queues for Kerby Craig's Japanese burgers. Burgers will include the Ebi (prawn katsu, Japanese tartare sauce and shredded cabbage) and the Ume Cheeseburger (beef patty, American cheese, rice-vinegar pickles, mustard and Ume's special sauce) among others.



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- **Belles Hot Chicken**
 - Belles Hot Chicken by Morgan McGlone is back after the Wulugul Pop Up residency. There's an expanded menu with the Belles Hot Chicken sandwich and Hot Fish sandwich permanent fixtures. The drinks list showcases natural wine as well as Coopers beer on tap and house-made lemonade and iced tea.
- **Matt Moran's restaurant + rooftop bar** (opening 2017)
 - Leading Australian chef and restaurateur Matt Moran will bring his passion for Australian food, drinks and hospitality to The Streets of Barangaroo when he opens a unique three level offering in spring 2017. The restaurant and rooftop bar will be housed in a stunning architecturally designed building by Sydney architects Collins and Turner.

About The Streets of Barangaroo

The Streets of Barangaroo is Sydney's newest neighbourhood, offering a new place to eat, drink and hang out in the heart of Sydney, all being delivered by Lendlease. By the end of 2016, The Streets of Barangaroo will come alive with a collection of food and drink offerings ranging from the smallest laneway bars and cafes to impressive 100-seater restaurants, gourmet deli and wine store, as well as a rooftop bar overlooking the harbour.

Wulugul Walk will host 13 impressive harbourfront restaurants featuring high profile chefs and restaurateurs such as Matt Moran, Brent Savage, Nick Hildebrandt, and Hamish Ingham. The Avenue (Barangaroo Avenue) is an elegant tree-lined street with a village-esque vibe, Sydney's newest high street featuring cult retailers including Shortstop Coffee and Donuts, Micro by Coffee Alchemy and The Barber Shop. Lastly, the Canteen is a food court like no other, a collection of ten delicious food outlets that offer myriad choices in an open and friendly space which is equally social as it is functional.

