ROTHSCHILD SAFARIS

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DINING IN SYDNEY





Sydney prides itself on its exceptional dining experiences.

Internationally recognized for its inspired fusion cuisine and innovative presentation, the dishes are impeccably complemented by spectacular scenery and venue ambiance. Dining in Sydney is very much a complete experience, from the stories of the regional produce before it finds its way to your plate to the artistry of each dish, the interior design and the views beyond the window.

This is a brief sample of the many incredible establishments that await you:

ARIA - Circular Quay

Elevated to the highest echelons of Sydney fine dining, celebrity chef Matt Moran's Aria has held two-hat culinary awards consecutively for the last nine years. Located on Circular Quay with views of the Opera House and harbor from the expansively glassed dining room, Aria has been lauded for its seasonally inspired à la carte menu.

CAFE SYDNEY - Circular Quay

Located on the rooftop of Sydney's Customs House overlooking the Harbour Bridge, what imagination is lacking in Cafe Sydney's name is more than made up for in its dishes. Combining classic comfort food with contemporary innovation, Cafe Sydney is a favorite of locals and visitors alike. An extensive wine list, cocktail menu and plant-based menu expand the experience.

MR. WONG - Central City

Sydney's strong Asian culture is showcased at Mr. Wong. Distinctively Chinese yet with decadent Western flair, Mr. Wong is a wonderfully traditional dining experience with a refreshingly modern twist. Brought to the menu are dishes from Vietnam, Singapore and beyond, combined with premium Australian ingredients bursting with flavor.

S A F A R I S •

6HEAD - The Rocks

Subscribing to genres, 6Head – named for the six head of cattle brought to Australia by the First Fleet in 1788 – is a steak house, but its rich à la carte menu tells a different story. The master ingredient is the star, be it Wagyu beef, rock lobster or the many offerings from earth and ocean, with chef Sean Hall using his expertise to enhance every flavor with the freshest ingredients.



RESTAURANTS — & CAFES —

PONY - The Rocks

Inspired by the gauchos of Argentina, Pony's influence centers around its wood-fire grill. Whether lamb rump, fresh octopus, sirloin or fresh leeks, asparagus and homebaked bread, many of the dishes are infused with that wonderfully smoky flavor that only comes from an open flame.

SAKÉ – Four Locations

It will come as little surprise that Saké is a Japanese restaurant, but its non-traditional take on sushi, sashimi and other iconic dishes will please and amaze. Harnessing their access to the freshest seafood, chefs work diligently to craft the very finest in Japanese cuisine, all washed down, of course, with over 30 varieties of saké.

ESTER - Chippendale

Known for converted warehouses and a cutting-edge creative scene, Chippendale is the choicest setting for the equally creative Ester. A global collaboration of inspiration combines to create a menu that, though heavily seafood-influenced, has a wide variety of powerful dishes, delicately balanced to allow the nuances of each ingredient to shine.

FRED'S - Paddington

Australia is a multicultural nation, and though the British have indelibly stamped their mark upon it, Italian, French, Spanish and Greek communities have infused the country with continental chic and refinement. This is the perfect metaphor for Fred's; seasonal, sustainable cuisine that is iconically Australian in all its cultural diversity.

DOYLE'S - Watson's Bay

Established in 1885, it is no wonder that Doyle's still holds significant renown. An exquisite location and day-caught seafood combine to make Doyle's a wonderfully refreshing dining experience. Though not fine dining, its seafood fare is prepared to an excellent standard, from fresh fillets and seafood pastas to a classic gourmet fish and chimps.

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