

unique dining experiences

advertising feature

Dinner with a touch of drama

Sydneysiders love an interactive dining adventure. **Carla Grossetti** lists eight diverse immersive experiences designed to inspire, entertain and delight.

Get your game face on @ Balmain Hotel

The Balmain Hotel is where *Game of Thrones* geeks gather on Monday nights to watch their favourite characters being killed off in the award-winning mediaeval fantasy.

You don't need to don your full-blown Westeros garb to enjoy the Balmain of Thrones burger (\$12) with a goblet of wine (\$5), but you do need to be able to squeal on cue and be comfortable sitting alongside strangers during scenes that feature nudity, violence and expletives.

The series is screened Monday nights from 7.30pm until mid-June. **74 Mullens Street, Balmain, 9810 7500, thebalmain.com**

Aperitifs during interval @ The Theatre Bar at the end of the Wharf

Act one, scene one: meet your friends in this sprawling bar during interval to dissect the play you've just enjoyed at the adjacent theatre. The bar is designed to enhance a night at the theatre, with the act of sharing plates of food with great company in beautiful surrounds part of the experience.

Try to ignore the famous person in the corner and sit outside to enjoy a glass of wine alongside plates of arancini, bruschetta with Persian feta and fried calamari. The bar is open late for dinner during Vivid Sydney. **The Theatre Bar at the End of the Wharf, Pier 4 Hickson Road, Walsh Bay, 9250 1761, sydneytheatre.com.au**



Feast of the senses @ Sydney Film Festival Gourmet Cinema

Sydney's culinary-minded movie buffs must have conceptualised this event. For two nights only – from June 14-15 – gourmands can catch the premiere of *Ants On A Shrimp: Noma in Tokyo*, followed by a four-course meal at The Bridge Room, which *The Sydney Morning Herald's Good Food Guide* named 2016 Restaurant of the Year. The film features chef Rene Redzepi and a 14-course feast. **sff.org.au**

Ghost Tour for gourmands @ The Boilerhouse

To really understand what the Q Station was about you need to anchor yourself in one of the beautifully restored harbourside rooms so you have ample time to explore the historic North Head site.

Enjoy a drink at the Engine Room Bar before retreating to the Boilerhouse Restaurant & Bar for a night of great food and wine prepared by newly appointed executive chef Matt Kemp.



After feasting on produce-driven dishes such as a 24-hour braised beef cheek get a taste of the past during a lantern-lit ghost tour that brings to life Q Station's spooky heritage.

North Head Scenic Drive, Manly, 9466 1500, qstation.com.au

Honey Masterclass @ Shangri-La Hotel

City dwellers will gather on July 22 to learn all about urban beekeeping on the ground floor of the Shangri-La Hotel.

After learning how to produce local honey from the hotel's

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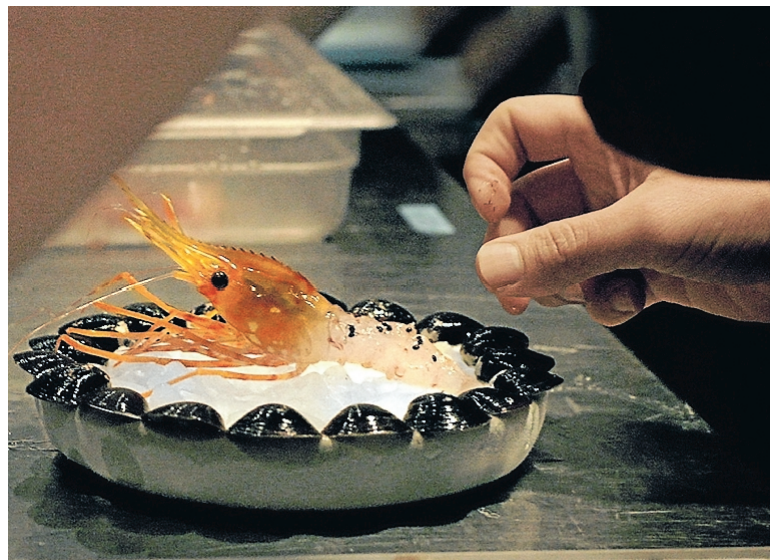
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'The bar is designed to enhance a night at the theatre with the act of sharing plates of food with great company in beautiful surrounds...'



From far left: Roasted barramundi with broccolini, hazelnuts, lentils, lardons and celeriac at The Boilerhouse; Two teams of top chefs will have a Food Fight in the Hunter Valley (from left) including Troy Rhoades-Brown, Joshua Gregory, Garreth Robbs, Chris Thornton, Warren Turnbull and Colin Fassnidge; Catch the premiere of *Ants On A Shrimp: Noma in Tokyo*, followed by a four-course meal at The Bridge Room.

resident beekeeper Doug Purdie, of The Urban Beehive, budding beekeepers will enjoy a honey-inspired dinner prepared by executive chef Steven Krasicki in the Heritage Courtyard, an urban oasis shrouded in greenery.

The menu includes a slow-roasted pig on the spit that has been marinated with mead and honey from the rooftop.

There's also four honey-inspired salads and craft beer from the local Rocks Brewing Co.

Shangri-La Hotel, Sydney, 176 Cumberland Street, The Rocks, 9250 6000, dine.slsn@shangri-la.com

Food Fight @ Hunter Valley

The knives are out for the Hunter Culinary Association's annual Food Fight. Sydney's former three-hatted Banc restaurant has reunited four of its renowned chefs for the occasion: Colin Fassnidge of 4Fourteen, Matt Kemp of Q Station, Warren Turnbull of Chur Burger and Justin North of Hotel Centennial. Team Brett Graham includes Troy Rhoades-Brown of Muse Restaurant and Muse Kitchen, Chris Thornton of Restaurant Mason, Garreth Robbs

of Bistro Molines and Josh Gregory of EXP. restaurant. Diners decide which team will be crowned 2016 champion. The Food Fight is on June 6; tickets are \$180 per person for non-HCA members. hunterculinary.com.au

BLACK by ezard

The BLACK by ezard team will be working with Ralston Bros Oysters for a one-off Oyster Farm Dinner on June 26. Entertainment is aimed at the oyster-obsessed with roving shuckers on hand throughout the evening. The Ralston brothers, Ben and John, are fifth-generation oyster farmers

located on the Clyde River.

Their signature brands, the Waterfall Oyster and Heritage Oyster, are the heroes on the Oysters, Caviar and Champagne menu. Cost with matching champagne \$265; without champagne \$185.

Harbourside, The Star Level G, 80 Pyrmont Street, Pyrmont, 9657 9109, blackbyeard.com.au

More than seafood @ Sydney Seafood School

Sydney Seafood School has been teaching home cooks how to

prepare seafood for more than 28 years. The cooking school is capitalising on the fact Sydney Fish Market now has Vic's Quality Meats on site, as well as an excellent range of fruit, vegetables and deli goods. The school's July-October program will include a dessert class led by Christine Mansfield, a vegetarian class led by Brent Savage (Yellow, Bentley Restaurant + Bar) and a meat basics class led by Luke Twemlow, from boutique butcher Victor Churchill Butchery in Woollahra. **For bookings, go to sydneyfishmarket.com.au/seafood-school/about-sss**

The Gantry Restaurant is a destination of sensory discovery, perfectly framed against the backdrop of Sydney Harbour.

Experience the effortless craftsmanship and storytelling woven into our honest approach to freshly foraged food.

Showcasing the possibilities inherent in a single or handful of ingredients, Head Chef Joel Bickford works with taste, texture, colour and presentation to add an element of surprise in every dish. The result is a menu, and more so an experience that talks to impeccably executed components and bold flavour pairings. The cuisine is notably relaxed, focusing on well-sourced and high-quality produce.

Joel's direction for the new concept menu at The Gantry Restaurant brings dishes back to basics, offering the element of surprise to heighten the fine dining experience within uncomplicated dishes.

Open Daily

Lunch 12 noon – 2.30pm | Dinner 6 pm – 10pm

Ph: 02 8298 9910

11 Hickson Road, Walsh Bay, Sydney NSW 2000



www.thegantry.com.au

