

# sydney taste



your ultimate dining guide

# Happy meals

After-school restaurant dinners for as little as \$10



## EDWINA DICK

REMEMBER when "family dining" meant a meal out at the local pub, club or barnyard-style chain "restaurant"? The wait staff were welcoming, there were no duffers from other diners and young tastes were apparently well-catered for.

Crayole-yellow nuggets, budget beef spag bol and frozen fish and chips were the order of the day. Times changed though, and the sushi roll became the new sandwich. Here was proof that food didn't have to be inspired or deep-fried for children to love it. Parents

were eating out with their kids more than ever, child-friendly cafes were opening to a roaring trade and the restaurant business took notice. Almost always fabulous value and no longer riff, the "kids menu" has been reborn. Here are 10 of Sydney's best.

### DANIEL SAN, MANLY

Don't be intimidated by the funk factor here; Daniel San (above) is a rocking great place for eating with the snails. Searing "street style" Japanese, the dedicated kids menu is all under \$10 a serve. Favourites include the prawn dumpling basket, soba noodle salad and deliciously sticky yakitori skewers.

55 North Steyne, Manly, 9977 6963, danielsan.com.au

### JAMIE'S ITALIAN, SYDNEY CBD

At Jamie Oliver's Sydney digs, the kids menu is a beauty. Best of all, the paper version has been ditched in favour of a groovy bright viewfinder. Little diners select their main which comes with a "shake me" salad in a jar, crinkle cut new potatoes and unlimited juice for just \$9.50. For an extra \$2.50, there's fruit or ice-cream. Top picks include the curly wurly tomato pasta bake and chicken lollipops with yogurt dip and polenta chips. Pukka, eh?

107 Pitt St, Sydney, 8240 9000, jamieoliver.com/italian/australia

### EL TOPO, BONDI JUNCTION

Decked out in striking mosaics and colourful calacas (skeletons), Bondi Junction's star Mexican has the kids captivated. Add the terrific "menu de ninos" and the family's on to a winner. Two types of tacos at \$5 a pop, crunchy corn on the cob and magnificent cheese quesadillas mean that fussy and more sophisticated eaters are happy. The donuts with chocolate sauce are a delight. Bondi Junction Westfield, 500 Oxford St, Bondi Junction, 8383 5959, theeastern.com.au

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Chloe, 5, Annabel, 8, and Lucas Crabb, 6, try the kids' menu at Kazbah restaurant in Ryde. Picture: John Fotiadis

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**KAZBAH**

The Kazbah eateries offer a 'taste of Arabia' for all, with a lavish three-course Kids Menu package available (as well as paper and crayons) for \$16.50. Hummus, veggie sticks, pita bread and a drink start proceedings before a choice of four mains (we love the little tagine), then a choc-dipped ice-cream sandwich for dessert. But what if your tribe eat more like sparrows than Spartacus? Feel free to order one serve to share among a few. Kids love the Kazbah breakfasts too. **Restaurants at Balmain, Darling Harbour, Miranda, Potts Point, Top Ryde, kazbah.com.au**

**BITTON CAFE AND BISTRO, ALEXANDRIA**

Francophiles aren't the only ones who adore the Menu Pour Enfants at Bitton Cafe and Bistro. Here, Parisian-born chef David Bitton has listed five superb mini mains for \$10 each, as well as a variety of freshly squeezed juices, galato, and more. The petit steak fillet with pomme puree and confit carrots are a hit, along with the all-day scrambled eggs and baguette soldiers. The just-completed kids room (open day and evenings) is a win-win. **36-37A Copeland St, Alexandria, 9519 5111, bittongourmet.com.au**

**BAVARIAN BIER CAFE**

Surprised that a beer house falls so neatly into the family-friendly category? You won't be when you see the Bavarian Bier Cafe's Kinder Menu. Here's a place where even the smalls can satisfy their schnitzel craving. Available in chicken or veal, a "schnitzel" comes with mashed potatoes or chips at the bargain price of \$6. There's seven other mains to choose from and colouring-in. **Bondi, City, Entertainment Quarter, Crows Nest, Manly Wharf, Parramatta, bavarianbiercafe.com**

**GA ORAZIO, BONDI**

Italian sensibilities stretch well beyond the perfect porchetta at Maurice Terzini's Hall St eatery. There's a familial warmth about the place, which manages to effortlessly embrace children with-

out sacrificing the signature swank. A Bambini menu looks after Sydney's biggest fuss-pots with a glorious \$10 panna al burro and parmigiano. Bellisimo too are the Mickey Mouse-shaped pizzas. **75-79 Hall St, Bondi Beach, 8090 6969, gaorazio.com**

**BOOTH STREET BISTRO, ANNANDALE**

Kids have always been a part of the dining experience at Annandale's acclaimed Booth Street Bistro. There's a dedicated menu to choose from and chefs hats to decorate. Adults love it too, with children eating free every Tuesday, Wednesday, Thursday and Sunday between 6 and 6.30pm. Choose from four bistro-style main options, plus jelly and ice-cream. The package is \$12 at any other time. **127 Booth St, Annandale, 9660 6632, boothstbistro.com**

**FAIRFIELD RSL**

Great kids menus run across all of the dining venues at the expansive Fairfield RSL. Holiday-style dining is a treat at Summer House, with kids offered a choice between the "Kahuna" wagyu beef burger or battered flathead filets with chips and salad, plus a fruit salad or Mango Wels Bar for dessert. At Montagne, they'll feel especially grown up ordering a Petit Chef's Plate Du Jour (plate of the day). All are \$16 per person. **14 Anzac Ave, Fairfield, 9727 5000, fairfieldrsl.com.au**

**PIZZA MONCUR, WOOLLAHRA**

Set in a peaceful little nook just up from the corner of Queen and Moncur St, Pizza Moncur comes complete with a cracking kids menu. Here \$16 buys a generous small pizza (the sliced leg ham and pineapple is "epic" apparently), a can of natural fruit soda and a bowl of Serendipity ice cream. Aside from the terrific food and staff, the best news here is happy hour. Eat between 5 and 6pm, and get the entire kids deal for half price (\$8). **101-103 Queen St, Woollahra, 9327 6543, pizzamoncur.com.au**

# A chook charmer

**SERVES 4**  
**PREPARATION TIME**  
10 MINUTES  
**COOKING TIME**  
15 MINUTES  
**SKILLS NEEDED**  
BEGINNER

- 12 (about 600g) baby desiroe potatoes
- 1 bunch asparagus, trimmed, cut into 5cm lengths
- 4 bacon rashers, coarsely chopped
- ½ cup (125g) whole-egg mayonnaise
- ¼ cup (60g) sour cream
- 2 tbsp lemon juice
- 3 tsp Dijon mustard
- 1 tbsp coarsely chopped tarragon
- 1 country-style barbecue chicken, coarsely shredded
- 4 green onions, trimmed, thinly sliced

Place the potatoes in a medium saucepan and cover with plenty of cold water. Place over high heat and bring to the boil. Reduce heat to medium-low and simmer for 30 minutes or until tender. Add the asparagus and cook for a further 1 minute or until bright green and tender crisp. Refresh under cold running water. Drain well.

Meanwhile, add the bacon to a medium frying pan over high heat. Cook, stirring occasionally, for 5 minutes or until golden brown. Remove from heat.

Combine the mayonnaise, sour cream, lemon juice, mustard and

## BBQ CHICKEN and smashed potato salad



tarragon in a small bowl. Taste and season with salt and pepper and extra lemon juice if necessary.

Use the palm of your hand to gently smash the potatoes. Place in a large bowl with the asparagus, bacon,

chicken and green onion. Drizzle with mayonnaise mixture. Cover with plastic wrap and keep salad chilled until ready to serve.

**Recipe: Sarah Hobbs**  
**Picture: Scott Hawkins**

## PRAWN & RICE noodles

**SERVES 4**  
**PREPARATION TIME**  
15 MINUTES  
**COOKING TIME**  
10 MINUTES  
**SKILLS NEEDED**  
BEGINNER

- 250g rice vermicelli noodles
- 2 tbsp vegetable oil
- 5 eschalots, peeled, thinly sliced
- 2 garlic cloves, thinly sliced
- 300g medium green prawns, peeled, tails intact, deveined
- 1 medium tomato, diced
- 2 cups roughly shredded wombok (Chinese cabbage)
- ¼ cup kecap manis
- 2 tablespoons oyster sauce
- ½ tsp hot chilli sauce
- ½ tsp ground white pepper
- 1 egg, lightly beaten

Place noodles in a heatproof bowl. Cover with boiling water. Set aside for 4 minutes or until just softened. Drain.

Heat a wok over medium-high heat. Add oil. Swirl to coat. Add eschalots and garlic. Stir-fry for 1 minute or until softened. Add prawns. Stir-fry for 3 minutes or until prawns are just pink. Add tomato and wombok. Stir-fry for 1 minute or until heated through.

Add noodles, kecap manis, oyster sauce, chilli sauce and pepper. Toss to combine. Add egg. Stir-fry for 1 minute or until egg is cooked. Serve.

**Recipe: Michelle Noerianto**  
**Picture: Cath Muscat**