



'modern' Turkish restaurants are claiming it what you want – menus, tasting plates. ing revolutionary. So it red over the bridge to do the inner west, to coincide ution to this area. re struck by its home- an outside courtyard and situated well away beautifully lit and you mediterranean oasis. As ey. The covered tables erstated elegance, as the building's old-world

nu, you will discover an' in old Turkish. It scribe people with a opted modern views, much like the cuisine. y a little too attentive, ss. The suggestion from y, was to try as many selecting from the daily ere the Ordek Gozleme, of homemade thin pastry ranate. I was also a h goat cheese feta and ere fairly light and

Saligi, a chargrilled etables. I had the Kuzu omegranate and saffron y pilaf. This was a eggplant around it . I found it tender and ucked into this with warm, homemade

ption of starting your into the impressive tion (not for the price w Zealand and as far ll in all, our journey as very pleasant and

Price: mains \$25-34  
 Style: Modern Turkish  
 Chef: Christien Darvall  
 Wine: Good selection  
 Vibe: Modern Mediterranean  
 Vegetarian: Lots of options  
 Child-friendly: Yes  
 Wheelchair access: Yes

or a strange location. But in many ways it makes sense. As dingy pubs and bars seek to reinvent their image for Sydney's increasingly discerning, and diverse, clientele, so too do our local clubs. Stretching out on the second floor of Bondi Junction's Easts Leagues Club, **Noble Court** is a grand affair, the space large enough for 10-seater tables, bustling carts of steamed dumplings and Peking duck pancakes made tableside. It's a serious yum cha spot; perhaps another reason for choosing the spacious location in Bondi Junction's tight real estate environment.

Unlike its veteran counterparts in Chinatown, Noble Court takes a more modern approach to décor and cuisine. While still retaining its Asian aesthetic, Noble Court is obviously accommodating to the sensibilities of local diners. Co-owner and chef Eric Chu is no stranger to Sydney's regional differences, catering to the palates of Sydneysiders around town in his five different Chinese restaurants.

Chu's Noble Court menu has the requisite classics, but also includes dishes with modern twists and lighter flavours as well as additional vegetarian options. We went for the King Prawns with bok choy, here steamed not stir-fried as commonly served, and Wok-Fried Diced Steak with Walnuts and Honey and Pepper Sauce. The toasted nuts, caramelised and sweet, with tender beef was my favourite, while my guest loved the light, fresh taste of the prawns.

As for service, it was spot-on – not too rushed, never waiting – with a team of attentive and well-garbed waiters always loitering nearby. And while a bustling Saturday lunch may be different, the large space did make the restaurant seem a little empty even though there was a good show of people. But when Peking duck is carved right before your very eyes, it's hard to worry about anything else...



**Where:** Easts Leagues Club, 9 Bronte Road, Bondi Junction  
**Telephone:** 02 9386 9180  
**Hours:** Sun-Thurs 11am-3pm & 5:30pm-10:30pm; Fri-Sat 11am-3pm & 5:30pm-11:30pm  
**Bookings:** Recommended  
**Price:** Dim sim \$3-\$10; entrées \$8, mains \$16-\$30  
**Style:** Chinese and Yum Cha  
**Chef:** Eric Chu  
**Wine:** Fully licensed, decent selection of wines by the glass and bottle  
**Vibe:** Modern Asian  
**Vegetarian:** Lots of options  
**Child-friendly:** Yes  
**Wheelchair access:** Yes

## Red Belly

**Who went:** Natascha, FiF team member and Peter, teacher

The last time I ate at a hotel I remember coming away from the meal thinking 'never again'. A very extreme response I know, but I recall the food being pre-prepared and cold, and the environment vacuous. **Red Belly** in Potts Point, however, seems to have tackled some of the more tragic elements of hotel dining. It's a seductively chic eatery, complete with intimate booths, ghost chairs and starched-white table cloths, and you get the sense that the people eating here are all a bit creative, a touch edgy and more than a little individual.

Red Belly is located in the beautiful, new Storrier Hotel, which makes use of the artist Tim Storrier's name and some of his masterful art. The hotel seems to have captured the imagination of the art glitterati and it is without a doubt that these patrons would love this little restaurant.

The staff was attentive, if not a little too familiar, and the wine suggestions for each dish were spot on. As is the trend at the moment, we opted for the tasting plates and shared some of the dishes. The first dish was a Crab and Pork Belly Rillette with a Pork Wafer and Tomato salad. We then moved on to an Assiette of Freshwater Trout and then a Slow Roasted Beef Fillet. Each dish was beautifully presented and the attention to detail was superb. The dessert plate offered a good mix of Mango Panna Cotta, Grand Marnier Lamington, Crème Brulée, Pistachio Tart, Dark Chocolate Pot and White Chocolate Ice Cream.

Red Belly also prides itself on an excellent cheese plate with a selection of imported and Australian cheeses, as well as a good selection of wines and spirits that can be enjoyed with dinner, or at the intimate bar just behind the restaurant. So if it's the visual arts you crave in all its forms, including on the plate, head to the Storrier Hotel.



**Where:** 15 Springfield Avenue, Potts Point  
**Telephone:** 02 8988 6999  
**Hours:** Breakfast 7-10:30am; dinner 6-9:30pm  
**Bookings:** Recommended, but not essential  
**Price:** Mains \$16-\$20; dessert plate \$14  
**Style:** Chic boutique  
**Chef:** Coop Woodstone  
**Wine:** Fully licensed  
**Vibe:** Chic eclectic  
**Vegetarian:** Not many  
**Child-friendly:** No  
**Wheelchair access:** Yes