

LotForty *NEW*

Sydney's small bar revolution produces a real gem – the only downside is finding this tucked-away hidey-hole. A cute little cocktail list; spunky staff emanating warmth on a cool night; mouth-watering aromas from the open kitchen; and a few knockout wines from owner Damien

Healey's great list, all made my evening here a pleasure. Easy-drinking caramel and passionfruit notes make the Swedish Passion (\$15) a quaffer. The 2008 Christmont Chardonnay, King Valley (\$9/glass) is a classy food companion for a list of small plates that exceed expectations. Head Chef Kelly Pakdeewaa (ex-Monkey Bar) has Thai blood and Italian technique; this fusion works astoundingly well in Zucchini Flowers (\$12) stuffed with scallop mousse on a bed of pea puree. You'll also find it in the Twice Roasted Pork Belly (\$12) with crisp green beans and a sticky sauce of seeded mustard and sweet soy; and in the tasty Oven Baked Duck Crepe (\$12) with plum sauce and eschalots. Don't skip the straight-up options either - the Braised De-boned Lamb Shanks with Peas and Potato Puree (\$12) are full of flavour. If choosing is a chore, Kelly will do the work for you with a five dish Chef's Selection (\$35/person), but leave room for the organic Banana and Caramel Tart (\$8) because it's really... yummy.

40 Kings Lane, Darlinghurst (02) 9380 2728 www.lotforty.com

Tapas \$\$

