

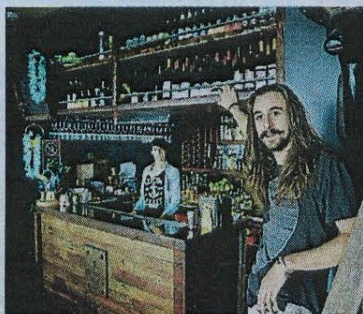
date with kate

schmooze it or lose it

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To Bondi, matey

No matter how many new bars you throw at Bondi they stick like sand to your speedos. At the south end of Campbell Parade, The Anchor is achingly cool with a motto of "f--- everything and become a pirate". Swashbuckling barman **Hugh Payten Smith** is steering the ship. "Surry Hills set the pace for small-bar success and now we've picked it up. Three new bars have opened in three weeks; it's like the locals are coming out of hibernation."



Hello sailor ... The Anchor's **Hugh Payten Smith**. Photo: Domino Postiglione

You have to try the tempura fish taco – it's a revelation. On Tuesdays, it's "tacos, tattoos and top-shelf" – yep, a tattoo artist is in residence. Also on Campbell Parade is Bucklers Canteen. It's big and blokey – not really my style. To me, it's the bar you go to while waiting for a table at a cooler bar, such as Bondi Hardware, which is attracting an older, more discerning crowd. It's a medium-sized bar where the old hardware store was, in Hall Street. Owner **Ben Carroll** says: "It gave us an instant theme and we're constantly asked for screwdrivers [vodka and orange] but we intentionally don't sell them."

She'll be apples

Move over beer and wine, cider is set to shine as the drink of choice this summer. As S's **Sarah Whyte** discovered, some bars even dedicate most of their drinks menu to this booming beverage, such as Hotel Steyne's new Moonshine bar in Manly.

Cider distributor **Charlie Ostaszewski**, from The Apple Thief, puts the cider eruption down to punters who are sick of the traditionally heavy beer or wine options, instead choosing a "lighter, crisp" beverage. "We've come up with this pink lady apple cider [pictured] and granny smith apples." There's a difference



Sydney

A well-dressed woman got on a bus in the eastern suburbs and handed the driver a \$50 note. He angrily said he couldn't break the note. She hissed: "Do I look like I take the bus? Don't make this worse than it already is."

between mass-produced ciders such as Strongbow and Bulmers and boutique ciders such as Apple Thief and Batlow Premium, which are sourcing their ciders straight from the apple tree.

And for those among us thinking, "Where did summer go to enjoy this refreshing drink?" never fear. S hears the boys at Batlow Premium Cider have made mulled cider available at Miss Chu in Bondi.

All jazzed up

Forget risking deep vein thrombosis while crammed in a city hole in the wall – the pokie-free pub is making a comeback. And *The Sun-Herald's*



Hip ... Norfolk's **Nick Robinson and Lochy Paech**. Photo: Domino Postiglione

Josh Rakic says restored Surry Hills gems the Norfolk and the Carrington are setting the standard.

The Norfolk is the hipper of the two, an American-style dive bar complete with beer garden, Mexican eats and a tequila list longer than the legs of the models who frequent the Cleveland Street venue. The New York-style Carrington is the bigger brother, its calling cards a Spanish-inspired menu and classic martini cocktails that make all else taste like RTDs.

After some solid investigating/pub crawling by this scribe, it turns out the pubs are courtesy of the same entrepreneurs: Sumo Salad's **James Miller**, **James Wirth** of the Flinders Hotel and **Greg Magree**, the man behind Piano Room and with an involvement in every pub mentioned above. The Abercrombie at Chippendale is another revamped jewel in the lads' crown and they're giving Forresters Hotel an Italian makeover, sans Botox.

Shelly Horton is a regular guest on Seven's *The Morning Show* and *Sunrise*.