

# cream

collector's edition

99

IDEAS OF  
A DECADE

[FEATURING]

*avantgarde aesthetes*  
*babe watchers*  
*cosmetic surgery surge*  
*dj culture*  
*enviro-friendlyism*  
*fetishists*  
*gender blenders*  
*heroin overdosing*  
*internet mania*  
*juvenile behaviour*  
*keeping it real*  
*loving the alien*  
*minimalist designs*  
*neo primitivism*  
*outed celebrities*  
*pill popping*  
*queer politics*  
*romancing the dark side*  
*sampling history*  
*techno spirituality*  
*ultra trash*  
*vodka wars*  
*wayward fashions*  
*x generations*  
*young literati*  
*zen corporations*



ISSN 1329-4

STE

## 0088 the boutique bar

Like The Cool Café (see opposite page), The Boutique Bar is more than just a place to nick into for a quick drink. Rather, the cuisine on offer in some bars leaves old images of over-the-counter meat-and-chips that used to be served in most brasseries, far, far behind. Popular hang-outs like The Brass Monkey and Vinous in Perth, Veludo and The Binary Bar in Melbourne, The Boundary Street Brasserie in Brisbane, and The Paddington Inn in Sydney all cater to an urbane crowd that cherishes its dining as much as its social life, while Q Bar in Adelaide offers free sushi with its drinks, and God's Café in Canberra gives you all-day treats as well as cutting-edge art on display. Anyone wanting to take in a night of art-shopping, wining, dining and grooving — and all in the one venue?

### VENUE PROFILE: THE PADDINGTON INN

Recently revamped in plush modern style, The Paddington Inn on Sydney's notorious Oxford Street, still caters to a fair share of the city's upscaling socialites. Taking a leaf out of Melbourne's bar scene, The Paddington Inn have excelled in three pertinent criteria: gorgeous decor, stunning cuisine and expedient drink service. The only thing that's missing here is attitude.

The Inn's entire ground floor has been opened up with dining booths set out back (crushed mauve velvet upholstery; floating glass cloud light shades above), and pool tables and bar seating out front (ice-cream cone-connoting stools; tusk-shaped light fittings). An elongated bartop is gold-gilded, adding the ultimate touch to the venue's opulent makeover. Integral to the venue's design was ex-Britain-based interior artist Jo Laurie, who was also responsible for the interiors of London's renowned Ny-Lon and Oblivion bars. Laurie was invited by the Inn's owners to do something never before seen in Sydney. With her imaginatively crafted furnishing and fittings, she's certainly succeeded.

In the kitchen, master chef Marcus Mano's well crafted dishes are definitely tempting to the taste buds. How is this for new age boutique bar cuisine: Mixed Mushroom Ravioli in Soy Butter; Peppered Salmon, Kifler and Sugar Snap Salad; Reef Fish Cakes, Coconut Curry and Fried Leeks. Not to mention the Chargrilled Scotch Fillet with Chips for those who like their steak and taties done the classic way. Now not only are the majority of dishes here distinctive and innovative, they're pleasantly tagged at a mere five to fifteen dollars, and with 20 wines to choose from (by the glass or by the bottle), there's something to match every taste.

Don't be alarmed by the no-table-service policy in this place — it just means you get the opportunity to peruse who's having what in other sections of the venue (for lunch, dinner and/or company). Also take note that bookings for lunch and dinner at The Paddington Inn are not taken, so because of its immense popularity, you better get in early if you desire a great night out.

*Michael Mastess*

**Paddington in is situated at 338 Oxford Street, Paddington.**

**Telephone 02 9380 5913.**

*INN FOR A GOOD TIME: The plush interior of The Paddington Inn (left) and some of the Inn's exquisite cuisine (right).*

