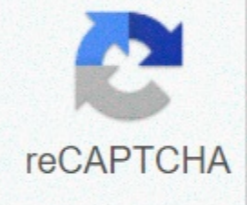




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Acre eatery broadsheet

Farm-to-table dining is not a new concept, but few places in Sydney have embraced it as completely as Acre Eatery. The former Camperdown Bowling Club is now Camperdown Commons, a community centre with an urban farm of 100 square metres and 200 square metres of edible gardens. At its center is Acre Eatery, a place with a capacity of 350 seats with a bar; terrace (breakfast is served here on weekends); a shipping container where you can get a muffin with spices and cook from Marrickville's Blind Roaster; and sit in a restaurant. There is even a dedicated outdoor children's area. Luke Heard and John Tully are behind this; The pair previously worked together at The Greens North Sydney. Pocket City Farm runs a farm and market garden and hosts everything from permaculture classes to yoga in dormitories. While planting is not yet complete, the first harvest brings a lot of original edible flowers and herbs. They are part of Acre cocktails and garden salad, a hearty mix of fresh and roasted vegetables, grain, herbs, seeds and dried fruits. It's simple but full of flavor. The focus on origin is obvious from the menu. Chef Gareth Howard (Jamie's Italian) prefers secondary meat cuts from NSW farmers, including Titania lamb in Oberon and beef by Anthony Puharich of Vic's Meats. Jules Crocker of Joto Fresh Fish delivers sustainable fish. We put a little more time and effort into it than you would like in a farmer's house; they'll never use first-time meat pieces, but more tasty things that will last longer, says Howard. They put dinner in the oven before going to the farm all day. We did something like this with our lamb pie and stewed beef cheeks with raisins, chocolate and juice. The aesthetics of acre design are not as green as you might expect, but it was a conscious move. It would really be obvious to try to bring a green element to the restaurant, says Heard. Pony Design Co preferred monotonous linen banquettes, natural wood and stonework to create heat and reduce the amount of space. Large two-storey windows remind you of your surroundings; You don't feel like you're in central Sydney when you get a glimpse of the orderly rows of crops and wheels casually abandoned in the corner. The wine list has 98 per cent Australian and New Zealand inclination - with two on tap - and a few biodynamic and organic options. Acre Eatery 31a Mallett Street, Camperdown Hours: Garden Garden Breakfast Sat & Sun 7am-12pm Eatery Wed to Sun 12pm-3pm Dinner Wed to Sat 5pm-10pm Sun 5pm-9pm Container Daily 7am-3pm After - 12pm-3pm, 17:00 – 22:00 Fri on them 8:00 – 15:00, 17:00 – 22:00 acreeatery.com.au The location of the restaurant on the dining area and the opportunity to see the land in which your food was grown is something quite special, directly from your seat. This is just part of the Acre Artarmon magic that opened in October 2020 at the homeHQ centre in the suburbs. It's an expansive new place from the team behind Acre Eatery at Camperdown and Melbourne Farm & Eatery, which are known to grow products that serve on the site. Artarmon with 2000 square meters is half inside, half outside and was controlled by interior designer Emilie Delalande (Barangaroo House). The space - reminiscent of a huge greenhouse, its glass walls full of greenery - includes a café bakery and a restaurant. Outdoor terraces offer customers plenty of space to eat sweet bakery cafes, order pizza to enjoy in the open air, soak up gardens and admire local chooks. Our Artarmon site will be different from our other locations, says Acre director Luke Heard for Broadsheet. He's trying to create an urban oasis. Artarmon is a semi-industrial, commercial area, and there's a lot of concrete. So we tried to bring a lot of natural plant life into space so that people could get away from grinding life between the big city and run away for a while. The interior feels a bit like the outside here, like the inside of the nursery. At one end of the building is a café and bakery with pastries, focaccia, sausages and cakes baked on site if you're after something easy. There is also a daily menu including hotcakes with summer berries and chile scrambled eggs or steamed chest on a milky bough or toast. From noon, a beef burger and lasagna are added to the menu, and you can match the food with coffee or booze with one origin. There is a short wine list with light drops, local cooking on tap and a bright cocktail menu. As in Acre Camperdown, the mixed drinks are inspired by the lush garden surrounding - think spritzes and strawberries Mimosas Head down at the other end of the building for the restaurant, which is spin-off Acre Camperdown's annual Italian pop-up. The menu uses ingredients such as basil grown in the farm's hydroponic system and tomatoes that climb for banquet seating. The wood-burning stove draws a selection of pizzas, including margherita and gamberi (shrimp). Expect other Italian-inspired classics such as burrata with tomatoes and green oil, puttanesca pasta, linguine spanner-crab and chicken cotoletta. Homemade gelato (included in an ice cream sandwich made from milk binge and Nutella) will also be offered. Cocktails here have a European flavor, with negroni in the age of barrels, Garibaldi (Campari and orange juice) and Sgroppino (prosecco and vodka mixed with sorbet) As well as its counterpart Camperdown, Acre Artarmon will host a variety of workshops. In the kitchen, players will learn how to make focaccia (and get into the focaccia-art trend), as well as simple recipes for sausage rolls and cakes. Horticultural workshops will pay attention to the fact that many surrounding neighborhoods have few living areas, with tips for building small gardens on the balconies of apartments. Acre Artarmon 1 Frederick Street, Artarmon Hours: Restaurant & Terrace Thu 4.30pm-10.30pm Fri & Sat 11.30am-11pm Sun 12pm-4pm Cafe and Bakery From 7am to 5pm acre-artarmon.com.au This was originally published on 29.10.2020. Some menu items may have changed since publishing. First it was dining from farm to table and now Acre Eatery brings the same étos to his Spritz bar. We took what we do in the restaurant and applied it to the bar. We don't sway the offer, but instead make it available to locals, especially in the middle of the week, says executive chef Gareth Howard. The drinks are found on the garden terrace and will be made from freshly plucked herbs and flowers from the bar's newly installed hanging garden - the bartenders will add them to seasonal cocktails made mostly from Australian spirits and wines. These include Tasmania's 666 vodka, Applewood Baby Malt Whiskey from South Australia and also from SA, EnVie's single-vineyard pinot noir, which is used in Acre Spritz. Aperol is added to the wine together with lemon myrtle or kaffir lime for three seconds with kaffir syrup. At Acre's brew, Kaffir Lime Pilsner by Wayward Brewery, there's more to that flavor. The Spritz Bar is the farm's first concept for a bar in the inner west, offering a wood-burning stove and a Brazilian barbecue, which Howard says will be used to cook Mediterranean-inspired dishes using products from the on-site Pocket City Farms. There's an awful lot of talent from Europe and South America in that kitchen, and the idea of eating small plates of food like tapas and mezze will play a big part in what we do, he says. Dishes include porcini arancini, wood-fired bread with tomatoes, mozzarella and basil, and salmon with polenta chips. The bar has natural exposed wood that matches the rest of Acre's aesthetic, but Howard says the new space is more relaxed than the restaurant, which is more of a destination for special occasions. [The bar is] where you bring the kids on the weekend or have drinks with your friends. Aperitivo hour takes place from Wednesday to Friday between 5:30 p.m. and 6:30 p.m. with free snacks and the occasional live acoustic singer or DJ. The breakfast service will remain business as usual, but Howard says the menu is on its way. Spritz Bar 31A Mallett Street, Camperdown (02) 9194 3100 Hours: Wed to Fri 12pm-10pm Sat 8am-10pm Sun 8am-8pm acreeatery.com.au This farm-to-table restaurant at Camperdown celebrates spring with master classes and a one-off banquet-style lunch. Acre Eatery has closed its Italian stay - now a restaurant in the inner west is turning into a spring country retreat. The events of this season are about raising awareness around our daily meals. On October 4, learn the art of fermentation and mixology in a master class of ginger beer with the manager of the Acre bar. Shake ginger beer cocktails after an hour and share a snack from the garden kitchen. On October 5, Acre will host a long-table lunch in banquet style, which will showcase the new spring menu. Expect rustic grazing boards and colorful bowls in a garden oasis. There will also be a master class for making sausages with chef Ludo. 11 October, class loading 18th and day free mini-cakes (100, to be exact) 26. Plus, on Wednesdays, Thursdays and Fridays groups of two or more can tuck into a country feast for just \$49 per person that covers the common grazing and main, and a glass of homemade wine, cider or soda on the farm. Prices, times and event details vary. The spring calendar runs until 1 January 2007. More information can be found here. Here.

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