



It's Time



...for a Great Coffee



Muffin Break's Coffee Card buy 4 & get the 5th FREE!



For your nearest store location visit www.muffinbreak.com.au

© Foodco Group Pty Ltd, ACN 007 145 057, Level 1 424 New South Head Rd, Double Bay NSW 2028.



GOOD TASTE

Nibbles Time.

Be it tapas, yum cha, mezze or antipasto, sharing small plates of different food is ideal for our relaxed lifestyle

WORDS ROBERTA MUIR



CITY BITES

Chef Lauren Murdoch recently opened Ash St Cellar in the new Ivy complex in Sydney's CBD. A gorgeous spot with a delicious tapas-style menu and outdoor seating in a funky inner-city laneway, Ash St is very Melbourne, for Sydney.

Why the shift from three-course menus to shared plates?

It's a small space with quite small tables, and we're open all day so people can come in at anytime for a bite – big or small – or just to sample some good wines with a snack to keep them comfortable and nourished.

What are the advantages of this style of menu?

I've tried to offer something for everyone, including a few substantial dishes as daily specials, oysters, cheeses, meat selections, salads and more creative things like braised beef cheeks with beetroot and horseradish cream.

What's the response to this style of eating?

Great, with many repeat customers. I'd like to hope we're at the

forefront of a new trend in Sydney dining.

What do you like about cooking this way?

There's a lot of creative construction in each dish, which is fun and playful – a good thing for us crazy chefs!

Your menu's very Spanish/tapas in style – why this theme?

My first real overseas holiday was five weeks travelling around Spain. I loved it, the simple style of letting the ingredients speak for themselves really appealed to me.

There's always a tart of the day on a pedestal in the window of your open kitchen – is pastry also an interest of yours?

I spent a year in the pastry section at Rockpool as an apprentice and learnt a lot of great techniques. I didn't want to do a large dessert menu at Ash St, so what is on offer needs to be the very best, and showing it off for all to see adds to the fun atmosphere.

1 Ash St, Sydney, tel: +61 (2) 9240 3000.

