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## Reviews and Editorials

Food, Glorious Food

Waterside Dining

With waterside breakfast haunts it can be as much about the view out the window as what's on the plate. Morning is the perfect time day to show off Sydney to a visitor:

For somewhere you can consume caffeine, eat something and dangle your legs over the water, Seasalt Cafe + Kiosk perched above the water at Clovelly Beach, has a lovely north facing setting.

SMH Dec 9 2008 Editorial Special Report by Scott Bolles

Set in the park above Clovelly Beach this cafe provides perfect views over the lovely little bay. Open windows allow sea breezes to fan the sandy clientele as they arrive fresh from waters below. The mod Oz menu is simpler and more European at lunch (mains around \$23.50) at dinner (mains \$27) the influences are unleashed. There's an attached kiosk for those who want to take-away.

Mietta's Australian Restaurants Review June 2008

A few steps from Clovelly Pool. Sit under the shady umbrellas for a fancy sit-down meal or grab some takeaway fish and chips and hit the sand. Seasalt Cafe needs little else to convince the crowds this is the place for lunching and lazing in Clovelly.

This is one of the best locations in the Eastern Suburbs. Looking over Clovelly beach, stirring a coffee, one can't help feeling a little smug. After all, here you are dining a few metres from the water, at a relaxed restaurant that doesn't care if you are wearing a swimsuit and thongs, and you're still only paying high-end cafe prices. De Groots Best Restaurants , January 2008

"If you need some salt air to sharpen your taste-buds, you won't get much closer than this with the little bay dazzling in the sunlight, its the perfect place to breakfast or lunch al fresco in summer or winter..... And if that weren't enough there's a very good wine list."

Sydney Eats 2007

"This lovely seaside cafe is the place to drop in...A good natured feel that will have you smiling even without a swim. Heated in winter, the place smartens up over lunch..its time to open a bottle of wine and enjoy the park and the ocean views."

Cheap Eats 2006

- Featured on Channel 7 Sydney Weekend in 2005, 2007 & 2008
- Shown on Channel 9 Getaway

"At night , the room opens to balmy breezes and the beachy feel continues as streetlights shimmer across the water, scuba divers' torches glow below and local families gather for Seasalt's imaginative menu...The young enthusiastic team are eager to please - and if popularity is any measure, they do so admirably"

The Sydney Morning Herald Good Food Guide 2005

"By now we realised that there was real talent in the kitchen"

Sally Hammond Wentworth Courier November 2005

"very much the idyllic seaside spot...Seasalt's serves up just the sort of food you want in these surrounds. Standouts include beer battered fish and chips, seasalt fish cakes with chive mayo, a tasty steak sandwich and angel hair pasta with king prawns and shiitake mushrooms. There's a short but sweet well priced wine list"

Qantas The Australian Magazine - Australia's Best Cafes August 2004

"fantastic food with a fantastic view"

Sal Morgan, Sydney Morning Herald, Feb 22 2004

"There are few more idyllic locations.. kissed by ocean spray and seasalt...this smart establishment (has) a wise lip-smacking menu".

Good Food Guide 2004

"The heady combination of salt air, quality ingredients and beautifully balanced flavours and textures has turned me into a restless eating machine."

Kerry Boyne, The Sunday Telegraph, Feb 17th 2002

"Very good mod Oz food served in a smart cafe where its ok to eat wearing little more than your towel and a smattering of sand from the beach."

Matthew Evans, The Sydney Morning Herald, Feb 11th 2002

"The perfect spot for breakfast, lunch or dinner."

Matthew Evans, Vogue Entertaining and Travel, Mar 10th 2002

"What a recipe for success. Take a place that seats 90 diners, inside and al fresco, overlooking a petite inlet and beach at the far end of Clovelly Road, refit Burton Katon Halliday. Garnish with dishes such as grilled octopus with charred radicchio, black olives and aioli, sugar cured trout with horseradish, pan fried quail with eggplant and mint salad or rag pasta with pumpkin, peas and salsa verde. What else could you want?"

Sally Hammond, The Sunday Telegraph, Jan 20th 2002