

## 2010 SMH Good Food Guide Review

### Mission

"It's a stylish conversion from a 19th century church, once occupied by the Sydney City Mission, to a vibrant eatery and upstairs gallery. It's friendly and relaxed enough for a cocktail or snack and yet sufficiently special for an elegant dinner. Graze, surrounded by artwork, on whitebait fritters with lime aioli, and bruschetta topped with braised mushrooms, parmesan and rocket. Green pea and asparagus risotto, tangy with lemon, is topped with taleggio. Fresh produce shines in beetroot and goat's curd salad, resting on leaves laced with cumin, orange slices and toasted walnuts. Smashed peas, yes please, especially alongside nourishing house-made Mediterranean lamb pie and tomato relish. Lashings of smoked trout are superbly matched in a salad of kipfler potatoes, capers, preserved lemon and horseradish cream. Be led into final temptation with pistachio-sprinkled, caramelised peaches and vanilla bean ice-cream. And then venture upstairs to peruse the latest exhibition. Great Breakfasts on Saturdays"

**SMH 2010 Good Food Guide**

## GOOD LIVING

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BAR REVIEWS RESTAURANT REVIEWS RECIPES INTERACTIVE COOK

July 17, 2007

**Chippendale has a new secret - a casual, stylish addition to the neighbourhood.****Address**

3 Little Queen St, Chippendale

**Phone**

(02) 9318 0815

**Style**

Cocktail/Wine Bar

**Hours**

Tue-Sat, 9am-10pm

Up a narrow, bare street in Chippendale sits a small, former church sandwiched between a line of close-set, sombre buildings. On this cold, wet night, its street-level windows spill golden light onto the dark road. A paper sign, protected by a plastic sleeve and stuck to the just-open door, says "We're open".

It's a good thing it's there. Mission, a ground-level restaurant and bar intertwined with an art gallery on the floor above, feels like a secret off Chippendale's busy Abercrombie Street. Housed in a converted 19th-century Gothic Revival-style church, Mission opened just over a month ago, the result of a collaboration between restaurateur Piera Potter and art dealer Nicky Ginsberg. Just inside the front door, a staircase rises to the bright and airy NG Art gallery, currently featuring the work of artist Shane Dunn.

Beyond the stairs, and beneath a ceiling of rafters painted black, Mission's restaurant and bar area feels spacious and cosy at the same time. Across a polished concrete floor a collection of square tables and curvy modern chairs are surrounded by Dunn's work on one side and a fully stocked, red-walled bar on the other. Its metal-topped front features columns of corks, twigs and scorched wood and a row of wooden stools sits beneath a sculpture of wood and hanging nuts in their shells. We plump for a table beside it and a heater.

It's warm enough for a margarita (\$12) mixed by Mission's sole host tonight (who I later discover is Potter). Rimmed generously with salt flakes, its sweet and freshly squeezed citrus flavours are delicious. We move on to white wine, Potter suggesting an arneis (\$8), from a wine menu with 15 by the glass, and eat a plate of scrumptious salt and pepper calamari.

This is when Mission's true merits strike us. It's more than a bar but then it's not exclusively a restaurant. It feels casual enough to drop in for an impromptu drink, bite and chat, and special enough to book and dine for a particular occasion. Lucky local residents and workers dropping in for

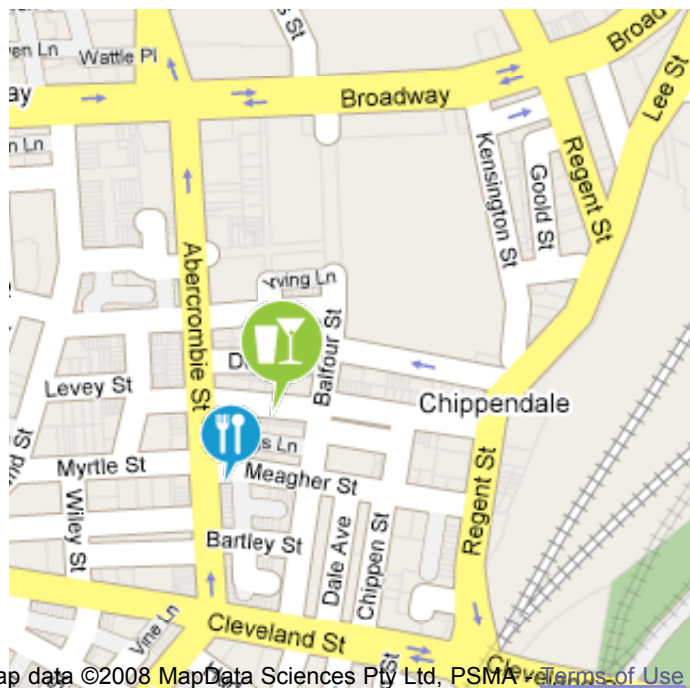


Hip in Chippo - Mission Restaurant and Bar.  
Photo: *Natalie Boog*

breakfast can feast on caramelised banana pancakes and tropical fruits with jasmine honey, among other dishes.

Inspired by this flexible atmosphere we order prawn and mussel tagliatelle with herbs and chilli (\$20) and braised lamb shank with parsnip puree and roasted garlic (\$24). And a bowl of fat, handcut chips to keep things nibbly. With the bill paid, we climb the stairs to peruse abstract paintings created from thick layers of acrylic.

Word will spread about Mission. It's the sort of small, relaxed establishment every suburb needs. The locals are fortunate beings.



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