



North Side  
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# MyFood

WITH FORK AT THE READY AND TASTEBUDS IN TUNE, JANE SOUTHWARD BRINGS YOU THE FINEST RESTAURANTS ON THE NORTH SHORE.

## WOOLWICH PIER HOTEL

THE WOOLWICH PIER HAS SOMETHING FOR EVERYONE AS CHEF LEE KWIEZ BRINGS QUALITY TO THIS POPULAR HOTEL. WORDS JANE SOUTHWARD PICTURES YIE SANDISON

The Woolwich Pier Hotel is more than just a local pub. It has something for everyone – a bistro-style room near the bar, a large outdoor area perfect for families and big groups, the newly-refurbished Points Sports Bar, an intimate dining room upstairs and even tables on the balcony with a view of the city.

Publican Anthony Medich and his father Roy bought the hotel in June, and with the change came a new chef – Lee Kwiez, who worked for 10 years at Milsons in Kirribilli and then a year creating “female-friendly dishes” for the Bavarian Hospitality Group.

In case you are wondering what “female-friendly dishes” are, think fancy salads with Persian feta, cured trout with fennel salad and tarts filled with caramelised onion, tomatoes and goats cheeses.

Some of these can be found on the new menu at the Woolwich Pier.

But Lee, whose work at Milsons won the restaurant a hat and left diners swooning over his intricate desserts, knows change can be hard. So he has retained the weeknight

specials of steak and chips, pot pie, schnitzel and sausages and mash for \$15. And he’s kept the kids’ menu of \$12 for a meal and ice cream. Knowing his market of a well-heeled clientele are used to the best, he has expanded the Sunday Roast menu, which at \$28 per person seems pricey but is proving popular.

The Woolwich Pier has a lot to live up to – a history dating back to 1885 and a reputation for relaxed dining in a space that works for both couples and groups.

“Anthony (Medich) wanted to create an English-style gastro pub,” Kwiez says. “With the menu I have made it fresher and more seasonal. We got rid of the frozen items and are cooking everything fresh and to order.”

It’s a challenge with such a big menu, so Lee

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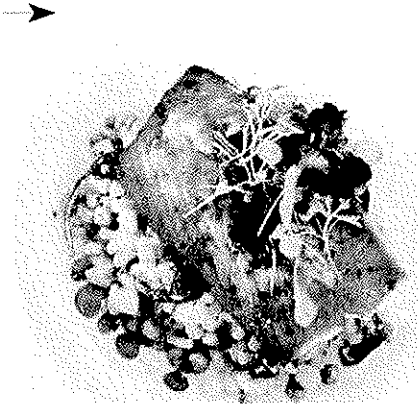
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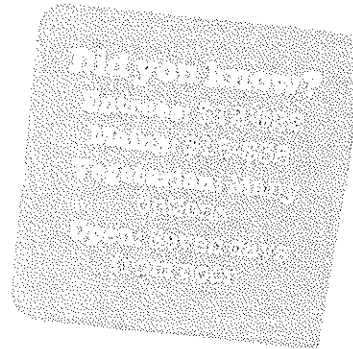
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### DROP WITH DINNER

There are cocktails (\$15), pre-dinner bellinis for \$8 until 7pm weeknights, and a large wine list that has real value by the glass. If you order a steak, it's hard to go past the 2010 Nitty Gritty Ad Hoc Pinot Grigio from Western Australia.

Glass: \$8.50. Bottle: \$42.



brought with him Tim Freitas, with whom he worked at Milsons. Tim is creating daily seafood specials such as the mullet grilled and served with black butter and black potatoes (courtesy of the addition of squid ink). The

dish looks spectacular and the fish is perfectly juicy. It's also served with broccolini and cherry tomatoes.

However, it's the burgers (wagyu, of course), deep-fried dory fillets and pot pies that are most popular.

You should save room for the desserts, such as the chocolate brownie served with house-made peanut butter ice-cream and the orange and cardamom cr me br lee.

For \$12 they are a bargain, and a sign that Kwiez is bringing a bit of quality to this popular local watering hole.

**Woolwich Pier Hotel, 2 Gale St, Woolwich.**  
**Ph: 9817 2204; W: woolwichpierhotel.com.au.**

