



McGRATH

THE WEEKLY MAGAZINE

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Xxxx, Xxxx
Xxxx

XX Property of the week

Xxxxxx

XXX auctions and open for inspections

Suburb	Bed	Bath	Car	Weekend	Guide
Allawah					
33/432 Railway Parade	3	2	1	Sat 1:00PM	Over \$4
Annandale					
31 Reserve Street	2	1	0	Sat 11:45AM	Over \$7
Arncliffe					
133 Levegh Street	2	1	1	Sat 9:00AM	On requ
Avalon					
26 Ruskin Rowe	4	2	1	Sat 2:15PM	Over \$1
Avoca Beach					
3/145 Avoca Drive	2	1	1	Sat 2:00PM	Over \$4
Balgowah					
4/157-159 Condamine Street	3	2	2	Sat 11:00AM	Over \$2
Banor					
7 Ingelbar Close	4	3	2	Sat 2:00PM	On requ

*Maximum SMS cost 55c.
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Hail to the chef

Set in a serene room once home to rowdy punters, blinding lights and bar room bands, the Restaurant at the 3 Weeds is staging some hit productions of its own.

By Fiona Davies



IF ANY pub in Sydney deserves to have an acclaimed fine dining establishment within its walls, it has to be the 3 Weeds. It's truly a something for everyone, an all walks of life institution. From its beginnings back in 1881, it's evolved into a glorious mix of old and new school; part traditional corner pub, part rustic ale house, part sexy, secluded cocktail lounge and part multi-award winning, Modern European fine diner.

The restaurant is a relatively new addition, first opening its doors in 2004. It was the height of Sydney's gastro-pub craze, and the idea stuck. Carefully shielded from the raucous intensity of the beer taps and bistro tables, yet just a comforting stumble away, the Restaurant at 3 Weeds is an oasis of comfort, elegance and high class food and wine, decked out in soothing neutral tones, sensuous low lights and plush, sound absorbing fabrics.

Leigh McDivitt is the fresh new face of fine dining, pub style. Taking the reigns from John Evans in April this year, he's set about revamping the restaurant's European inflected menu, drawing influences from an

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impressive ten year history in some of Sydney's most highly regarded kitchens. "I started out when I was 17, straight out of school. Initially I wasn't even looking for a chef's job, but I sort of grew into the family environment"

More than that though, years of heat, sweat and kitchen grease in illustrious establishments like Bistro CBD, est and Pello instilled McDivitt with a newfound drive, a passion born from produce and innovation. The sheer privilege of working with the best staff, the best ingredients and the latest techniques propelled McDivitt from an ambivalent 17 year old kitchen hand to head chef of Rozelle's finest. "Working in places like est opened my eyes to different ways of thinking about cooking. It's all about putting your own stamp on the latest trends."

“Working in places like est opened my eyes to different ways of thinking about cooking. It’s all about putting your own stamp on the latest trends.”

Leigh McDivitt

McDivitt acknowledges that the 3 Weeds attracts a somewhat differently motivated clientele, and more challengingly, a smaller budget. "I've still tried to aim for some of the

same ideas. We're still doing really good fine dining food, but in an average person's budget"

"We get some expensive produce in like wagyu beef, John Dory... but we can keep prices down in the way we plate it up. We wanted to use Murray cod for ages but it was out of our price range. Now we get the fish in whole and clean it ourselves. So, it's more labour intensive for us, but great for the customer."

McDivitt eventually hopes to win back the 3 Weeds coveted chef's hat (it last scored one in 2007), but realises he'll have to work hard to regain recognition. "I'm a new chef, and in Sydney that means you can suffer a bit. Everyone wants to go to people they know. But things are starting to really pick up and everyone's enjoying it."

Slow cooked pork belly with yabbies and caramelised apple, gallontine of spatchcock with foie gras, venison with chocolate gnocchi; the 3 Weeds menu is a tantalising read, the stuff of any foodie's gastronomic fantasies. Perhaps the restaurant that rose out of a backroom bar will wear a hat once more. "We're going for an extra notch, an extra push. We're not just staying safe, we're taking a leap of faith with every menu." ✨

3 Weeds Hotel
193 Evans St, Rozelle
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Restaurant Open
Tuesday – Saturday from 6pm,
and for Sunday Lunch

