



3 WEEDS ROZELLE  
EST. 1881

Media Release

16 June 2009

## New Chef Puts His Stamp on the Restaurant at 3 Weeds

### Sunday Lunch Starts in July

The 3 Weeds Rozelle are pleased to announce the Restaurant will be open for lunch on Sundays, from 5<sup>th</sup> July. This is the first time The Restaurant has opened for lunch on a regular basis and will provide a great alternative to the already popular back bar dining on the weekend.

It will also be good news for residents in Balmain, Rozelle and Lilyfield, as they now have a new fine dining option available to them on Sundays in the local area.

The normal a la carte menu will be available and bookings are strongly recommended.

### New Tasting Menu Now Available

A seven course tasting menu is now available in the Restaurant. Head Chef, Leigh McDivitt who took over the kitchen in late April this year, is beginning to prove he has settled into his new role with aplomb. Having worked at some of Sydney's finest restaurants such as Pello, Lotus and Est., Leigh puts his experience and talent to work in creating this menu.

Modestly priced at \$85 per person, the menu is designed to provide diners with a comprehensive gastronomic experience. It will feature beautifully crafted dishes such as the *Seared scallops with morcilla, chorizo and truffled white bean puree*, and *Black Angus Fillet*, and finishes with a *Chocolate marquis served with a mandarin sorbet*.

The tasting menu is only available on Tuesday, Wednesday & Thursday evenings. For the full menu, please see [www.3weeds.com.au](http://www.3weeds.com.au).

Please contact [media@3weeds.com.au](mailto:media@3weeds.com.au) for all enquiries.  
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### About the 3 Weeds Rozelle

The 3 Weeds Rozelle is a popular bar, restaurant and function venue in Sydney's Inner West. The hotel was first established in 1881, and has transformed from a noisy bar popular amongst the docks workers, to a 90's live music venue, to its present chic and comfortable style. It provides a multifaceted venue offering something for everyone, from fine dining to a stylish bar, bistro and function areas and a traditional front bar.

### Recent Awards

- 2009 Top 10 Pub in Sydney - SMH Good Food Guide
- 2009 Scored of 14.5/20 – Restaurant Review, SMH Good Food Guide
- 2008 Gastronomic Hotel of the Year – AHA (NSW) Awards
- 2008 'One Wine Glass' – Gourmet Traveller Wine List of the Year Awards
- 2008 Redback Gourmet Pub of the Year
- 2007 Best Restaurant in a Pub – Restaurant & Catering Association Awards

