

village VOICE



Alive

www.villagevoice.com.au DINING



The 3 Weeds Hotel in Rozelle, Sydney.

Photo: JOHN FOTIADIS

Bar menu's a treat

HANNAH PARKES

IT'S 7pm on a chilly Monday evening when I arrive at the 3 Weeds Hotel in Rozelle for a post-work catch-up with a friend.

With the first working day over, we decided we needed a pub that wouldn't assault us with footy games or club music, had good wine and a reasonably priced, tasty bar menu.

Walking into the dark, hushed hotel I can see we made the right decision.

The cavernous back bar is almost empty with just a few small groups huddled around the heavy dark wood tables under dim lighting. I take a seat at one of the largest tables, relishing the space rarely available to an Inner West diner.

My companion arrives, elated she found a parking spot, and we order a couple of glasses of red from a helpful bartender.

From the menu we choose the marinated chicken with sun-dried tomato, rocket and pine nut pizza to share and a selection

of three tapas dishes – meatballs, fried potatoes and whitebait.

My dining companion comes from Italian stock. It's good to hear she is impressed with the pizza, especially the thin, crispy, handmade base. The size is somewhere between a standard small or medium and makes for a good shared entree or a light meal for one.

The whitebait's citrus aioli sits well on the salty fish, the batter is crunchy and we agree – we could easily eat buckets of these.

Surprisingly, the potatoes are the star of the meal. The coriander and smoked paprika bring some exciting flavours to what is often a bland tapas choice.

The atmosphere in the back bar is so cosy we order more wine and settle in.

The humble bar menu can sometimes be overlooked, which is a shame because the Weeds is worth a visit for a spot of dinner that won't break the bank.

The 3 Weeds Hotel
193 Evans St, Rozelle. Ph: 9818 2788