

# DJ Anna in the mix

## Aussie dessert queen drums up support for her first gig

**S**ugar, spice, sweet beats and bright lights — this is the mantra for the hospitality industry in March with the launch of American Express Delicious Month Out.

The month-long food festival, starting on February 28, will include great meals alongside music, entertainment and interactive activities — the new recipe for winning over customers, according to celebrity chefs.

Dessert queen Anna Polyviou is adding headphones and a DJ set to her chef's gear, playing her first gig at each of the precinct events in the CBD, Surry Hills and Potts Point.

And the pastry chef said in order to stand out in today's saturated industry, chefs need an edge.

"A restaurant or a chef can offer the same thing, but what is the point of difference? For me it's about engaging with my audience. Being more accessible to people," she said.

"You do need to stand out. You want people to talk about you in a positive way so that when they are trying to decide where to dine, your name pops up.

"Our life revolves around food. Events like Delicious Month Out support local business. We are investing that money into the businesses. It's about going out in your areas."

The food festival is aimed at injecting revenue back into the industry after several tough years with the rise of food delivery apps and dining at home and the lockdown laws.

Delicious editor Kerrie McCallum

said restaurants needed to encourage Aussies to eat out more.

"We look forward to injecting energy into a diverse range of venues across Sydney. There will be something for everyone, with great dining experiences and unique offers that encourage consumers to get out and eat out," she said.

Chef Matt Moran will also be expanding his CV beyond food by playing host at the launch event.

"I'm really excited to be part of this great new campaign that spotlights local precincts to get people out and about and enjoying some of our city's amazing dining experiences."

On February 28 Barangaroo House will be a hub of food with each level offering a unique experience. House Bar, on the ground floor, will host a party starter event, Bea restaurant will host a VIP dinner, while Smoke will transform into a one-night-only Veuve Clicquot pop-up bar.

Two lucky Daily Telegraph readers have the chance to win tickets to join the Delicious team at the VIP launch event.

To enter visit, [delicious.com.au/win](http://delicious.com.au/win)

Pastry chef Anna Polyviou will step out from the kitchen and perform as a DJ during Delicious Month Out. Picture: Justin Lloyd



Polyviou is famous for her sweets including this carrot cake.



## Tonic's out but gin still good for your health



**HEALTH** conscious Sydneysiders are shunning the traditional gin and tonic to mix the spirit with low calorie options like soda water.

The Fox Hole general manager Chris Hynes said he had seen an increase in drinkers breaking up the trusted mix at his city bar including Kate Burda (pictured) this week.

"I have noticed a larger group of people ordering gin and soda. I think it's across the board, both men and women," Mr Hynes said.

"We have 55 gins here and there are some that are great with soda. A lot of people are having a slow gin which would be perfect with soda.

"Some of the sleepy gins, like sweeter Australian gins don't need tonic and work better with soda water.

"I think Australians in general are a lot more health conscious and wanted healthier options."

Popular UK gin brand Whitley Neill Gin has partnered with soda this year to cater more to the health-focused market.

"With Whitley Neill being so popular and soda fast becoming Australian's mixer of choice when looking for a healthier option, the relationship comes as no surprise," a company spokeswoman said. "The pairing will see us pave the way for those looking to experiment with new flavour combinations that are sure to impress even the longest-standing gin drinkers."

## TAKE ADVANTAGE OF THESE DEALS TO LIVE

**SYDNEY** foodies can try the best of the city's fine dining experiences in the month of March thanks to a host of offers from the **American Express Delicious Month Out**. The Daily Telegraph has compiled the best deals to enjoy from the four precincts:

### SYDNEY CBD

#### PETER GILMORE'S DESSERT TASTING MENU, BENNELONG

**Sunday, March 1 - Tuesday, March 31**  
Pull up a chair at Bennelong Bar for a very special tasting menu of Gilmore's famous desserts, from the cherry jam lamington to the Opera House pavlova. \$60 per person.

#### KNOW YOUR PRODUCER, THE

### GANTRY

**Weekdays, Monday, March 2 - Tuesday, March 31**

Enjoy a tasting menu featuring winners from the delicious.

Produce Awards. Celebrating the craftsmanship of these Australian producers, head chef Thom Gorringe has created an ex-

ceptional menu highlighting the integrity of these premium ingredients. Two courses with a glass of wine \$65, three courses with a glass of wine \$80.

#### TOUR OF MEXICO, BAR PATRÓN

**Thursday, March 5**  
Bar Patrón invites you to take a culinary journey inspired by the street food of

