

# Bondi's Best

Shop 1, 39-53 Campbell Parade, North Bondi  
**9300 9886**

SEAFOOD

**13.5/20**



For seafood-obsessed Sydney, this is not an unfamiliar model – a fish 'n' chipper that does more than just batter and fry. With carefully sourced seafood, a liquor licence and a sashimi chef, this may indeed be Bondi's best option for good fishy eating by the ocean. It's cunningly casual, with just a few counter stools and outside tables, and a nice view sloping down to the waves, which shimmer black and silver by night. Those tables are an easy choice in summer. In cooler circumstances, opt for an inside perch and a bowl of house-made chilli miso, chunky with tofu, meaty shiitakes and cabbage, to chase any chills. Continue on the Japanese menu with a well-priced, made-to-order sushi plate – a nest of fresh maki rolls beside just-seared and seasoned nigiri fingers. Otherwise there's beer-battered flathead with terrific chips, crisp-skinned salmon, pastry-domed snapper pie, or whatever's on the board that day. Sides include silverbeet with preserved lemon, roasted beans and beetroot, and those terrific chips.

**Hours** Wed-Mon noon-9pm (also Tues from Oct); no bookings

**Typical prices** E \$13 M \$20

**Cards** V MC Eftpos

**Wine** A simple but effective range; 10 by the glass; BYO wine only (corkage \$4pp)

**Chefs** Ross Wilson & Joel Best

**Owner** Bondi's Best Pty Ltd

**Seats** 34; wheelchair access; outdoor seating

**www.bondisbest.com.au**

**And...**takeaway available also, of course.