

Once a mechanical workshop keeping Darwin's hot rods in-tune, Sweet Brew & Co now gets the body fuelled up and revving, without emptying your back pocket. While they already have an excellent scorecard for breakfast and lunch, dinner, served from 5pm Tuesday to Saturday, is a diamond in the rough.

RESIDENT DINING

# DINNER AT SWEET BREW

PHOTOGRAPHED BY MARK AND TIM WORDS BY NANNETTE HOLLIDAY

House made pappardelle with bolognese sauce, parmesan and parsley.

**ADDICTION ALERT:** The house made pappardelle pasta with bolognese sauce might just be the best bolognese we've ever tasted! It's a large serve as well, so two people could share this dish. At just \$28 with a glass of wine. ... how Sweet is that!

Sweet Brew dinner at night.



Zatt'ar snapper with cauliflower purée and pomegranate.



Peanut butter parfait, praline, salted caramel sauce, popcorn, waffle.



400g wood-fired rump (served medium rare), salsa verde and delicious succulent jus.



Potato and herb gnocchi and butternut pumpkin. House made grilled bread.

*Tantalising the taste buds is the Gnocchi. Hand-made melt in your mouth pieces that are set off with a slight tang to set the taste buds racing.*



The Ol' Fashioned cocktail.



El Coco loco cocktail.

Behind its unpretentious shop front lies a chic industrial hipster reminiscent of a Melbourne laneway cafe, certainly not what you expect of a restaurant on the Stuart Highway surrounded by car dealerships, fitness centres and tropical furniture stores, five minutes from Darwin CBD and inner city suburbs of Stuart Park, Parap and Fannie Bay. It's a pleasant surprise, and so is the dinner menu and wine list. While neither is lengthy, what's on offer is both substance and value. So is the view of the artisan pastry chef through the glass window at the back, as he mixes, moulds and folds his dough. All the pasta, bread, cakes and desserts are created here daily. Devouring the every night special of handmade perfect al dente Pappardelle Bolognese with a glass of wine for just \$28 makes the body sing. Sweet Brew & Co achieves the perfect harmony of excellent flavours, simple ingredients and reasonable prices.

'We want to provide a wholesome experience from start to finish.' said Joe and Brigid, owners of Sweet Brew & Co. 'We're passionate about providing the highest standards, freshest foods and reviving the origins of the hospitality industry.' Sweet Brew & Co 45 Stuart Highway, Stuart Park NT. T: 7978 8638 E: [sweetbrewdarwin@outlook.com](mailto:sweetbrewdarwin@outlook.com) [www.sweetbrewandco.com](http://www.sweetbrewandco.com)