

So very East. So very La Scala.



A bit of botox here, a facelift there. Sydney's social set isn't afraid to get a little professional help to stay in top shape. When you've been on the scene for as long as La Scala on Jersey, a nip and a tuck is a good investment.

Woollahra's local institution has emerged from a revamp that's given it a new lease on life. From the bar to the floorboards, everything is a little bit more fun.

Expect a killer new drinks list from bar baron Julian Serna, with the Bling Bling and Banoffee or Bust cocktails already picking up some buzz. Australian, New Zealand and Italian wines are on the list too.

If you can't tear yourself away from the bar, settle in and snack on the antipasto.

It would be a shame to miss dinner though. New Executive Chef Massimo Mele is bringing a Napoli vibe to the kitchen, drawing on childhood memories of Nonna and Mama – literally, try Mamma Maria's pickled carrots, oregano and mint antipasto or tuck into his Nonna's octopus salad.

This is still the east – bike riders and gym junkies will enjoy carb loading on the gnocchi, but the rest of us can eat guilt free with lighter options like chickpea pancakes and caprese salads and plenty of vege sides.

For the paleos out there, get your protein fix with plenty of grill options – the Rangers Valley Sirloin or Holmbrae corn fed chicken will fill you up.

Just save room for dessert. There's traditional favourites such as Tiramisu and gelato, Sydney's of-the-moment must have Italian donuts, a Torta Caprese chocolate cake for the gluten free and even peaches with a panettone crumble for the fruitarians.



La Scala on Jersey

Monday – Saturday 6pm – till late

Corner Jersey Road & Melrose Lane,

Woolahra NSW

T: 02 9357 0815

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