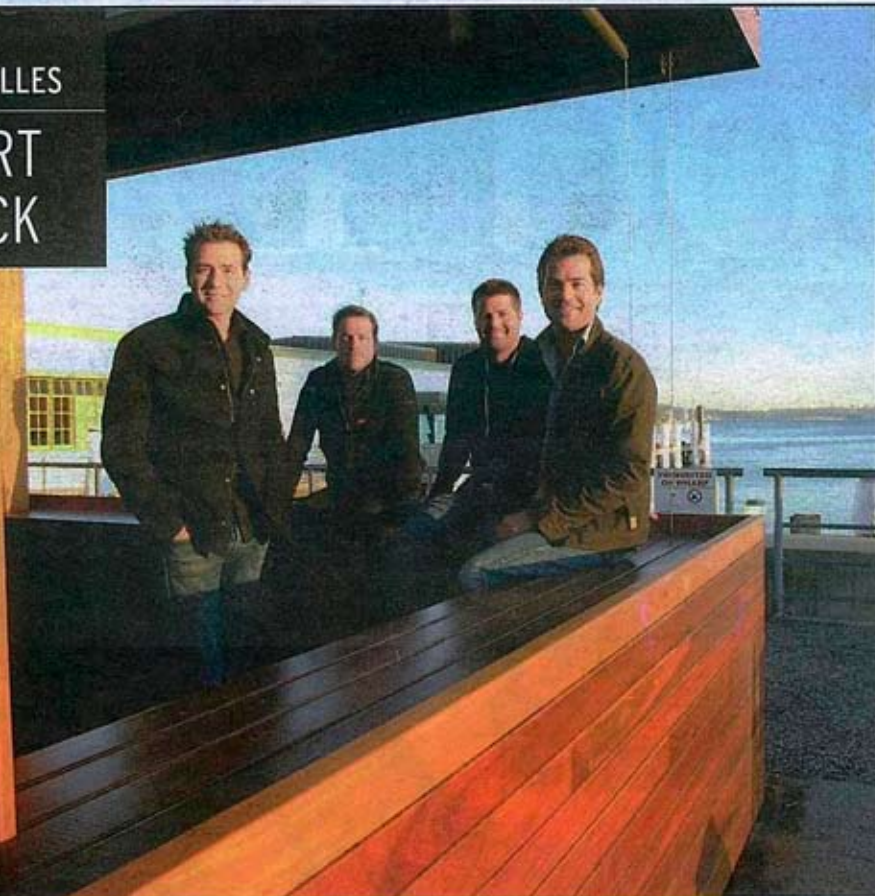


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Hugo's co-owners David Coris, Daniel Vaughan, Pete Evans and Dave Evans. Photo: Natalie Boog

Full steam ahead for Hugo's Manly mission

Hugo's at Manly Wharf finally sets sail this week, opening its doors to the public on Saturday. Co-owner **David Evans** (far right) had a false start in Manly a few years back when Hugo's came close to launching at the site at which **Will & Toby's** opened (then closed). He has finally satisfied his northside aspirations and argues it's a better location. "There are lots of people about and great views of the harbour," he says. Hugo's Manly has imported its pizza line-up from Kings Cross and design hotshop Squillace Architects (**Verde, Mean Fiddler Hotel** etc) has fashioned a clever interior. "It repeats the timbers of the wharf, everyone says it looks like it has been here 70 years," Evans says.

Cheese whiz for Surry Hills

The St Margarets development at Surry Hills has been a hit-and-miss destination for foodies but it's slowly but surely getting a better whiff about it. Now Italian cheese importer and farmers' market regular **Carmelo Ocello** is opening **Formaggi Ocello** at the development in October, next door to Woolworths. "It won't just be Italian cheeses, we'll have a wide selection and imported prosciutto. Customers will also be able to sit and have some cheese with a glass of wine," Ocello says. The precinct is due for another boost in coming months when **The Beresford** opens opposite St Margarets with chef **Danny Russo** behind the burners.

+ Michael Jenkins, the former executive chef at Saltbar in South Kingscliff, has opened Shank Restaurant and Bar at Coolangatta.

+ After a massive facelift, the Union Hotel in North Sydney has reopened its Uncorked restaurant, relocating it to the hotel's first floor.