

Sydney Morning Herald

Good Food Review

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spectrum

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WEEKEND DINING

Breakfast

Join the club

A south-west postcode has ramped up its local dining scene, writes **ELIE CHOUEIFATY**.

TWOTWO//ONETWO
Shop 1, ground floor, corner
Dixon Lane and Blamey
Street, Revesby
8707 6962
Mon-Wed, Fri, 7am-5pm; Thu,
7am-6pm; Sat-Sun, 8am-4pm
twotwoonetwo.com.au

THE PICKS
Big Breakie;
mushrooms on toast

THE LOOK
Sleek but comfortable

THE COFFEE
Campos

THE VALUE
Good. Breakfast Burger,
\$9.50; Big Breakie, \$17

NEARBY
Revesby Craft Fair, last
Saturday of the month,
revesbycraftfair.com

"It reminds me of Melbourne," my cousin says as we arrive at twotwo//onetwo for breakfast. The numeric name might seem a bit odd to some, but for locals it clearly refers to Revesby's postcode.

The cafe opened last year, conveniently across the road from the train station, in a new complex built by Revesby Workers Club. The club, which occupies the upper floors, also owns the cafe, aiming to bring in a different demographic with a funkier, up-to-date look and fresh menus.

Inside, the snug space mixes exposed brick and timber walls, subway tiles and polished concrete, with fresh flowers in jam jars on the tables. There is outdoor seating but we stay indoors, sitting on the cushioned bench seat along the wall. The atmosphere is easy-going, with the chatter of parents and children, all-day breakfast (lunch is served from 11am), and choose-your-own egg options.

We choose poached for the garlic mushrooms on sourdough toast with spinach and crumbled feta, and scrambled for the Big Breakie with chipolata sausages, spinach, bacon, roasted tomato and more garlic mushrooms. It seems to be popular – we get a sneak preview as a waiter delivers it to the next table, which seals our decision.

For drinks, my cousin is intrigued by the



Snug and easy-going at Revesby's twotwo//onetwo. PHOTO: DANIEL MUNOZ

green jasmine pear tea by T-Sips, which specialises in Ceylon teas. I waver between a cappuccino (the coffee of choice here is Campos) and a Nutella hot chocolate.

Ordering at the counter, a line of cold-pressed juices catches my eye; a feisty green brew of honeydew, grapes and lime joins our order. Jars of spelt, maple and almond take-away granola with fresh fruit and yoghurt look good too, as does a pile of triple chocolate brownies, all made in-house. Then I remember the size of the Big Breakie. Maybe later.

Service is attentive and friendly and the food arrives quickly. Soft feta is crumbled over the mushrooms and poached eggs, cooked perfectly. The tea, nicely presented on a wooden board with a blue and yellow teapot and teacup, is sweet and fruity.

My task is to consume a pile of fluffy scrambled eggs, spinach, two mini pork

chipolata sausages, two halves of roasted tomato, fat, juicy mushrooms, a generous serve of bacon and sourdough toast on the side. No problem, though I would have liked some hollandaise or pesto to finish off the plate. The Nutella hot chocolate is frothy but not too sweet.

Not quite ready to leave but not brave enough for a brownie, my cousin orders a drinkable dessert: Nutella and crunchy-nut peanut butter thickshake, which comes in a hipster milk bottle.

Chris McIntyre, Revesby Workers Club's executive chef, oversees the cafe, and is planning a big health kick for the summer menu. The club also opened two smart-looking new restaurants this week: Firestone, a casual but upmarket brasserie, and the Vietnamese-inspired Auntie Eight's.

It's all happening in 2212.

twotwo//
onetwo