

Best Burgers in Sydney



We hope you are hungry because Christine Knight has been on a mission to uncover Sydney's must-try burgers.

WHERE TO FIND THE BEST burgers in Sydney is a topic of hot debate. Try these nine local favourites: from American-style and Aussie through-and-through, to options for vegans and paleos, there is literally a burger for everyone.

Chur Burger

A wander through the back streets of Surry Hills will bring you to Chur Burger, created by award-winning chef Warren Turnbull. Add some spice to your day with "Chur's Mac Daddy": grilled beef, a mac and cheese patty, hot smoky BBQ sauce, jalapeño mayo and fresh jalapeño. Vegetarians will love the "Veg", which has a spiced chickpea fritter, grated beetroot and honey labne, and you absolutely must add on a Milo shake and a serve of sweet potato fries.

48 Albion Street, Surry Hills.
9212 3602. churburger.com.au

Grill'd

This chain sells fresh, healthy burgers with ethical, locally-farmed produce. They also cater for people whose diet is low sugar, vegetarian, vegan, dairy-free, gluten-free, low carb or paleo, and have a strong focus on giving back with their program to support local communities. On a no-carb diet? Order your burger in a salad bowl instead of on a bun.

The Galleries, Level 1, 500 George Street, Sydney; Level 2, Harbourside Shopping Centre, Darling Harbour and various locations around Sydney.
grilld.com.au

Mary's

Order a side of rock 'n' roll with your burger at Mary's Newtown. While the menu is reminiscent of American fast food complete with

American cheese, the beef is high quality, sourced from O'Conner grass-fed cattle raised in Gippsland, Victoria. The burgers are simple, with the focus on delicious ingredients rather than creative combinations.

6 Mary Street, Newtown. 4995 9550.
[facebook.com/MarysNewtown](https://www.facebook.com/MarysNewtown)



Chur Burger.

Grill'd.

Right, from top: Bar Luca; Neil Perry at Burger Project, Broadway; and the Burger Project Catering Box.

Soul Burger

You won't even miss the meat at this gourmet plant-based burger joint, that's how good the burgers are. Every burger is created with plant-based ingredients so your arteries will thank you later. Try the "Pulled Pork": barbecue pulled jackfruit, veggie slaw, caramelised onions and chipotle aioli, or the "Soul B Special": double plant-based beef, veggie slaw, onion rings, caramelised onions, cheese, cheese sauce and Soul B sauce with a side of kumara fries.

111 Glebe Point Road, Glebe.
9277 4624. soulburger.com.au

Burger Project

Neil Perry's famous Rockpool burger now has its own venue at Burger Project. The burger is now sold at a lower price thanks to a few ingredient changes, but you'll still find fine-dining-style toppings such as rose mayonnaise and crumbed confit mushroom. Order a classic ice cream sundae for dessert, or try a house-made soda. The crunchy thrice-cooked chips are also a fan favourite.

Gateway Centre, Level 1, Shop L106, 1 Macquarie Place, Circular Quay; World Square Centre, Level 1, 44 George Street, Sydney; and various locations around Sydney.
burgerproject.com

Ume Burger

Try Japanese-style burgers at Ume Burger, located on the scenic waterfront of Barangaroo. Order the "Ume Burger", with a signature beef patty, Wagyu mince sauce, truss tomato, onion, mayonnaise and American cheese. A soft serve station and vintage Japanese soda vending machine add to the atmosphere.

33 Barangaroo Avenue (Wulugul Walk), Barangaroo. umeburger.com

Five Points Burger

An American-style burger joint with New York-themed decor. Order the "Bronx": a medium-rare patty with two slices of American cheese, sweet



onion jam, sour pickles, iceberg lettuce, bacon, tomato sauce and mustard served on a Brasserie Bread milk bun. Try the beer-battered fries that are served extra crisp, or a salted caramel milkshake with extra ice cream.

124 Walker Street, North Sydney.
[facebook.com/fivepointsburgers](https://www.facebook.com/fivepointsburgers)

Paul's Famous Hamburgers

A Sydney institution, Paul's has been serving up hamburgers to locals for over 50 years. You'll find nothing fancy at this family-owned store, just the basics, done well. All Paul's hamburgers are served on a soft seeded bun, with fresh lettuce, tomato, raw onions and tomato sauce, with a wide variety of optional extras. On a hot day, pair your burger with a cup of freshly-squeezed pineapple crush.

12 Princess Highway, Sylvania.
9522 5632. paulsfamoushamburgers.com.au

Bar Luca

A staple for CBD workers, Bar Luca serves up creatively-named burgers such as the "Blame Canada": a beef patty, maple glazed streaky bacon, American cheese, maple aioli and poutine. You must try the grilled corn cob, served with liquid cheese, chipotle aioli and coriander, and a fancy Nutella Caramel milkshake.

52 Phillip Street, Sydney. 9247 9700.
barluca.com.au

