

SYDNEY'S BEST GELATO



Cow & The Moon. Photo: Christine Knight.

Summer is the perfect time to take a gelato tour of Sydney. Try as many as you can of these 10 top spots, each putting their own twist on the classic art of gelato.
By Christine Knight

GELATO BLUE

This family-owned gelateria offers up 100% plant-based vegan gelato in 20 flavours such as mint choc chip, pavlova, espresso swirl, banoffee cheesecake and panna cotta with Dutch waffles.

318 King Street, Newtown. 9519 0933.

facebook.com/gelatoblue

GELATISSIMO

The first Gelatissimo store opened on King Street, Newtown, in 2002. Serving up freshly-made gelato, churned daily in stores with natural ingredients, and using traditional Calabrian family recipes, Gelatissimo now has stores across Australia. Try the banoffee (a hybrid of banana and toffee), mango, raspberry or passionfruit for classic, fresh flavours, or the 'Malten Madness' (choc malt gelato sprinkled with crunchy milk chocolate malt balls) and 'Candy Wonderland' (a magical fruit candy flavour topped with popping candy) for something a bit different.

73 George Street, The Rocks. Circular Quay Esplanade, C2 Alfred Street, Sydney. Shop 2, 1-25 Harbour Street, Darling Quarter, Sydney. 8845 0100. gelatissimo.com.au

BELLINGEN GELATO

Named after the tiny town of Bellingen in northern NSW where it was established in 2006, this gelato bar in Rozelle is the business' second store. Try a summer flavour made with fresh in-season fruit such as peach, sour cherry, raspberry or passionfruit, or one of the locals' faves which include burnt caramel, chocolate Rocher and Jaffa.

688 Darling Street, Rozelle. 8095 8188.

bellingengelato.com.au

GELATO FRANCO

In this old-school gelateria, owner Franco Riservato churns out his gelato by hand, using an antique machine with a small capacity. The result is some of the freshest gelato you'll find in Sydney, in 15 flavours that include around 10 classics and five seasonal specials. The watermelon and strawberry sorbets get rave reviews.

281 Marrickville Road, Marrickville.

facebook.com/Gelatofranco

COW & THE MOON

Winning the title of the world's best ice cream at the 2014 Gelato World Tour in Rimini, Italy, its Mandorla affogato-flavoured gelato cemented Cow & The Moon's place as one of the best places in Sydney to grab a sweet treat. Customers rave about flavours such as the raspberry cheesecake, Turkish delight, pistachio, passionfruit cream, 'Cherry Mania' and salted caramel at this family-owned gelateria.

181 Enmore Road, Enmore. 9557 4255.

facebook.com/Cow-and-the-Moon-GelatoCoffeeDessert-Bar-145041955555930/



Gelatissimo. Photo: Christine Knight.

BEST GELATO IN SYDNEY



Gelato Messina. Photo: Christine Knight.

GELATO MESSINA

Well-known for its weird and wacky flavour combinations, Gelato Messina produces over 40 flavours of gelato and sorbet in small batches, churned daily. While staple favourites include their salted caramel and white chocolate, which is so moreish you'll want to order an entire tub to take home, you can also try one of their weekly specials, which include flavours such as the 'Steve McQueen', liquorice gelato with chocolate chips. The team at Gelato Messina create every element of their gelato inhouse themselves, from grinding pistachios to baking their own apple pies and brownies, which are then churned into their innovative flavour offerings.

6/61 Hall Street, Bondi.
9130 2877. Shop G-10, Gateway Plaza, 1 Macquarie Place, Circular Quay. 9252 4480. 389 Crown Street, Surry Hills. 9332 1191. The Star Café Court, 80 Pyrmont Street, Pyrmont. 9571 1918. gelatomessina.com/au

N2 EXTREME GELATO

Poise your camera at the mixer bowls in preparation for some theatrical gelato making. N2 uses liquid nitrogen to flash freeze gelato, resulting in creamy combinations created right in front of the customer. Their gelato creations are often topped with very Instagramable syringes filled with ingredients like Nutella, ready to be injected straight into the dessert. Flavours change every fortnight but some faves, such as the crème brûlée, often make a reappearance.

43/1 Dixon Street, Sydney. n2extremegelato.com.au

LA MAMMA DEL GELATO ANITA

How do you choose between 150 flavours of gelato? The answer is to come back repeatedly to La Mamma Del Gelato Anita in order to sample their wide range of gelato, which is available in creamy, sorbet, vegan and yoghurt varieties. Favourites include the popular 'Cookieman' and mascarpone ricotta strawberries, but you really should try some extra creative flavours such as the salted bagel, poached pears in wine or Hershey's with Oreo cookies.

180 Campbell Parade, Bondi Beach. 8097 8505.
28 Broadway, Chippendale. 8097 8508. anita-gelato.com



La Mamma Del Gelato Anita. Photo: Christine Knight.

RIVARENO GELATO

Drop by RivaReno for a scoop of traditional Italian gelato. Created by two Italian gelato-makers and their friends, RivaReno Gelato opened in Milan in 2005, with Sydney being chosen as home to the first RivaReno Gelato store opened outside of Italy. Try the 'Alice' (mascarpone, premium Marsala Vergine Soleras and lashings of giandua chocolate) or 'Cremino Caffe Rivareno' (white chocolate, hazelnut and Arabica coffee ganache with an in-house coffee sauce).

280 Crown Street, Darlinghurst. 9356 2669.
4/33 Barangaroo Avenue, Barangaroo. 9188 1510.
rivareno.com.au

GELATONY

Owner Antonino Lo Iacono learnt to make gelato as a child, in his father's gelateria in Sicily. After 30 years in the gelato business, Lo Iacono now oversees the making of artisan gelato in his Summer Hill store, Gelatony. The gelato is created using all natural ingredients in simple, classic flavours such as hazelnut and mango, as well as creative combinations such as 'Cassata Siciliana' (ricotta and Sicilian candied fruit).

25 Lackey Street, Summer Hill. 0409 265 000.
facebook.com/gelatonyAU



N2 Extreme Gelato.