

Bar Patrón Is Back

New Menus, New Margaritas, New Energised Mexican Dining Experience

Wednesday, 20 April 2022: Sydney institution and a flagship of the Pacific Concepts restaurant group, Bar Patrón, is reopening its doors on Wednesday, 27 April after a three-year hiatus.

The harbourside, casually chic restaurant and bar, located at 2 Phillip Street, Circular Quay, will reopen for lunch from 12pm, revealing once again its world-class views, the world's finest tequilas, Margaritas and cocktails, and an authentic Mexican menu that pulses with bold flavours.

Loyal fans of the trend-setting tequila bar and restaurant, which is the world's only dining and drinks destination to partner Patrón Tequila in this way, can once again enjoy an elevated Mexican restaurant experience and soak up Sydney's best harbourside views from the elegant dining room and window-side marble bar, which offer a magnificent vista of the Harbour Bridge and Circular Quay.

Pacific Concepts Food & Beverage Director Molly Haranis and Culinary Director Gabor Denes are implementing new food and drinks menus, which celebrate the festivity of the Mexican dining experience. Mexican national Manuel Diaz joins the group as Executive Chef Mexican Concepts and will inspire the Bar Patrón kitchen team with his unique approach to quintessential Mexican cuisine.

For entrées expect fresh flavours and seafood such as Scallop Ceviche, Tuna Ensalada and Octopus Huarache. House-pressed tortillas become hand-held tacos that are plump with light, flavour-packed fillings, including Soft Shell Crab, Chicken with Black Mole and Carnitas Eggplant, all paired with house-made sauces and salsas. Main dishes include Tajima Wagyu Rib Eye with Epazote Chimichurri and Aged Mango Mole; Lamb Shoulder Birria; and Lobster al Patrón, served with a creamy tequila sauce. There are accompaniments such as Poblano Rice, Refried Beans, and Papas Revolcadas, and sensational Espresso Jericalla Vanilla Custard for dessert.

The drinks menu is premium, yet accessible, heroing the iconic Patrón Tequila, which infuses all Margaritas and cocktails.

The Patrón Classic Margarita, a vibrant mix of Patrón Silver, Patrón Orange Citronage, house-made lime sherbet and fresh lime, makes a delicious comeback and headlines a list of first-class Margaritas. The \$100 Millionaire's Margarita also makes a long-awaited return. This top-tier Margarita is custom-made table-side and features Patrón Gran Burdeos, Remy Martin Louis XIII Cognac, Grand Marnier Cuvée Du Cent Cinquantenaire, is garnished with gold leaf and served with a theatrical flourish.

Patrón highballs and signature cocktails offer guests myriad ways to experience this premium tequila at its finest, including the \$49, nitro chilled Platinum Martini, which features Gran Patrón Platinum and Glacier Cut Vodka and is served tableside.

Guests can also explore a core range of Silver, Reposado and Añejo tequilas, the Roca Patrón and Gran Patrón collections, and limited-edition Patrón Tequila that cannot be found anywhere else. Experiment with flights of three tequilas, or trade-up to ultra-rare varieties, including En Lalique Serie 1 and En Lalique Serie 2, which each cost \$990 a glass.

Pacific Concepts President Frank Tucker said the team was thrilled to be reopening the doors.

"With interstate and international borders reopen, tourists coming back to Circular Quay and workers returning to the city, we can confidently reopen and bring a reinvigorated Bar Patrón experience to Sydneysiders and visitors to our beautiful city," Mr Tucker said.

"Bar Patrón is a Sydney institution; it is one of the founding pillars of the city's contemporary Mexican dining scene. We anticipate our loyal guests will return and new customers will be keen to explore the much talked about Bar Patrón experience, including our world-class views, our one-of-a-kind Patrón Tequila experience, premium Margaritas, and a menu of bold dishes and quintessential flavours."