

Food Destination: Young Barons



Young Coasties **Dannielle Mills** and **Bryce Gleeson** have made a splash on our local dining scene with their popular pasta bar in the heart of Woy Woy.

Boasting pasta and gelato that's made in-house daily, as well as mains that utilise our local fresh produce, their menu will leave you wanting more.

We speak to owner and manager Bryce about how the couple are breathing new life into their hometown.

Q. What inspired you to open your restaurant, Young Barons, in Woy Woy?

We were offered the space on Blackwall Road by the landlords, who we are friends with. We weren't certain what we wanted to do with it at first. I grew up in the area, so I know it well, and we both looked at the market and saw that there needed to be more dining destinations and nightlife. We decided to do something simple - but do it well.

Q. How are you working with local producers and suppliers to support the Coast's food industry?

At the moment, one of our most popular dishes is house-made potato gnocchi with local Margin's mushrooms and pecorino. Margin's mushrooms are farmed in Woy Woy - some of them just 550 metres up the road from us. We pick the mushrooms up from the farm each week, and we have a good relationship with the Margin family. They are great supporters of us and other local businesses.

Q. How did the #makewoywoygreatagain hashtag come about?

I created the hashtag on my personal Instagram account as bit of a light-hearted joke while having a beer at the Bayview Hotel in Woy Woy. It was created when we were in the middle of building the restaurant, and at the same time as the Trump Presidential Election, so it was relevant and really took off! It's great to see it having a real impact with other local businesses using it too.

Q. What is your vision for Young Barons as a premier food destination on the Coast?

It's simple for us: to make proper, wholesome food with good produce. Nothing fancy, just well made. We strive really hard for great service, which people really appreciate.

With our drinks, we have a small list of good wines that are mostly Australian or Italian-inspired.

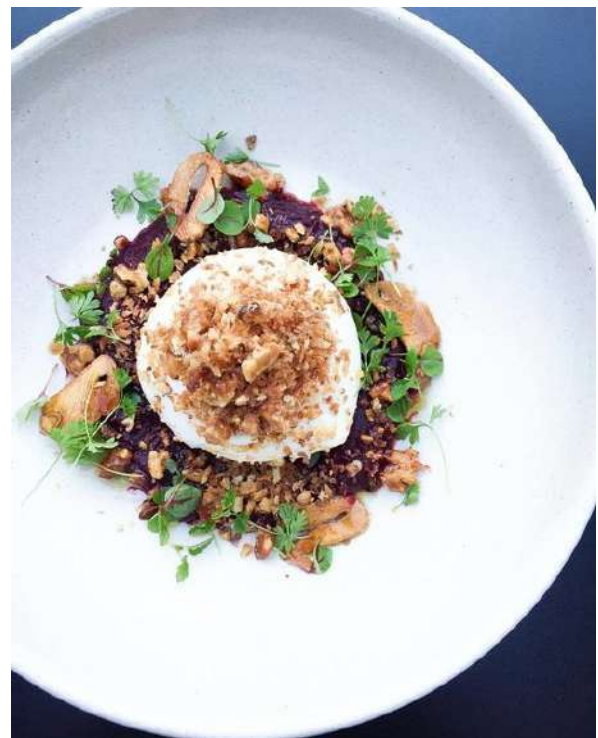
Sometimes we will have some natural wines, or something interesting and unique for those who are willing to broaden their wine experience.

Q. What's the must-try dish on your menu?

As a starter, you can't pass the ham hock and potato fritters with red pepper salsa and mayonnaise. Similar to a potato croquette with smoky pulled ham hock in the middle. They are a crowd favourite and an absolute must-try!

All the pasta is made fresh in-house, but gnocchi is a favourite here, and they are light and pillowy.

Dessert is another must-try. Dannielle is great at sweets and the house-made gelato is fantastic. Our flavours also change regularly with the seasons.



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