

the COLLECTIVE

The Collective Debuts: A Vibrant New Hospitality Precinct in The Rocks

APRIL 2025: On Friday, 11 April, Hunter St Hospitality launches The Collective, a vibrant hospitality precinct blending the timeless charm of Sydney's heritage-rich The Rocks district with contemporary dining and drinking experiences. With a vast footprint of 1,800 square metres, the precinct combines established icons like Saké and The Cut Bar & Grill with fresh, inventive venues - The Dining Room, The Garden, and Tailor Room - creating a lively destination that invites exploration from relaxed mornings to bustling evenings.

Hunter St Hospitality CEO Frank Tucker said: "Hospitality precincts are having a moment in Sydney, and their appeal is only growing. With The Collective, we saw a chance to do something special—breathing new life into heritage spaces that deserve to be experienced, not just admired. There's a lot to uncover once you step inside, and we hope it becomes a hidden gem for anyone looking to see a different side of the city."

The Dining Room // Set in a beautifully restored 1881 wool store, The Dining Room is quietly dramatic, with sandstone walls, heritage pillars, and sumptuous booths. Led by a trio of acclaimed chefs—Santiago Aristizabal, Andy Evans, and Shimpei Hatanaka, alongside Executive Chef Mike Flood—the menu showcases premium produce, from chilled seafood towers to Wagyu MB9+ tomahawk steaks, complemented by a 1000+ bin cellar overseen by Head Sommelier Hanna Lesniowski Brugnolli. A dedicated wine room housing over 500 bottles and a sophisticated cocktail bar upstairs round out the experience.

The Garden // An alfresco oasis framed by heritage-listed buildings, The Garden provides a relaxed yet refined setting for all-day dining. Under lush greenery and historic sandstone walls, the menu blends casual indulgence and approachable luxury—think crab omelettes in the morning, king prawn rolls for lunch, and refreshing cocktails like the Guava or Rosella as the sun goes down. By night, it transforms into a vibrant social hub beneath the stars.

Tailor Room // At just 24 square metres, Tailor Room is a stylish, intimate cocktail bar inspired by the building's textile history. Bar Manager Benji Kinoial and Head of Bars Mael Jegu have developed an innovative menu called Textures, with cocktails named after fabrics—think Silk, Velvet, Corduroy—each uniquely expressive in flavour and feel. Deep velvet banquettes, rust-red walls, and a striking marble bar add sophistication and warmth, perfect for starting or ending the evening.

"Each venue has a distinct personality but shares a common thread of culinary and cocktail craftsmanship," Tucker says. "Together, they celebrate both the heritage and future of one of Sydney's most iconic neighbourhoods."

The Collective
12 - 18 Argyle Street, The Rocks
www.thecollectiverocks.com.au
Instagram [@thecollectiverocks](https://www.instagram.com/thecollectiverocks)

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Background on Hunter St. Hospitality

Hunter St. Hospitality's portfolio spans some of Australia's most renowned dining destinations, from premium steakhouses to modern Asian cuisine and cocktail-led experiences. With venues in New South Wales, Victoria, and Western Australia, the group operates across key capital cities. In Sydney, it includes *The Collective*—home to Tailor Room, The Dining Room, The Garden, Saké Restaurant & Bar, and The Cut Bar & Grill—alongside *Rockpool Bar & Grill*, *Spice Temple*, and *Bar Patrón*. In Perth, they operate *Rockpool Bar & Grill*, while in Melbourne, the group is behind *Rockpool Bar & Grill*, *Spice Temple*, and *Saké Restaurant & Bar*. www.huntersthospitality.com.au