

Writer Otessa Moshfegh on a love affair flavored with gin **D4**



OFF DUTY



A brief history of exercise equipment—from caveman spears to kettlebells **D10**

EATING | DRINKING | STYLE | FASHION | DESIGN | DECORATING | ADVENTURE | TRAVEL | GEAR | GADGETS

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Saturday/Sunday, January 7 - 8, 2017 | **D1**



CLICK BAIT
A Chanel jacket available from vintage retailer What Goes Around Comes Around, \$2,750

F. MARTIN RAMIN/THE WALL STREET JOURNAL; PHOTO ILLUSTRATION BY JOHN KUCZALA; MOUSE CURSOR: ISTOCK

Chanel Surfing

Shopping for vintage clothes is being transformed by the digital revolution. Here's how to navigate the online marketplace—a far cry from dusty basement boutiques—and hunt down historic deals

BY NANDINI WOLFE

BUYING A 1970S Chanel 2.55 bag or a candy-wrapper Latex top from Helmut Lang's fall 1994 collection is now as easy as typing those exact words into Google. Well, almost.

The internet has transformed the often musty displays of secondhand stores and hard-to-access racks of top-notch consignors into an organized, global treasure trove. "The vintage world was so deeply outdated," said Gill Linton, CEO and founder of 5-year-old website Byronesque, which focuses on avant-garde '80s and '90s designs from brands like Comme des Garçons and Yohji Yamamoto. "It was a massive chore, and we wanted to make sure there was massive cer-

tainity [to shopping it]—and to make it as exciting as a contemporary fashion brand."

Hers is one of a number of websites that have sprouted up in the past few years, making a once-niche market considerably less off-putting and open to all. There's La DoubleJ, an editorial and vintage e-commerce site based in Milan that focuses on colorful European vintage from the '30s to the '90s. There's the rich fashion and jewelry section at Istdibs—an all-in-one online marketplace that hosts independent sellers of everything vintage from Milo Baughman cube chairs to Hockney prints. And larger, established brick-and-mortar retro clothing stores that opened in the 1990s, such as Decades in Los Angeles and New York-based What Goes Around Comes Around, have created easy-to-browse websites to expand their customer base beyond

the faithful insiders.

It wasn't always like this. When luxury fashion brands and retailers began creating sophisticated e-commerce sites 10-plus years ago, the existing vintage sites felt stuck in the primitive days of dial-up. Images tended to be poorly lit and unappealing. Currently on Decades' site, you can see high-resolution shots of pieces like a satin Jacques Fath cocktail dress from 1954, with a seductive detail of its floral embroidery.

It took even major vintage sellers like Decades a while to get it right. When it opened its brick-and-mortar shop in 1997, its "website" consisted of a page featuring little more than an email address. In the last decade, founder Cameron Silver has evolved the site into one that's not only shoppable but nuanced and personal.

Please turn to page D2

[INSIDE]



CUISINE'S NEXT WAVE

A multi-cultural restaurant scene is cresting in Sydney's Bondi Beach **D7**



GO WITH THE WHOLE GRAIN

Proof that desserts baked with virtuous flours can taste quite sinful **D5**



FOCAL POINTERS

Glass frames that will help you stand out from the Warby Parker pack **D3**



THE LOVELY OLD BONES

Progressive design meets preservation in a 1909 Manhattan apartment **D8**

ADVENTURE & TRAVEL



SURF AND TURF Clockwise from left: Bondi's historic Icebergs Club; the House of Luis Tans; residential Francis Street; Lox Stock & Barrel. Below from left: wave-scouting on the Bondi-to-Bronte walk; a calzone at Da Orazio Pizza & Porchetta.

Beach Banquet Bingo

At Bondi, Sydney's iconic playground, epicureans are outshining the surfers

BY SARAH GOLD

ASK ANY random smattering of people—Australian or not—what they know about the Sydney suburb of Bondi, and odds are they'll nearly all mention "the beach." No real surprise there; the neighborhood's wide crescent of golden sand, with its surfer-pocked aquamarine swells and famed Icebergs Club ocean pool, is one of Australia's most successful tourist destinations.

But for much of its history, Bondi's shoreline was hardly considered a selling point. In fact, for most of the 20th century, local families—like my mother's, which lived just a few suburbs over between the 1940s and '60s—studiously avoided the area's beaches. A massive wastewater pipe polluted both the waves and the beach until it was rerouted in the early 1990s. (A few years later, my

uncle and I commemorated Bondi's newly hygienic waters by taking part in an ocean race; we emerged certifiably unscathed.)

During those decades of waterfront ignominy, however, Bondi became notable by evolving into one of Sydney's most ethnically diverse neighborhoods. Drawn by its affordability, as well as its proximity via tram to Sydney's Central Business District (just 6 miles away), an influx of working-class immigrants settled and established themselves here—including postwar Jewish émigrés from Russia and Eastern Europe, Italians, Pacific Islanders and Asians.

Over time, as the neighborhood morphed into a pricey enclave, these expat families, and their progeny, continued to prosper in Bondi. And as I discovered on my most recent visit there, the area's multiculti past is experiencing a renaissance of sorts, notably within the uniquely eclectic food scene.



China Diner's dumplings.

Nearly all new Bondi restaurants nod to the area's multiculti past.

Bondi proper encompasses several square miles of steeply pitched residential streets that dip and swoop toward the shore, lined with brushy-flowered banksia trees. But the neighborhood's spine is an eight-block stretch of Campbell Parade, the main drag that

parallels the famous beach. Intersecting it are a warren of small streets that are, these days, chockablock (or, to use the local parlance, "chokka") with new restaurants, cafes, bakeries and bars. Some are homey and old-fashioned; others, slick and modern. But nearly all nod to some aspect of the area's culturally varied past.

"There's such a rich history [in Bondi]," said restaurateur Lianne Gottheiner, "It was an important hub for pre- and postwar migrants. The streets used to be filled with milk bars, grocers, butchers...it's nice to think that we've tapped back into all that."

In 2014, Ms. Gottheiner and her brother Neil Gottheiner opened **Lox Stock & Barrel**, a "deli diner," as a homage to Bondi's Jewish community. Occupying a former barber shop (the same Jewish family has owned the building since 1938), the space is snug, white-tiled, and perpetually thronged.

The siblings serve traditional delicatessen favorites—including multiple varieties of daily house-made bagels, pickles and smoked fish and meats—which they learned to love and to make growing up with their Polish parents. The lunch dishes I tried—a smoked ocean trout with pickled cabbage and a fat-tough salad with fresh herbs—would have been right at home in Tel Aviv, while the brisket pastrami sandwich on rye might have been airlifted from New York's Lower East Side (140 *Glenayr Ave.*, loxstockandbarrel.com.au).

After a day of bodysurfing, my family and I donned our stylish best and headed to **A Tavola**, the most refined restaurant on bustling Hall Street, three blocks from the beach. The second Sydney outpost of chef Eugenio Maiale, whose parents emigrated from Abruzzo, Italy, the minimalist dining room centers around a 32-foot-long communal table of glossy marble. We lingered at that table for hours, scarfing down every last bit of creamy, tangy stracciatella, *linguine alla Vastese* (made with local prawns, mussels and hunks of fish in a zesty tomato broth) and thick ribbons of pappardelle with guanciale (178 *Campbell Parade*, atatavola.com.au/bondi).

A few doors down, in a semi-alfresco food complex, is the more casual, equally tasty Italian fare at **Da Orazio Pizza & Porchetta**. The industrial loft-style space houses one of Bondi's only wood-fired pizza ovens, which turns out a steady supply of charred, Neapolitan pies—most made with fresh fior di latte mozzarella, San Marzano tomatoes and cured meats. I was thrilled with my choice, a "Pagnuttello" layered with thin slices of salami and black

pepper, until I caught sight of a neighboring table's pie heaped with porchetta from the house rotisserie and was seized with envy (178 *Campbell Parade*, daorazio.com).

Another Hall Street highlight, **China Diner** occupies a cavernous space with a neon-lit, tile-floored cocktail bar in front and an intimate dining room full of slinky banquettes in the back. Chef Jack Steer concocts creative pan-Asian dishes such as ban bao (steamed-bun sandwiches) stuffed with crispy pork, apple-and-carrot kimchi and sriracha mayo; paper-thin rice pancakes filled with shredded, hoisin-spiced duck; and slices of tender pork belly in a sauce of caramelized Thai chilies. The cocktail menu lures a hip, late-night crowd with curious libations like the Suzee Wong, made with gin, Suze (a gentian-root liqueur) and fresh watermelon juice (175-79 *Hall St.*, china-diner.com.au).

When the **House of Luis Tans** opened in 2015, just across from the beach, local foodies were skeptical. The owners, two reality-television celebrities, seemed to be going overboard with the neighborhood's ethnic-food trend—drawing inspiration from all over Asia and South America. But now those same skeptics are regulars along with a mostly young, boho-chic crowd (namely, surfers and the models who love them). The menu consists of oddly delicious mashups, including roasted pumpkin dumplings, scallop ceviche with edamame and skewers of smoked chorizo and octopus. And if pairing a platter of sticky, Cantonese-style barbecue pork with a classic Peruvian pisco sour seems unorthodox—all the better (178 *Campbell Parade*, luistans.com).

THE LOWDOWN // SAVORING SYDNEY'S BONDI BEACH

Staying There Opened early last year a block from Campbell Parade, QT Bondi hotel has 69 airy rooms and suites with cool-kid interiors by Australian designer Nic Graham (from about \$270; qthotelsandresorts.com). Another right-in-town, boutique property is the Adina Apartment Hotel Bondi, whose cheerful, modern studios and one- and two-bedroom "apartments" include kitchenettes and in-room laundry (from about \$250; tfhotels.com). For quieter luxury—a respite from Bondi's bars and restaurants, which stay lively late into the night—the Intercontinental in the adjacent waterfront community of Double Bay has 140 spacious rooms and suites, with a rooftop pool and lounge, a day spa, and a 24-hour fitness studio, set along a plaza of sleek shops just a 10-minute drive from Bondi (from about \$160; icsydney-doublebay.com).

Beachcombing There Most visitors want to hit the beach—which is free and open to

the public all day every day. If you're game to join the crowds of surfers, rent a board or sign up for lessons at longtime surf outfitter Let's Go Surfing (letsgosurfing.com.au). To get a gorgeous view from the headlands surrounding the beach, take the 2.5-mile Bondi-to-Bronte walk; just be sure to wear sturdy shoes (waverley.nsw.gov.au). To work out the kinks after a day on the waves, try a yoga class at the popular Power Living studio a block from the beach (powerliving.com.au). On weekends, you can check out the wares of local artisans, as well as vendors of clothing, antiques and bath products, at Bondi Markets on Campbell Parade right across from the main beach parking lot (bondimarkets.com.au).

Tipping There Tipping at restaurants isn't historically customary in Australia, but adding 15 to 20% for excellent service is becoming more expected in well-touristed areas like Bondi.



BELLA BONDI A Tavola, the second outpost of Eugenio Maiale's Italian eatery