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The cream of the crop - Sydney's creative ice cream scene set to cool visitors this Summer

Whether it's ice cream, gelato, sorbet or soft serve, Sydney in Summer goes hand in hand with an icy cold sweet treat. With a number of creative additions joining beloved favourites, Sydneysiders and visitors are spoilt for choice this Summer.

Here are just a few of Destination NSW's favourite places to cool down and escape the heat:

- An Instagrammable-delight, [Aqua S](#) makes soft serve a work of art. In four locations across Sydney, ice cream lovers can enjoy the staple Sea Salt flavour alongside a rotating roster of guest stars such as Crème Brulee, Chocolate Brownie and English Breakfast Tea. All can be topped off with the signature fairy floss, popcorn and marshmallow
- Situated on Enmore Road in Newtown, [Hakiki Turkish Ice Cream](#) is treating Sydneysiders to 'stretchy' gelato, traditionally eaten with a knife and fork. Flavours such as Baklava, Pomegranate and Turkish Delight are joined by quirky concoctions like Melon and Feta Cheese, Grape Molasses and Tahini and Cocoa Sour Cherry
- Redfern's [Cicccone and Sons](#) is a small-batch artisanal gelateria mixing traditional methods with a modern twist. Using top-quality ingredients like Pepe Saya buttermilk, coconut oil and jersey milk, Cicccone and Sons is making a name for itself with flavours such as Buttermilk and Passionfruit, Stracciatella and Black Sesame
- [ANITA - La Mamma del Gelato](#), in buzzing Central Park, has something for everyone with a variety of vegan and sugar free ice cream, as well as frozen yoghurt, sorbet and traditional ice cream in a range of mouthwatering flavours such as Belgian Waffle with Dulce de Leche and Cookieman
- Made from scratch with a focus on natural ingredients and strong, distinct flavours, [Bellingen Gelato](#) has a menu packed with unique flavours like Ricotta and Lime, Quince and Almond and Stewed Plum with Cinnamon and Cloves
- Serving artisanal Italian gelato, [Cremeria De Luca](#) in Five Dock is a family-owned business home to the famous gelato burger, consisting of two scoops of ice cream and whipped cream sandwiched in a brioche bun spread with Nutella
- [Devon on Danks](#) is helping people who can't decide between lunch and dessert with the DD Special of soft serve and hot chips. Served together, the hot chips are a staple but the ice cream flavours change regularly with past favourites including Thai Milk Tea and Salted Caramel

- Don't be deterred by the lab coats and liquid nitrogen, [N2 Extreme Gelato](#) churns out some of the most creative ice cream in town. Made with full cream milk and fresh cream from local dairies, N2 gelato is adored for its indulgent flavours like Milo Crème Brulee, Pash Me Pavlova and Chocolate Peanut Butter Sorbet
- With a recent refurbishment and award-winning gelato, Enmore's [Cow and the Moon](#) has cemented its position as one of Sydney's stand-out gelato spots. The family-run gelato and coffee bar was awarded World's Best Gelato for its Mandorla Affogato variety at the Gelato World Tour competition in Italy last year and continues to attract visitors with mouth-watering flavours such as Lime in the Coconut and Passionfruit Crème
- Locals flock to long-standing Leichhardt institution [Bar Italia](#) for the home-made gelato and sorbet. Located in the heart of Sydney's 'little Italy', Bar Italia's menu may be smaller than some newer institutions but at Bar Italia, the traditional favourites are the stars with flavours like Pistachio and Lemon Sorbet winning people over year after year
- Sydney's Northern Beaches are packed with ice cream stores but one not to be missed is [Chill Bar](#) in Avalon. The family-run business serves 30 plus flavours of ice cream and sorbet but be sure to try its number one seller, Belgian Chocolate.

For more information, visit [Sydney.com](#)

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