

The Australian

Food and Wine

Top of the crops

- by: **Bridget Cormack**
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Chef David Moyle buying fresh produce for his restaurant at the Tasmanian FarmGate market in Hobart.

Picture: Mathew Peter

Source: The Australian



Eveleigh Market, near Redfern in Sydney, runs every Saturday from 8am to 1pm. Picture: Jane Dempster
Source: The Australian

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Chef Kylie Kwong liked Eveleigh Market so much she started her own stall. Picture: Jane Dempster
Source: The Australian

MAGGIE Beer's favourite is in a historic winemaker's shed in the Barossa Valley; Northern Territory-based chef Jimmy Shu loves the one held on the tiled floor of a shopping centre.

Kylie Kwong liked her local so much, she set up a stall there. Chefs and food personalities across the country reveal the farmers' markets they love best as a source of fresh fruit and vegetables, special ingredients and bliss-inducing weekend treats.

MT CLAREMONT FARMERS' MARKET, PERTH

This school community-based project with more than 45 stallholders is a "vibrant hot spot for great produce" that Must wine bar owner-chef **Russell Blaikie** and his wife try to visit every week. It also gets the thumbs up from **Hadleigh Troy**, chef at Restaurant Amuse in East Perth. "The fruit and veg is always hyper-fresh," Blaikie says. "There's a fantastic lettuce truck . . . We'll do some shopping for home and that lettuce will still be there on the Friday after buying it a week earlier."

Blaikie's organic feta supplier, Over the Moon Organics, and goats' cheese supplier, Ringwould, are stallholders. He says the market is invaluable for making contacts. "It's so refreshing to talk to the farmer [who has] grown the tomatoes. You get a real connection with the produce - they've picked it, put it in a box, and you're buying it. There's no middle man." More [here](#).

EVELEIGH MARKET, SYDNEY

After regularly doing her food shopping there, celebrity chef **Kylie Kwong** decided to set up a stall at Eveleigh in inner-city Darlington about a year ago. Now, customers queue for her steamed savoury pancakes and pork dumplings with ginger and tamari dressing. "There is a lot of good quality [at Eveleigh] and there's a lot of integrity because it's run very strictly," says Kwong, owner of Sydney's Billy Kwong restaurant. Most of the produce is from NSW and the ACT and it is all GM-free. Kwong is a regular at the Kurrawong Organics and Champion's Mountain Organics stalls. "Kurrawong recently had a batch of organic green garlic shoots that I just pounced on," she says. Fresh porcini mushrooms - "They were so beautiful, I'd never had fresh porcini mushrooms before" - were also a stellar find. The best thing to snack on while shopping here? "I can't go past Alex Herbert's [from Sydney restaurant Bird Cow Fish] beautiful brioche, especially when it arrives there at 7am straight out of the oven, or her beautiful croque madames," Kwong says. More [here](#).

MARRICKVILLE ORGANIC FOOD AND FARMERS' MARKET, SYDNEY

Like Kylie Kwong, Sydney chef **Luke Nguyen** cites Eveleigh as the place to be on a Saturday - "The ambience and the vibe there is so fun" - but the owner-chef of Red Lantern in Sydney's Surry Hills also visits the Marrickville Organic Food and Farmers' Market in the city's inner west. "They've got great mushrooms - all kinds of Asian mushrooms, wild mushrooms and, when in season, you can even get truffles there," Nguyen says. He also likes the vegetarian snacks from The Nourishing Quarter, especially the fresh rice-paper rolls. The market is regularly a source of menu ideas for Nguyen's Vietnamese restaurant. "If we see fantastic celeriac or beetroot, which isn't really used in Vietnamese cuisine, we will buy it and toss it in a green papaya salad or green mango salad. Why not take advantage of the produce we have in Sydney?" More [here](#).

BAROSSA FARMERS' MARKET, BAROSSA VALLEY

When **Maggie Beer** is at home in South Australia's Barossa Valley wine region, she never misses the local market, held in Angaston's historic Vintners Sheds. "People come from all over . . . they make it part of their weekend in the Barossa," Beer says. "The country markets bring people from the city as well as creating such local colour." Other than basic grocery items, Beer says the market has everything she wants that she doesn't already grow herself. "You can buy fantastic beef, my daughter's [Saskia Beer] chooks, ducks, venison, goat and Suffolk lamb . . . as well as beautiful salad greens and herbs." She has a soft spot for Richard Carman's bitter dark chocolates. "They're done really, really well," she says. Beer also loves Adelaide Central Market. "It's so accessible, right on the edge of the city." More [here](#) and [here](#).

TASMANIAN FARM GATE, HOBART

Sunday diners at The Stackings, in idyllic Peppermint Bay south of Hobart, could very well be tucking into fresh produce hand-picked by chef **David Moyle** from Tasmanian Farm Gate. "I tend to rely on whatever is around for the menu," says Moyle, pictured on the cover. "My most recent purchase was all the new-season potatoes." Moyle says the charcuterie from the crew at Rare Food - gourmet farmer and former food critic Matthew Evans's business with Ross O'Meara - makes a top-notch market snack, as do the cheeses from Tongola Goat Products. "I love their fresh curd and they have one [cheese] called Bloom that I love," he says. The market was set up almost two years ago and has about 30 local stallholders. "It's pretty relaxed because it doesn't start until 9am," Moyle says. More [here](#).

JAN POWERS FARMERS' MARKET. BRISBANE

Spanish-born **Pablo Tordesillas**, who heads the kitchen at Ortiga restaurant, says the Jan Powers market at the Brisbane Powerhouse stocks a lot of interesting products, including pasta cranked out on the spot. Spanish peppers from Richard Mohan are also a welcome find. "When in season, I use the peppers in the restaurant," he says. "I fry them with extra virgin olive oil and a nice sea salt." When he was working closer to the market at sister restaurant Alto, German-style sausages were a ritual buy. "The person who arrived last at the kitchen had to buy for everyone," he says. **Kym Machin**, owner-chef of Urbane and the Euro, picks up supplies for home from the Jan Powers city market (Powers operates five markets in Brisbane). Noosa red tomatoes, Gympie Farm cheese and Bendele Farms organic chickens are all on his shopping list for the restaurant. More [here](#).

RAPID CREEK SHOPPING CENTRE MARKET, DARWIN

Sri Lankan-born **Jimmy Shu** runs the Il Lido and Hanuman restaurants in Darwin. He loves the selection of stalls at the Rapid Creek Shopping Centre on Sundays - Darwin's oldest market - despite its unlikely location. "I like to think it's a typical market, except that instead of a paddock it's in a shopping centre," Shu says. He buys fresh paw paw, bananas, water spinach and herbs such as galangal, lemongrass and curry leaves. And rocket leaves are always on his shopping list - "They're very, very pungent," he says. Occasionally he also visits Darwin's Parap Village Market, which he says has "more of a village setting". More [here](#) and [here](#).

COLLINGWOOD CHILDREN'S FARM, MELBOURNE

Melbourne food identities **Tony Tan** and **Stephanie Alexander** met at Stephanie's Restaurant in 1981. Their friendship has endured and together they regularly visit their favourite market, Collingwood Children's Farm. "You always feel as though it's the country in the middle of the city, because it's set by the Yarra River," Tan says, "You can hear the river bubbling away down the banks." As well as wonderful fresh produce, Alexander and Tan recommend Di McDonald's rhubarb tarts with double cream. "We sit on a hay bale and juggle our rhubarb tart and cup of coffee and have a good chat," Alexander says. McDonald is "very free with her information" about how to care for and cook rhubarb, but she refuses to hand over a crown of her special rhubarb for growing. "[Di] said she might leave me one in her will," Alexander says. More [here](#).

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