

There's haloumi and pear salad with (or without) crispy bacon, Spanish onion, rocket and maple pecans, and Cuban brioche sliders filled with locally sourced smoky pulled pork, ham, Swiss cheese, pickles and slaw. Vegetarians and vegans are well served with a number of options, including pumpkin, linseed and sage fritters, and smoked salmon bagel with avocado, herbed cream cheese, chives and roquette.

pizza of the day or the "legendary" sandwich; Manning Valley scotch fillet, house-made onion jam, aioli, lettuce and tomato slots between two slices of toasted Turkish bread, and a side of beer battered chips. It's hard to pass up legendary status, especially when it's self-proclaimed, so I opt for this while my dining associate orders the toasted tortilla wrap.

As the cafe begins to pack out for lunch,

small side salad of fresh garden greens. The wrap is soft, but crispy and yields a lot of savoury Mediterranean flavours that dance and sing in delicious balance and harmony.

On the opposite side of the table sits my steak sandwich, bursting with all the trimmings. Now, Danny Buderus, he's a local and a legend, could I envisage him eating this "legendary" steak sandwich? Yes.

- Chef: Matt Marshall
- Drinks: Frothy milkshakes, great tea and coffee, good wine and beer list
- Hours: Breakfast and lunch 7 days. Check website for dinner details.
- Vegetarian: Yes
- Bottom Line: \$50 for two incl. drinks
- Wheelchair Access: Yes
- Do Try: 'Legendary' Steak Sandwich

# Poelaert's eclairs pop up everywhere

BY LISA ROCKMAN

**M**OTHER'S Day is fast approaching and today's Olive Tree Market has all kinds of unique, handmade gifts to choose from.

The market's gourmet food offerings are the icing on the cake.

There will be pastries by Choux Patisserie, chef Nic Poelaert's latest venture, French crepes by Kid & Cat, Middle Eastern cuisine by Zaytoon, Vietnamese by Vietyum, vegetarian by Superfood Revolution and Japanese by Nagisa, to name a few.

Choux Patisserie is creating a buzz in foodie circles in Newcastle and further afield.

Their eclairs are made with choux, a French pastry, filled by hand with creamy

custard and layered with toppings. Only the freshest of seasonal ingredients are used.

You can choose from the following toppings: white chocolate, sour cherry and pistachio; salted caramel, peanuts and gold; apple pie and French vanilla; tiramisu; cheesecake, passionfruit, raspberry and basil; dark chocolate, spearmint and cocoa crumbs; and lemon and apricot curd.

French-born Poelaert is a talented and creative chef, not to mention versatile. He has worked in some of Europe and Australia's top kitchens including Gordon Ramsay's three-Michelin-Star restaurant in London, Michel Bras' Bras restaurant, in the south of France, as well as Melbourne two-hatted restaurant, Circa, The Prince.

He spent time at Carlton's Vue de Monde and has also operated his own place,

Embrasse Restaurant, with Novocastrian wife Tara. There, he was named Young Chef of the Year by *The Age Good Food Guide*.

Embrasse became a "hatted" restaurant and was listed in *Gourmet Traveller's* Top Hundred Best Restaurants in Australia within the first three years of service.

Moving to Newcastle, he briefly worked at Subo before putting his stamp on the menu at Fortunate Son.

*Newcastle Herald* food critic Daniel Honan once said there was a "deceptively simple precision to Poelaert's cuisine. His imaginative use of flavours and textures is beautiful and understated".

Keep an eye out for Choux Patisserie at markets and pop-up events across Newcastle. And ordering ahead is recommended. Those eclairs fly off the shelves.



**FRESH:** Choux Patisserie can be found at Civic Park today, 9am to 3pm.