

EDITION 16 | 2025

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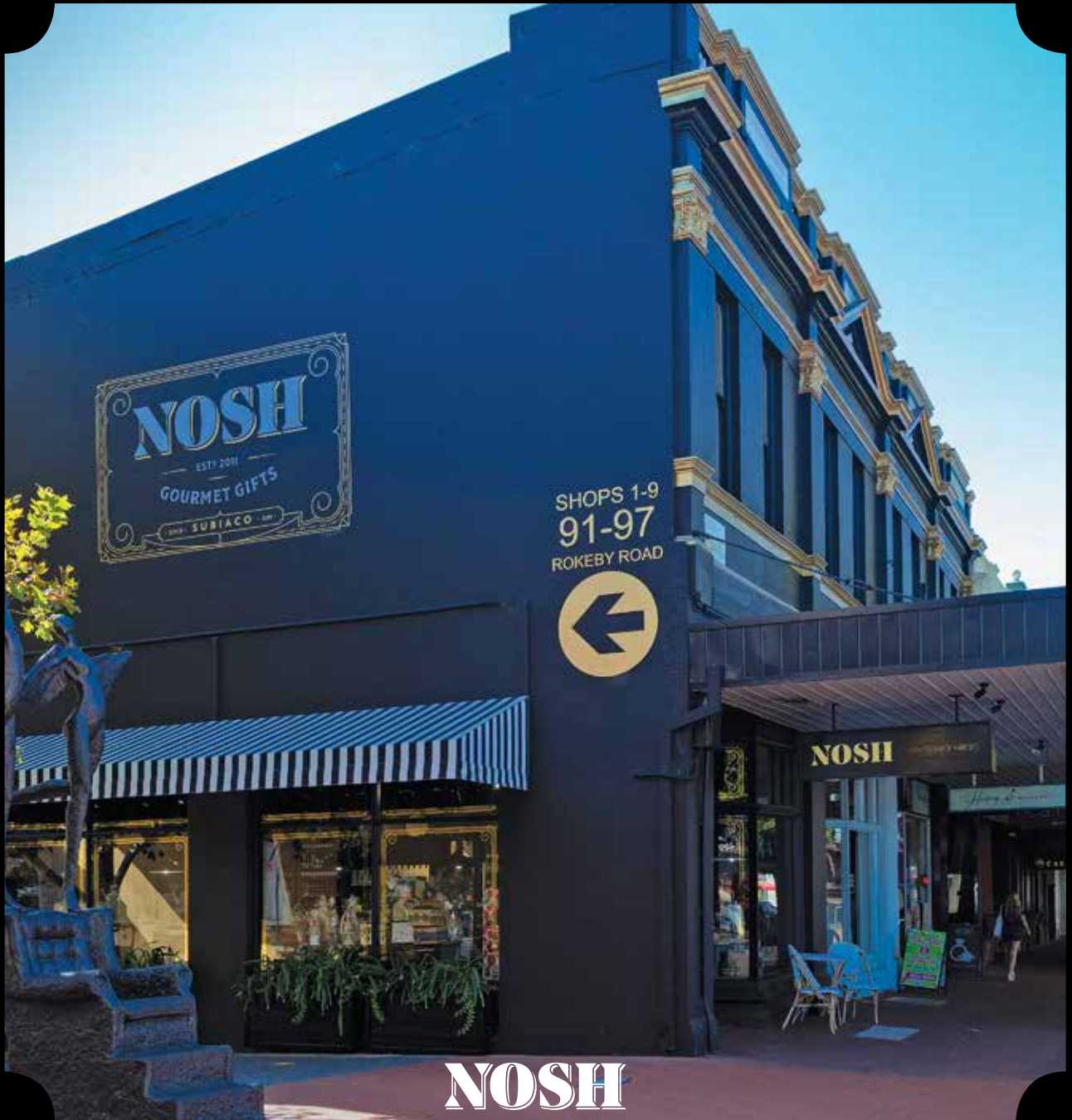
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**SEE  
SUBIACO**



From the editor ...

**IF YOU LOVE** this season of mellow fruitfulness (to quote John Keats), then I'd suggest you've come to the right place.

We've assembled a collection of stories which should serve as inspiration for you to enjoy all that autumn offers in our favourite little city in the west. There are some new restaurants which are worthy of a visit or two - Mistelle (with new owners), Intuition Kitchen Bar and The Embassy on Rokeby Road to name just a few.

If chocolate is your weakness, it might be an idea to just give in to your cravings with Lisa's round-up of the best examples of hot chocolates, choccie treats and handmade truffles in town, while Brooke has been visiting many of

Subi's cafes to sample their hot drinks as the temperatures drop.

For fashionistas, the recent arrival of KIVARI opposite ONE Subiaco is cause for celebration, while our shopping guide has some suggestions about remaining cosy over the next few months.

Our new feature - Meet the Specialists - interviews some of Subi's experts in their particular field. It's really wonderful to gain insight into some of these very clever folk who have shared their knowledge with customers, over the years.

Happy reading!

*Gabi*



Edition 16

# Subiaco

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# NEWS

LOOKING FOR A NEW SPOT TO CELEBRATE SUMMER OR A STORE TO SPLASH SOME CASH? WE'VE GOT YOU COVERED IN OUR ROUND UP OF SUBI'S LATEST MOVERS AND SHAKERS.

BY Gabi Mills & Gail Williams

## Lums Does a Plum Job on its Revamp

**Lums is going plum** crazy, proving just how good a wine-centric neighbourhood bar can be. Hot on the heels of its new blue room fit out - an extension of the ground floor space - Lums has made the WA Good Food Guide's Top 25 Bars (which you'll read more on all of Subi's gold-star venues later).

Regulars are not surprised however. Since opening in 2022, Mitch Jenkin (a Subi local), Lee Hutchings, Oliver Wasse and Ashley Allen have prided themselves on creating a third home for locals and interlopers.

Head chef Zac Stanning is plying them all with a seductive San Sebastián-influenced menu - worthy

of the new private dining space - to complement the outstanding wines.

Pork rilette croquette, heirloom eggplant and seared duck breast already have their own fan club. But don't ignore the three-course, fiesta-style banquet for \$75 per person, all against a backdrop of exposed brick, jarrah floorboards and high ceilings. The extended back room can host up to 40 people for private functions and is perfect for hens' long-table lunches, birthday celebrations or work dinners.

You definitely don't have to speak with a plum in your mouth for that. But you do need to book early as it is in high demand. ■





THOMAS MEIHOFFER  
jewellery design





**BARKING up the RIGHT TREE**

**Bark, Lums' older brother** just down the road, has developed its own playful reputation since it opened seven years ago. Wow! Is it really that long?

Now it, too, has had a bit of spit and polish. It's still the welcoming, friendly space it always was but now boasts new signage and branding inspired by 80s' Aussie cartoons while paying homage to the regional towns of Gingin and Busselton.

"It's our ode to Westraliana," says Mitch Jenkin (surely Subi's hardest working hospitality honcho).

"We wanted to give the bar the glow-up it deserves, to align the brand with the rest of our offering.

"At its heart, Bark is a welcoming and friendly space. The feeling of a trip down south; your best mate's lounge room. Homely, humble and genuine. That's what we wanted to put front and centre."

And, that dear readers, is what makes Bark a man's - and woman's - best friend. ■

**Stick to your ribs**

**When it comes** to feeding carnivores, Hardik Pokiya, general manager of Subi's newest ribs joint, is spreading the finger lickin' love all the way down Station Street.

Since opening last November, the Subi branch of Mt Lawley's Ribs Lane has been doing a beefy trade with their most popular menu item, the Mega Combo.

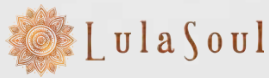
The \$139 deal, only on offer at Subi, feeds four ravenous types - each with their own burger, a full rack of ribs and a half metre of pizza. Oh, and for the vegetarians? Thick cut chips, as well as a choice of four vegetarian pizzas, vegan burgers with plenty of zucchini and home-made pesto.

Kids eat free on Sundays, so it's not surprising that this newbie is popular with families. Come Easter, the little ones can eat free for a week and they may just spot a long-eared furry friend bearing chocolate eggs. ■



iisie  
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Joseph Ribkoff

VASSALLI

DOLCEZZA

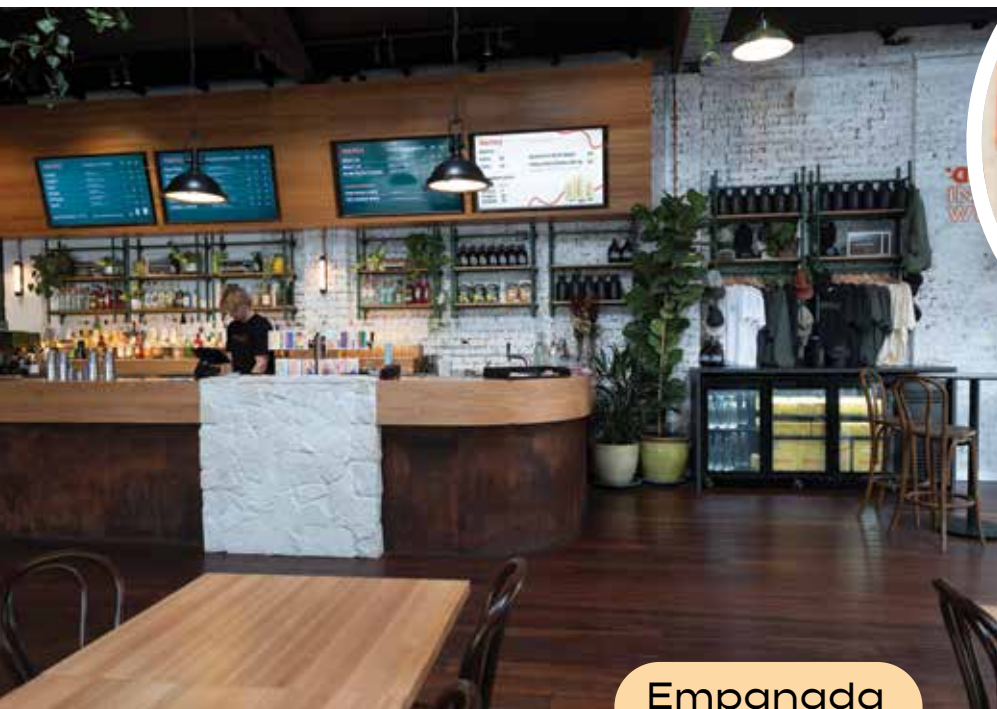


The Italian Closet

PERUZZI



MELA  
PURDIE



## FOUND finds a whole lotta love

**It's been impossible** to get a quote from FOUND founder Steve Finney since he opened the doors of his new pub last December after spending six months renovating the old Golden West Brewery site on Hay Street.

But that's probably because the team has been run off its feet catering to the crowds cramming into the 350-capacity venue to order one of the 24 Found taps on offer.

They're quenching their thirst with drops like Super Cloudy But In A Good Way and Strong West Big Hops.

Down a couple of those and turn to Ox Tail Donuts and Dagwood dogs or an 80s-style prawn cocktail, on the casual pub food menu.

The new fit-out is a bit of a stunner, with a new skillion roof in the vast outdoor area, more greenery and a nod to Western Australia in the form of Donnybrook stone and blackbutt finishing.

Pop in and take away a growler.

📍 **399 Hay Street, Subiaco** ■

## Empanada carnivale

**There are smiles** all round at 137 Rokeby Road as Pinos Empanadas opens its doors thanks to enthusiastic pastry merchants, Brooke and Axel Pinos.

Empanada. Say it out loud and begin to imagine crisp pastry triangles filled with shredded beef, chicken or pork.

Except, we can give these ones their proper name of Pastel de Forno as they are Brazilian and rightly claim to be the country's most popular street food.

Chances are they will become Rokeby Road's most popular item too.

📍 **137 Rokeby Road, Subiaco** ■



## KIVARI breathes life into a Subi landmark

There's nothing much that can shock the historic landmark Rogerson building on the corner of Rokeby and Roberts.

After all, since 1923, the solid structure has hosted weddings, dances, hostel guests and even roller skating waitstaff when it was Bar Bzar, Subi's first cafe - and the coolest place to order a Caesar salad.

One thing's for sure. It has never been the home of a "bohemian-luxe fashion brand". But that is what's breezing - make that sea breezing - through the uplifting premises under the name of KIVARI, a resort wear label introducing Perth to effortless style - based around the ocean.

KIVARI - the first West Australian branch among the 11 boutiques across Australia - is the brainchild of Kirstin Keyzers who bases her collections on sustainable fashion.

She has found a niche among adventurous women looking for relaxed, elegant pieces that can be tried on in a deluxe setting with attentive staff nearby. And their consciences are looked after by the Kivari mantra of using natural fibres and establishing personal and transparent relationships with the women in China who make the garments.

📍 **1/1-11 Rokeby Rd, Subiaco** ■



Let the sun shine in

Lovers of Asian food are soon to be well-served in the Station Square area. After Satsuki Japanese restaurant closed over two years ago, there are two new arrivals - one yet to open, and one already trading (*right*). Bao and Trang Nguyen will shortly be introducing their little ray of sunshine to the vibrant 'hood with their new concept restaurant.

Described as Perth's newest Asian-style buffet restaurant, **Sunshine Subiaco** has a wealth of cheffing experience behind it with Bao bringing some of the flavours of his home city, Ho Chi Minh, where he worked in the city's deluxe kitchens.

"It will operate differently, though," says Nguyen. "The dishes I prepare will be buffet-style and priced by weight.

Having watched with interest the buffet habits of some cruise passengers we wondered whether there would be rules on going back for seconds.

As this edition went to press we were checking the weight of garlic lobster noodles. Purely for research purposes of course.

📍 1/50 Subiaco Square, Subiaco

## ONE Sushi is the One

Come midday there's a lot of snappy action occurring down the bottom end of Rokeby Road as hordes cram into the latest food outlet hoping for a slice of sushi action.

It's open weekdays between 8am and 3pm and is already being dubbed by reviewers as the best sushi in Perth.

Check it out and you, too, will be saying life is better with a side of wasabi and soy sauce.

📍 4b Seddon Street, Subiaco



## Sushia brings tried and tested approach to Subiaco

**HUNGRY VISITORS TO** Subiaco Square who might have arrived unsure what to pick for lunch now have a new option beyond Layers Bakery, Cafe Cafe, Ribs Lane and all the rest. Sushia has opened at the entrance of the little arcade and has a stunning selection of sushi rolls, sashimi and traditional sushi on offer.

As part of the Sushia family which includes Sushia Izakaya & Bar and 40 other Sushia stores around Australia, Sushia is especially well-known for its beautifully presented high quality sushi on the go.

So if you're planning a little get-together at home, order a tray of sushi rolls to impress your guests.

As the offshoot of Sushia Izakaya, you can guarantee that Sushia's menu is top notch. ■

📍 7/29 Station St, Subiaco



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### Swimwear parade on Forrest Walk

What have celebrities Kylie Jenner, Kelly Rowland and Izabel Goulart got in common? They all know the difference between a slip stitch and a single crochet.

Well, maybe they don't but they certainly love wearing the crochet resort wear label, Shondel, created by Perth-based fashion designer Shondelle Michaud.

Google the name and the images you see will make you forget any notions of crochet being a daggy hobby for bespectacled grandmas.

And now Forrest Walk is sizzling with crochet glamour thanks to the brand popping up to add a bit of pizzazz to the newly revamped pedestrian strip.

If you have a trip coming up, make an appointment to get a peek at the exclusive designs that are made in India with an emphasis on slow fashion. Or pop in when the store is open on a Thursday or Friday.

You may not spot Kylie Jenner with boyfriend Timothée Chalamet but you will get an eyeful of glamour, promises brand manager Melinda Smith.

📍 **Forrest Walk, Subiaco** ■



Caleb Finds his Mojo

**There were tears** all round when Caleb Azuka closed his popular restaurant last September. His kindness in feeding those in need had earned him a special spot in Subi residents' hearts.

Now, after a rethink and some serious soul-searching, he has opened the doors again, but this time it's to a very different beat that sees the rooftop area pumping from 4pm until late.

A diverse group of movers and shakers are flocking to the renamed Wet Groove Bar from Wednesday to Sunday for a mix of Afro, Latin, RnB, Hip Hop and Amapiano (house music) to dance the night away with Caleb on the pots and pans. They're enjoying a spot of wine tasting too, every Sunday with DJs and live music. Now that's something different to the usual sniffing and swirling. ■



Melt your Heart in Forrest Walk

**Subi-ites might feel** that we are living in a sauna as we swelter through another Indian summer. Which could be one of the reasons for a flurry of activity around Forrest Walk's luxurious new sauna and cold plunge retreat.

Now, that really is cool.

The new Meltwellness therapy centre is a side hustle to the Melt Wellness Studios - which opened on the site last February and offers a fat-freezing cosmetic procedure for those areas which diet and exercise can't shake.

Now they can literally take the plunge - after a sauna - and soak up

the benefits of both.

Saunas are reputed to help relaxation, detoxification, and circulation, while the cold plunge helps reduce inflammation, boost recovery, and invigorate the nervous system.

Manager Lauren Grant says the interest has been phenomenal with a diverse group of customers from athletes to social groups wanting an alternative to the usual "meet up for a drink" scenario.

Sessions can be booked in half-hour or one-hour slots and can accommodate up to 10 people. Try it as an alternative to a night out at a bar.

📍 **Unit 8/1, Forrest Street, Subiaco** ■



With a smile

**Roanco Dental's Dr Rohit Chaturvedi's** extravagant moustache (which ranked 8th in the world at the 2017 World Beard and Moustache Championships in Texas) is only part

of the story of one of Subiaco's most experienced dentists.

He originally pursued a career in surgery (Urology) before turning his mind and hands to a degree in dentistry.

After just a year of practising dentistry, he was head-hunted by a big dental corporation and moved to Perth from the UK in 2014, taking a leap of faith that it would be the right move for him and his young family.

His intuition to make such a big geographical move was correct, and since then, he and his family have become firmly entrenched in the welcoming local Subiaco community. Dr Rohit and his team have now delivered dental care to patients in the Western Suburbs for just over 10 years.

"I have honed my skills in ortho restorative dentistry, using minimally invasive techniques," says Dr Rohit.

Prior to opening his practice Rohit

was the state clinical lead (WA) for a large national dental corporate group, and these days he delivers keynote speeches and education to dentists and the dental professional community globally.

He is currently on the clinical advisory board for Invisalign APAC region and sits on their Global Faculty. In fact, Dr Rohit is one of only a few dentists globally to hold a Masters degree (MSc) in clear aligner orthodontics.

"I incorporate intra-oral scanning and digital imaging to help coach patients to better oral health and understand their choices available," he says.

"I also use modern minimally invasive techniques including 3D printing to improve access to treatment." ■

📍 **Home Base Business Centre, Ground Floor/55 Salvado Rd, Subiaco**

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## Jacksons draws a crowd over 70 years

**Back in 1955**, Robert Juniper and Elizabeth Durack were already writing their names into West Australian art history through their stunning portraits and landscape paintings.

Chances are, they were sourcing their paints and brushes from a little-known former Kalgoorlie man called Harry Jackson.

Jackson, tapping into the state's burgeoning population of artists, had opened his store in an upstairs room at Perth's Royal Hotel, where he sold handmade folios, sketch pads and poster paints.

So successful was Jacksons Drawing Supplies that by 1962, he had moved to 103 Rokeby Road, where the store remains such a significant part of the streetscape that Subi artist, Olive Cheng, recently felt compelled to immortalise it in her own artwork.

Now Jacksons' owner of the past 15 years, Mike Boercamp, and his staff are celebrating the store's 70th year with a feast of sales, events and competitions through the 11

stores which bear the name.

A 70th anniversary watercolour set, produced by Schmincke as part of the Horadam collection, will be on offer throughout all 11 stores and online. Each colour was specially selected by Jacksons staff to mark the anniversary and reflect the unique colours of Australia.

Boercamp, who joined the company three decades ago, remembers working in the office above the Subi store.

"I remember opening my window and smelling the garlic prawns cooking at the Witch's Cauldron," he says.

"Also, the buzz as many people sat under the trees in Forrest Walk to eat their lunch.

Asked about any famous artists popping in, the answer was discreet.

"We are reluctant to mention any one artist. We have had some phenomenal artists come through our doors, at all our stores and we are grateful for every one of them." ■



### LET'S MEET ...

#### SARAH DARBYSHIRE

*Location manager,  
Mareena Purslowe Funerals Subiaco*

**I've just taken** over as location manager at the Subiaco branch of Mareen Purslowe Funerals on Townshend Road. I have over 23 years of experience in a similar role in the UK and am known for my traditional standards. For instance, I always bring my top hat and cane with me (in case I may need it!).

My husband and I made the decision to move to Perth in November 2024 so he could pursue his career with WA Police. A year on, we haven't regretted our decision to settle in Perth and I am so excited to be running our Subiaco funeral home and supporting local families during their time of need.

I am passionate about making every funeral personalised and memorable. Every family is unique and deserves to experience a funeral that best fits them and honours their loved one. Creating a memorable farewell assists greatly with the grieving process, not only for the family but also for their friends and local community.

Our Subiaco location has been recently renovated; our chapel holds 110 people, allowing our families to hold any type of service they wish to farewell their loved ones.

Our door is always open to welcome new and existing families, where our team are always happy to guide and advise you, or even just sit and have a cuppa and a biscuit!

**To find out more, visit**  
[mareenapurslowefunerals.com.au](http://mareenapurslowefunerals.com.au) ■



## DOGS of SUBIACO

### RAFFY & MOLLY (and their owner Natalie Hiddlestone)

BY Lisa O'Neill. *IMAGE* Matt Jelonek.

**THE HIDDLESTONE FAMILY** have been running their electrical business in Subiaco for 105 years, the second oldest in our city and the 10th oldest business in Western Australia. Current Managing Director Natalie Hiddlestone, granddaughter of one of the original owners Cecil Hiddlestone and daughter of Subiaco community stalwart Vern Hiddlestone, carries on the family tradition of incredible service and community spirit with her two trusty sidekicks, Raffy and Molly.

**Q** *How did Raffy and Molly come into your lives?*

**NH** We'd lost our last dog, an American staffy called Blato (my sons named him after a hybrid of their

names - Blake and Tom) and we were devastated. My husband's friend's wife was breeding French bulldogs with very strict bloodlines and she asked if we'd like one, as long as we'd give her back so she could have a litter of pups. We jumped at the chance, even though giving her back was so hard, but as soon as we went to pick Raffy up, she shook her last puppy off and ran straight to us. She took a while to come out of her shell but she's so beautiful. We've had so many different breeds, but French bulldogs take the cake, they're so funny.

The breeder rang us again when they had another litter with two pups who had 5mls of fluid on the brain. They were upfront with us that they

could be fine, but they could also have a stroke from it. I said yes straight away. My husband was really worried about her health but I said to him 'we can love her and give her the best life until whatever happens.' She's six now and so happy. She was like a little kangaroo when we got her, so small that she fit into the palm of my hand but she bounced around everywhere!

**Q** *Do Raffy and Molly join you in-store?*

**NH** Molly follows me everywhere, she's like Velcro! They are in Hiddlestone's a lot and they usually just sleep on the cool tiles. People sometimes pop into the shop just to see them - they're both well known around Subiaco because they're such friendly dogs. We don't mind, we understand they're so cute. I take them to my favourite spots in Subi like Little Cultures because I have a pineapple juice there every day and I love the affogatos at Whisk. I take them to Hangout on Hay around the corner from our Townshend Road office because they have the grass out the front.

**Q** *How have Raffy and Molly changed your life?*

**NH** I probably go home more, to spend time with the dogs and see Cecil the parrot (who is the official boss of the house). I love work, it's never a drag to go to work. My Dad always said to me 'find something you love and manage to get paid for it, you'll never work a day in your life' and it's so true. I also volunteer up at Karaakin Black Cockatoo Conservation Centre, because I love animals and giving back to the community, it's a big part of well-being for me. ■

## Selling premium property in Subiaco since 2015

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# events

## PETAL POWER

ONE OF SUBIACO'S FAVOURITE ANNUAL EVENTS IS A MUST-ATTEND FOR VISITORS KEEN TO EXPERIENCE THE ABUNDANT FLORAL DISPLAYS FOUND IN EVERY NOOK AND CRANNY OF SUBI'S BEAUTIFUL STREETS AND LANEWAYS. WELCOME TO SUBI BLOOMS 2025.

As May approaches, there's excitement in the air as the Subi's streetscape gets ready to transform, thanks to one of the most breathtaking displays of floral artistry in Western Australia. **Subi Blooms x Gather** is set to turn Subiaco into an immersive floral wonderland in celebration of Mother's Day 2025 from 9 to 11 May.

This year, Subi Blooms reaches new heights through an exclusive collaboration with Gather – A Floral Community, led by renowned florists Rebecca Const (Fox and Rabbit) and Lara Rose (Lara Rose Botanical Stylist).

With over 25 years of combined experience in large-scale floral events and installations, the Gather team will elevate Subi Blooms with grand

installations and a unifying theme that tells a deeply personal story: "Roots to Bloom." This narrative beautifully reflects the essence of Mother's Day - honouring where we come from and how we grow.

### A Floral Spectacle Like No Other

Stroll through a kaleidoscope of floral artistry, where every installation tells a unique story. From a giant apple, to a tropical laneway, sculptural pasta shapes to broken boats, each display is a stunning tribute to heritage, nature, and design.

The floral trail will span from Subiaco train station to Subiaco Library, inviting visitors to explore awe-inspiring floral creations at every turn.



## Interactive Public Art – REFLECT by ACID.FLWRS

Taking centre stage is REFLECT, a striking interactive installation by acclaimed Perth-born artist ACID.FLWRS. Designed to spark moments of playfulness, self-reflection, and wonder, this triptych of public art modules invites audiences of all ages to engage with their surroundings in new and exciting ways.

Created in ACID.FLWRS' signature visual language, the installation features bold marbled patterns, vibrant floral motifs, and mirrored moments, transforming Subiaco into a dreamlike wonderland.

The immersive display will be free to the public and available 24/7 for viewing on Seddon Street, near the entrance to ONE Subiaco's ground floor commercial precinct.

## Don't miss ...

The new collaborative theme will provide a unique and captivating narrative that ties each installation together.

*Roots to Bloom* will explore heritage, artistic influence, and the organic forms of roots in nature - as well as the roots which bind us all together in terms of family and connection.

Expect to see installations that incorporate winding branches, living plants, and exposed root structures, or personal stories of lineage and cultural heritage through symbolic floral designs, creating a visually compelling narrative.

Along with donating leftover flowers to a local hospital post-event, Subi Blooms will also be going 100% foam-free, eliminating harmful floral foam from all installations.

Traditional floral foam, a microplastic material, can take centuries to break down and has harmful effects on wildlife and our waterways. In its place, the event has teamed up with the natural and eco-friendly alternative brand Sideau, a compostable product made from basalt rock. This product reduces waste and supports the growing movement of foam-free floristry, setting a new industry standard for sustainability.

**To find out more, visit [seesubiaco.com.au/subiblooms](https://seesubiaco.com.au/subiblooms)  
Experience REFLECT from 25 April - 25 May 2025, and  
explore the floral wonderland of this year's Subi Blooms x Gather  
from Friday 9 to Sunday 11 May 2025. ▀**



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# Saturday Night (Market) fever continues



SINCE ITS LAUNCH IN 2023, SUBI NIGHT MARKET HAS HAD ANOTHER SUCCESSFUL SUMMER SEASON, CEMENTING ITS PLACE AS A MUST-GO PART OF SUBI'S SUMMER CALENDAR OF EVENTS.

Set against the stunning backdrop of Market Square Park, Subi Night Market ran for the duration of summer, with a regular roster of unique artisan crafts, slow fashion, local treasures and more food trucks than you can imagine.

It was possible to eat your way around the world, with gourmet delicacies from international cuisines

and Insta-worthy desserts. The twinkling fairy lights would pop up on Saturday and as dusk fell, created a magical, safe and friendly ambience for all ages.

But don't just take our word for it – the proof in this case, was very much in the pudding (and the curry, the gelato and the gnocchi . . .)

Over 100,000 visitors attended in

the 2024/25 season, never dropping below 3,500 on any given Saturday – an amazing achievement for an event in its second year.

Event organisers Kinn & Co reported that following a mid-season survey, 99% of visitors said they had a positive experience at the event, with 88% of visitors saying that the Subi Night Market was their main reason for visiting the area.

Such was the drawing power, many visitors brought friends with them from out of town.

"Love this night market so much," said one visitor. "We've brought all



our friends visiting Perth here.”

Its green credentials were powerful too, with 40% of visitors travelling sustainably to the event including 23% who walked, 13% who caught the train and an additional 31% who carpooled.

In addition to the Subi Night Market being a major drawcard, the City of Subiaco’s Fringe World Festival Hub - Subilicious - was successfully showcased on the Market Square site.

This included two giant inflatable metallic pink pigs as a visual spectacle, pink Fringe bunting and performers showcasing snapshots of their shows, which drew consistent crowds across the five weeks of its installation. The surprising and playful addition of the pink pigs became a talking point and added attraction to the markets’ main drawcard - a lively venue to eat and drink outdoors during summer.

Subi Night Market will return later this year – watch this space for dates! ■



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# BRAND NEW DAY

DANA GARLETT, SUBIACO'S FIRST EVER INDIGENOUS COMMUNITY ARTIST-IN-RESIDENCE, IS SHARING THE STORIES OF HER COUNTRY THROUGH HER WORK AT THE SUBIACO MUSEUM.

by GAIL WILLIAMS

In terms of The Dreamtime, Dana Garlett has been around for hardly more than the blink of an eye.

After all, she was born in 1991 which makes her Generation Y.

But as Subiaco's first Indigenous Community Artist-in-residence, Garlett proudly tells the stories of her ancestors which date back thousands of years.

Her Subiaco Museum exhibition, called *Becoming Djida* (her

Ballardong name) walks in the shoes of her people spread across four different regions – Whadjuk (Perth Metropolitan), Nyikina (Kimberley), Minang (South West) and Ballardong (Wheatbelt)."

"My grandmother and great grandmother were part of the Stolen Generation and were removed from their traditional lands of the Nyikina people located in the West Kimberley region," she says

"They made their home on Yamatji and Noongar country of Western Australia."

Garlett's connection to the land, her ancestors, spirituality and nature are all evident in the digital pieces, sculptures and acrylics on canvas on display at the museum until May 31, marking Reconciliation Week.

That will be the finale to ticketed events including a paint and sip event and a school holiday workshop (April 16).

Garlett will also collaborate with two local florists, Euka Floral Design

and Lara Rose, on a *Subi Blooms* project in the museum and grounds from May 8 to May 11.

Garlett, who was born in Mandjanup (Midland) and spent her childhood and teenage years between the west and east coasts travelling with her Seventh Day Adventist family, is thrilled to share her artwork with Subiaco people.

"It encompasses the first light of the new day," she says. "That feeling when you wake up and hear the birds and the sun is not yet up, and the bringing in of a new day."

Her creative side was always there as she was growing up and after dabbling in graphic art and painting, during COVID she launched her own greeting card business, Paperbark Prints.

The cards feature a unique blend of Indigenous artwork incorporating traditional greetings such as Christmas, birthdays and Valentine's Day.

**Check out the exhibition which runs until May 31 at the Subiaco Museum, open Wednesday to Saturday. ■**



## WHAT'S ON

GRAB A DRINK, HAVE A BITE TO EAT AND SEE A SHOW THIS AUTUMN AT THE **REGAL THEATRE** – SUBIACO'S UNIQUE VENUE FOR SOME OF THE BEST SHOWS IN TOWN.

### APRIL

#### **The Eagles Greatest Hits**

**Sat 5th**

All the hits in an unmissable show for fans of Take it to the Limit, New Kid in Town and Hotel California.

#### **Noel Miller** | **Wed 9th**

Noel Miller's biting one-liners and topical social commentary have made him a force to be reckoned with in the comedy world.

#### **The Vallies** | **Sat 12th**

The Vallies are high-energy, all singing/all dancing seasoned entertainers bringing us the hits of Frankie Valli and the Four Seasons, Motown and Rock n' Roll.

#### **The Perth Comedy Festival** | **21st April - 19th May**

The Perth Comedy Festival brings together a dazzling line-up of international stars, Australian legends and next-big-things for a spectacular month of comedy.

### MAY

#### **Who's Bad** | **Tues 20th**

Catch the ultimate Michael Jackson tribute band with their electrifying performances of MJ's greatest hits.

#### **Peppa Pig**

**Sat 24th & Sun 25th**

Join Peppa along with her family and friends as they go to the zoo and the beach for a special party.

#### **The Burt Bacharach Songbook** | **Wed 28th**

Immerse yourself in the genius of Burt Bacharach featuring the extraordinary talents of Vivian Ross and special guest EC Adams.

#### **Good Morning Vietnam**

**Sat 31st**

Music from the Vietnam War Era delivers the soundtrack to one of the most divisive conflicts in history.

### JUNE

#### **Comedy Cartel** | **Fri 6th & Sat 7th**

Watch the funniest Australian stand-up stars light up the stage, sharing hilarious stories of growing up with diverse backgrounds in Australia.

#### **Northern Lights** | **Thurs 19th**

Swedish-Norwegian violinist Johan Dalene makes his Australian debut at the Regal alongside much-loved pianist Jennifer Marten-Smith.

#### **Burn The Floor – Ballroom Reinvented** | **Fri 27th**

Starring some of the most exciting international champion dancers in the world, a new show will showcase this trademark melting pot of infectious and rebellious energy and groundbreaking dance moves.

#### **Mamma Mia**

**4th June - 13th July**

Join us for an unforgettable night filled with laughter, love, and the

timeless hits of ABBA that have captured hearts across the globe.

### JULY

#### **Randy Feltface** | **Thurs 24th**

A brand new comedy from a felt-faced comedian with an axe to grind.

#### **The Uncle Louie Variety Show** | **Fri 25th & Sat 26th**

Catch two dynamic comedians, Lou Greco and Carlo Russo, who have gained international popularity with the comedic celebration of their Italian heritage.

### AUGUST

#### **Queen: It's A Kinda Magic** | **Fri 8th**

Immerse yourself in the spectacle, grandeur and energy of the world's greatest Rock band, celebrating the legacy of Queen and Freddie Mercury.

#### **Leaving Jackson** | **Sat 9th**

Come and join Leaving Jackson for a night of all things Johnny Cash, June Carter and some of the greatest songs ever written. Performed by Jeff Carter Jnr and Narelle Ryan.

#### **You Got It! – A Salute to Roy Orbison** | **Sat 16th**

Amazing live concert experience remembering the Big O starring the sensational John Stephan. ■

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EAT

# Do the **cocoa-motion**

LIFE IS JUST BETTER WITH CHOCOLATE  
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LISA O'NEILL GOES ON A SWEET TOUR  
OF SUBIACO TO ROUND UP SOME  
DELICIOUS ODES TO THE COCOA BEAN.



Boucla



Layers Bakery



Nosh Gourmet Gifts

First of all, allow me a moment of nostalgia. Growing up in Subiaco, there was no greater treat than visiting Chokey Road near the corner of Bagot Road, which heaved with chocolates, carved into all shapes and sizes, and surrounded by the sweetest truffles. The love heart bowl bursting with mixed truffles was the greatest gift I could have imagined. Chokey Road is forever etched in my own heart and continues to be missed.

Thankfully, more astute business owners have trickled into our suburb with versions of cacao-filled treats to keep our tastebuds and souls happy. It was an honour and a treat to move through the suburb selecting chocolatey favourites and boosting serotonin levels with every bite or sip. Here are some of chocolate creations that topped the sweet tour of Subiaco.

**SUBLIME SWEETNESS**  
Opposite, the beautiful artistry of Yuki Nakamura at Nosh Gourmet Gifts and its famed wall of chocolate. Above, Layers Bakery's divine patisserie.



Truffles by Yuki Nakamura



### Chocolate truffles and bars

The closest thing to Chokey Road and perhaps its natural successor, **Nosh Gourmet Gifts** is a new addition to Subi and bring with them their own couverture chocolate label, The Small Batch Workshop Co.



Louis Boeglin



Jean-Claude Patisserie



The Baking Corner

**TEA FOR TWO** You're spoiled for choice in Subiaco if you're a chocolate lover, with Louis Boeglin, The Baking Corner and Jean-Claude Patisserie ready to cater for your every chocolatey need.

The Small Batch chocolate is of the highest quality, made into multiple bars featuring delicious combinations such as salted macadamia, coffee pecan and raspberry pistachio. Do yourself a favour and see the chocolate bar wall for yourself.

Also on offer at **Nosh** is local chocolatier Yuki Nakamura's sensational truffles which not only taste like heaven, they're so pretty you almost don't want to consume them. Each Nakamura truffle is crafted with the finest ingredients such as saffron, mascarpone, Manjimup black truffles, fruit flavours and bergamot which will send your palate into raptures. If you have a special occasion coming up, treat the party host to the Celebration Selection and become their favourite person.



“ A STALWART OF SUBIACO'S PASTRY SCENE IS JEAN-CLAUDE PATISSERIE, AND THE SWISS BAKERY PRODUCES AN EXTREMELY MOREISH, CLASSIC CHOCOLATE ÉCLAIR ...

### Chocolate cakes

Years ago, the original **Boucla** owner Despina Tanner gifted Subiaco with the greatest chocolate cake of all time - the chocolate ricotta cake. New owner Nil Thapaliya has wisely kept it on their menu. With a decade's experience working in Europe, Nil loves the European-inspired menu of Boucla and appreciates the deep love locals have for this special cake. The rich chocolate element of the cake is balanced beautifully with the creamy ricotta and is both sweet and light.

For those who love a totally decadent version of the chocolate cake, pop down to **Layers Bakery** for their exquisite royal chocolate cake. This French-style chocolate cake is layered with almond dacquoise, crunchy praline and light chocolate mousse and finished with a glossy rich chocolate glaze. This cake is the ultimate way to say happy birthday to your chocolate-loving friends.

### Chocolate eclairs

French pastry chef **Louis Boeglin** can do no wrong and his precise commitment to each creation lining his cabinet on the corner of Rokeby Road and Churchill Avenue is second to none. So, it was a no brainer to feature his version of the chocolate éclair. Louis' mouth-watering version has the most delicate choux pastry fully enclosing the generous chocolate custard centre, topped with a thick layer of chocolate studded with pecans, light mousse swirls and salted caramel.

A stalwart of Subiaco's pastry scene is **Jean-Claude Patisserie**, and the Swiss bakery produces an extremely moreish, classic chocolate éclair with thicker choux pastry sandwiching the creamy chocolate custard and finished with a simple chocolate fondant drizzle.



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### Chocolate desserts

We say dessert, but these chocolate-doused platefuls could well be your main meal. Belgium knows how to get the most out of the cacao bean and Belgian café **Pitcher and Iron's** waffles are what chocolate dreams are made of. Come with an appetite and your sweet tooth polished for the Kersenbom waffle, a waffle version of the Black Forest cake made up of premium Callebaut milk chocolate drizzle, a cherry compote, and a scoop of Belgian chocolate ice cream and just in case it's not chocolatey enough - a sprinkle of dark chocolate chards and whipped cream to finish. True chocolate lover's paradise.

Up on Hay Street, wash down your Margherita with **Il Locale Pizzeria's** Nutellino, a woodfired pizza calzone-style stuffed with a Nutella and ricotta blend. If your taste buds say yes but your stomach says no, make a compromise and share a serve of 'Just the Nutella Crust' with smaller portions of the good stuff.

### Chocolate drinks

In a hybrid of two chocolate dreams, **Whisk Creamery** has concocted a chocolate milkshake blended with Monin chocolate sauce and Whisk's Belgian chocolate soft serve, topped with a square of chocolate brownie nestled into whipped cream. If

the weather is chilly, their hot chocolate topped with a giant swirl of toasted marshmallow will warm you to the core.

Down Rokeby Road and back into the éclair champion's store, Louis Boeglin's hot chocolate earns him a second mention. Two kinds of chocolate, a 70% from Equador and a 58% from Tanzania, are mixed into full cream milk to create a 'chocolat chaud' with a chocolate depth that is hard to create with cocoa powder. Louis doesn't add sugar to his, as the 58% chocolate has enough to sweeten the drink the ideal amount.



Little Paris  
Creperie



Yours Truly

## Don't miss . . .

**The Little Paris Creperie** – for crepes drenched in chocolate sauce, this little cafe is hard to go past.

**The Baking Corner** – got guests this Easter? Head to this busy little new bakery for some special, high quality chocolate patisserie.

**Yours Truly** – New owners Ric and Chloe not only make some of the best coffee on Hay Street, they also have a chilled cabinet filled with fresh choc croissants (and brilliant toasties, according to our photographer Matt). ■



# SUBI BLOOMS

X GATHER



## ROOTS to BLOOM

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# DIY charcuterie board, Subi-style

IF YOU'RE IN THE MOOD FOR A SHARING BOARD HEAVING WITH QUALITY PRODUCE, GOOEY CHEESES AND SOME LOCAL HONEY, READ ON. **GABI MILLS** FLEXES HER ASSEMBLY SKILLS.

*images* CRAIG KINDER

**F**irst of all, a PSA. My favourite artist is Caravaggio and probably unconsciously, my version of putting together what's otherwise known as a picky tea has been influenced by the painter best known for tilting the Renaissance world's approach to art on its head.

Known for his use of chiaroscuro (light and dark) and a beautifully muscular approach to painting things like Jesus having dinner with some chums, and Bacchus with his grapes, Caravaggio has somehow found new expression in the way I put some cheese and smoked meats on a board in Subiaco.

It's all about abundance and sensuality, I tell myself, channelling Nigella – honey dripping over ripe, full-cream Camembert as it oozes towards some nuts, velvet-black grapes tumbling over the edge of my jarrah board and russet charcuterie in piles – all waiting for my guests to dive in.

Well, that's what I hope people see rather than a chaotically assembled collection of things from my fridge when they turn up unexpectedly.

So, to help you recreate something Caravaggio would have enjoyed as he painted *Supper at Emmaus*, here's my guide to the best Subi has to offer for all you cheese and charcuterie board fans.

First, source your board. Head to **Dallimore's** and pick your wooden receptacle carefully. While you're there, grab a honey dipper to assist with the delivery of your chosen honey rather than battling with a spoon. Dallimore's also sell lovely cheese knives with coloured handles, just FYI.

Then onto the fun part – the food. When I start assembling a sharing board, I want a mix of soft, blue and hard cheeses, so invariably will head

to **Simon Johnson** or **Farmer Jack's** to find my fromage. This time around, I picked a Germain Triple Cream little rondel which I crowned with a few fresh, ripe figs I picked up from the **Subi Farmers Market**. I sliced each fig down to its end and then pushed them open, like little birds' mouths, and sprinkled some walnuts and pomegranate seeds over them. Baroque or what, I thought.

Part of the joy of putting something like this together is filling the gaps with unexpected things – like some thinly sliced radishes, again from Subi Farmers Market, a cranberry and pistachio rolada (think deep pink, nutty roll which can be sliced and is fabulous with cheese), and any nuts, berries and olives that you fancy.

I also picked up some ripe gorgonzola and some Jarlsberg in a block (because #drama) and that's my cheese contingent sorted. At Farmer Jack's I chose a hot whole salami which I sliced and scattered, alongside a fresh baguette from **Wild Bakery's** stall at Subi Farmer's Market. While I was there, I also got





chatting with Clement Remond, the owner/chef of **L'Atelier Gourmet Foods**. I'm a sucker for a jar of pork rillettes and Chef Clement's are almost impossibly delicious. He also urged me to try some of his tomato caviar and little pickles – who am I to say non to a French chef?

At Simon Johnson's, the selection of cheese biscuits is pretty mind-boggling, but I settled on something from my past. The Fine Cheese Co (made in Bath, my old stomping ground) had an elegant selection of cheese biscuits. I also picked up some chocolate coated gold almonds, continuing the Renaissance Medici vibe to the nth degree, plus some Barossa Bark with nigella seeds and little silvery pickled anchovies. I nipped to the **Wholefood Circus** for some prosciutto which owner Frank Torre hand carved for me himself (grazie mille), and finally, I thought something sweet was the go so

headed back to Rokeby Road and **Nosh Gourmet Gifts**.

If you are yet to discover the wall of chocolate at Nosh, I entreat you to waste no further time and get there, spit spot. Because I was aiming for a burgundy/baroque aesthetic (and also because I like raspberries), I chose a bar of their Small Batch mixed berry bark milk chocolate bar and was thrilled to find some Postcode Honey for 6008.

Putting it all together is one of those moments where more is more; drape rose-pink furls of prosciutto over each other, next to freshly cut strawberries which jostle for position next to some feisty salami. Drizzle the honey over some soft cheese and let it pool in little amber puddles to discover as your guests drag biscuits through the slick of sweet and savoury tastes.

Every charcuterie board is different and each one, a work of art. I hope Senor Caravaggio would approve. ■



“

**WHY I LOVE**

*Subiaco*

Jen Lowe, owner/director, Central Estate Agents shares her love of the streets where she sells homes – and what her fantasy job would be if life had taken another direction. *By* LISA O'NEILL

I chose Subiaco to work in because I just love the area - the homes are beautiful and it is the perfect suburb; suburban but with an urban feel and lifestyle. I love the community. The ability to walk everywhere, being able to drop in for coffee or an after-work drink with no planning, and always with someone friendly to talk to, is great. I love to support the other local businesses, there is a great dog community - again, the list of positives is very long!

If I wasn't a real estate agent however, I do have several fantasy

jobs! I would love to be a gardener in Kings Park, but I love furnishings, so equally an interior design role would appeal. I also love food and would enjoy being a restaurant reviewer - or maybe a luxury hotel reviewer. I love to read and don't get much time to do so at the moment, an academic research role could appeal. So basically, one day, when I retire, I may get to indulge some of these other interests. I have already had three distinct careers, and love my current role, so don't foresee any changes in the immediate future. ■



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# New faces at SUBI FARMERS MARKET

Crisp air, cosy artisanal offerings and an eternally lively atmosphere is the perfect combination as new stalls bring the crowds to Subi Farmers Market. *BY* Tori Wilson.



Brownie Brothers



Sticky Prick Bee Haven Honey

**W**hen the clouds start to cover the sun and rain begins to fall, it can be easy to close our doors and stay put until spring. But, for the lively hub that is the Subi Farmers Market, this rule doesn't apply. Saturday mornings at the Subiaco Primary School site are busy, whatever the weather.

Local marketgoers make the most of the colder months, showing up weekly with beanies and umbrellas ready to greet the regular friendly faces - and a raft of new ones - behind each stall.

This year, the selection of seasonal produce, cosy, artisanal wares, wholesome crafts, nourishing cups of warm matcha, comforting baked goods and hearty meals make the winter charm as hard to resist as ever, and its cosy atmosphere worth celebrating.

The first winter season for some, we've spoken to a selection of newer stallholders at the Subiaco Farmers Market to discover their stories and what they add to the winter mix.



Zenergi



## Zenergi

What started out as change in personal routine - switching out their second daily coffee for a nutritious cup of matcha - soon became an obsession for Perth couple Liam Fahy and Callum Grimwood. After diving into the world of matcha, learning the art of traditional tea ceremonies and what it takes to cultivate the best leaves for the beverage, Liam and Callum founded their matcha brand Zenergi in June 2024, setting themselves up at the Subiaco Farmers Market just one month later.

Through Zenergi, Liam and Callum work directly with a small family tea farm in Uji, Japan, to bring ceremonial grade matcha to the people of Subiaco and Perth.

"We knew that there were very few cafes serving matcha in its best light, so we were on a mission to change this," says Callum, finding options available often overly sweetened to counteract unnecessary bitterness.

Understanding the nuances of matcha and what makes a good cup sing is part of what sets their matcha apart from the crowd.

"Ceremonial grade matcha is first harvest only and the youngest, softest tea leaves are picked, steamed, and then ground by stone into powder," says Liam. "When you





Esencias Australia



Cichetti Produce



Cichetti Produce

consume matcha, you are ingesting the entire leaf which differs from green tea where you will steep leaves in hot water, therefore drinking the residue of the leaves.

"Ultimately because of the careful farming of first harvest matcha, our matcha is more nutritionally dense. We also work with a pesticide free farm which we are proud about."

And to do justice to their premium leaves hailing from Japan, Liam and Callum have perfected their technique for producing the perfect cup of warm matcha. Weighed out and heated to precise figures and finished with a glossy microfoam, it's the ultimate winter warmer on a Saturday morning at the Subi Market.

### Cichetti Produce

To say that Jordan and Alicia Gould, owners of Cichetti Produce are 'foodies' would be an understatement. From travelling the world in pursuit of trying new food, to cooking elaborate meals for friends and family and seeking out the best restaurants all over, food is their world they say, with enthusiasm.

In 2022, the couple launched their first iteration of Cichetti Produce, driven by a mission to provide people with affordable but high-quality produce.

"We were tired of the big supermarket chains overcharging and underdelivering. We started doing ad hoc markets and quickly built a following and knew that what

we had created was something special," says Alicia.

The couple source their produce fresh from the Canning Vale Markets, working closely with growers, market agents, wholesalers and independent retailers to offer a spread of seasonal produce to marketgoers weekly.

"Our focus has been on seasonal fruits with us being known for doing our best to source the best strawberries year-round, locally during autumn and winter and from the South West during spring and summer," says Alicia.

"We source mandarins locally during winter and spring. We follow the mango seasons starting in the Northern Territory in spring, working



B the Baker



its way down from the top of WA in Kununurra to Carnarvon and finally finishing in Gingin at the end of summer. Our winter favourite is citrus fruits, especially mandarins!"

Alicia says the best thing about the Subi Farmers Market is the friendly faces who come religiously to support them, rain, hail or shine.

"It is the most vibrant, curated and buzzing market that we operate at, and the atmosphere is incredible."

### Pico Chew Bakehouse

Miu So first tried mochi cookies in Hong Kong, her home country, and instantly became hooked.

"The texture was perfect," she says. "The crispy, crumbly cookie on the

outside, paired with the soft, chewy mochi inside. That's when I knew I had to create my own version!"

Traditionally, a mochi is a Japanese rice cake made of mochigome, a short-grain japonica glutinous rice - but when merged with a cookie, it makes for something truly delicious.

Miu launched her experimental range of mochi cookies under Pico Chew Bakehouse in July 2024, setting up at the Subi Farmers Market just a few months later. She makes everything from scratch, including the mochi. A favourite of marketgoers, Miu says, is her Strawberry Matcha Mochi Cookie, made up of a strawberry ganache in the centre, a chewy mochi layer, and

“

FROM TRAVELLING THE WORLD IN PURSUIT OF TRYING NEW FOOD, TO COOKING ELABORATE MEALS FOR FRIENDS AND FAMILY AND SEEKING OUT THE BEST RESTAURANTS ALL OVER, FOOD IS THEIR WORLD

~ Chichetti Produce

matcha cookie dough.

Miu is constantly experimenting with new flavour combinations, with seasonal produce at the markets providing her with plenty of opportunity and inspiration. Look out for comforting flavours like chestnut, truffle, and apple crumble with warm custard this winter.

"I'll need to test the recipes before I can confirm, but those are some ideas I'm excited to try."

### Juiceless

Juiceless was born out of a passion for gin and a desire to add a touch of local produce to complete the perfect cocktail.

When Carole Sinclair's daughter Tayah tipped her off that Western Australia wasn't serving up any dehydrated fruit products on store shelves, but solely shipping over from the east, Carole knew there was an opportunity up for grabs. She went on to launch a locally sourced and home-made dehydrated snack fruit selection designed as cocktail garnish, before expanding to include a fruit and vegetable powder range

for rimming glasses or mixing into beverages and smoothies.

Among a string of enticing options, the dehydrated fruit range includes banana from Carnarvon, mango from the Ord River and Carnarvon, and gold kiwi from Manjimup.

"From the beginning, my focus was on home cocktails, ensuring people could achieve bar-quality drinks with ease. We wanted to provide beautifully dried, locally sourced

(when in season) garnishes and ingredients that would elevate cocktails giving the flavour without the fuss while keeping with the juiceless theme," says Carole.

For a cosy winter infusion, Juiceless' mulled wine mix is a must-try. Just add it to a pot of warm red wine or apple juice, let it infuse for 10-15 minutes, strain, and enjoy a spiced, warming drink by the fire. Autumn, in drink form.



Juiceless



Juiceless

"Winter in Subiaco is vibrant, just in its own unique cosy way compared to summer," says Carole.

### Threads of Africa

When visiting South Africa back in 2015, Diana Staunton stumbled across a traditional weaving mill crafting what she describes as the most beautiful flat weave bath towels. It planted a seed in her mind that quickly grew, then bloomed, into what is now Threads of Africa, a hand-crafted textiles brand Diana founded as a way of connecting South African artisans with the people of Subiaco and Perth.

"We offer an exquisite range of bespoke linen woven on restored antique looms in the coastal town of Plettenberg Bay in South Africa," says Diana. "The mission was to create heirloom-quality woven goods with integrity in an open



Cravings et Beyond

and transparent manner," she says, describing her supplier.

As the mill has expanded over the years from a one to one-hundred-man team, Diana says their values, which drew her to them, remain the same - "to produce beautifully designed homeware textiles, woven with care for the environment."

Beautiful cotton blankets, throws and

scarfs make for particularly special gifts come winter, while their linen towel range, kitchen cloths and aprons are other popular items worth perusing.

### Cravings et Beyond

"When Caroline and I met, we knew right away that we wanted to create something together that would allow people to make memories with their

# Subi Farmers Market!

Join us every Saturday from 8am to 12pm at Subi Primary School for a morning of fun!



Explore the best in local produce, artisanal goods, and tasty treats, while enjoying breakfast, live music, and fun activities for the kids. There's something for everyone to enjoy!



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Brownie Brothers

**MAKE A BEE-LINE**

The Brownie Brothers brownies are a cut above the pack, with their gooey, British-style texture. Opposite, Sticky Haven and its collection of honeys.



Brownie Brothers

family and friends," says co-owner of French-style patisserie Maeva Santelli.

While Maeva is the friendly face behind their stall at Subi Farmers Market, co-owner Caroline Beato is the hand behind their deliciously flaky and flavoursome spread of pastries.

Caroline has been working in the pastry industry since she was 14 and specialised as a chocolatier through her career for luxury brands. Together, Maeva and Caroline wanted to bring a fresh perspective to Perth, showing what it really means to work with high-quality, locally sourced ingredients, while also using less sugar and providing a range of gluten-free options.

"Even though we are French and could easily import products from France, we were committed to valuing local businesses and educating people on the importance of eating with the seasons.

"Our citrus tart has been so far our best seller," says Maeva. "We use different types of lemons depending on the season, but it has been on the menu since the first market."

In winter, look out for the decadent Paris-Brest, a French dessert made of choux pastry and a praline flavoured cream, studded with flaked almonds that's popular with marketgoers. "We want comfort food when it's cold and



a choux pastry is perfect for that," says Maeva, who also recommends anything featuring their hazelnut spread.

**Brownie Brothers**

Fuelled by a life-long passion for baking, Dan Lummis and his partner Steph Brinklow launched Brownie Brothers earlier this year, naming the business as a nod to Dan's brother Jono's shop back home in the UK, Brownies and Coffee.

"We both learnt to bake with our late mum so giving the business a family name felt right," says Dan, who has been baking since he was a child and likens it to his own form of therapy.

When perfecting his recipes, Dan

was looking for the ideal result, reminiscent of authentic brownies from his youth, as baked in the UK.

"My brownies are the best you'll have in the west! They're baked as they are in the UK, giving them a proper fudgy texture," says Dan. "I found that brownies over here are generally quite cakey in consistency which a brownie should never be."

Brownie Brothers serves up a selection of five staples each week at Subi Farmers Market, including their classic white chocolate chunk, Kinder brownie, Nutella brownie, vegan brownie and a white chocolate and Biscoff blondie; along with two seasonal specials. Look out for rich

“

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~ DAN LUMMIS  
*Brownie Brothers*

and comforting flavours this winter, with past specials including Dulce De Leche and Peanut Butter.

“The process from baking to selling is actually quite a long one meaning they take around 24 hours from baking before they are perfect to eat so lots of love, care and time goes into the process,” says Dan.

### Mid-Day Fix

Passionate foodies Ben Sutton, Nilma Shah and Deepa Ramgoolam shared a vision for a range of snacks that were not only healthy and tasty, but

produced using Australian-sourced ingredients at affordable prices for your average family. So, when the trio's paths converged, Mid-Day Fix was born.

“We set out to create a brand that is all about wholesome locally made snacks, that tick all the boxes as an on the go snack for the busy mums, an afternoon snack for the kids, that perfect afternoon snack to see you through your busy schedule or even the convenient protein snack for the after-gym session,” says Deepa, who spent years perfecting the products with Ben and Nilma, before releasing them late last year.

Found at the Subi Farmers Market, Mid-Day Fix is a health-enthusiast's heaven, serving up a selection of nutritious bliss balls, protein balls and protein cups made using fresh nuts, berries and local ingredients.

For winter, Deepa strongly recommends the Pistachio Protein Cup for marketgoers wanting to indulge, or the Choc Orange Protein Balls for those looking to keep it sugar free.

### Culinary Farms

Discovering something special about the soils around Bindoon and Chittering, farmer Scott Buswell and family relocated from the Sunshine Coast Hinterland to Western Australia in 2021, bringing their fresh produce business Culinary Farms with them.

They serve up a selection of fresh fruit and veg to the marketgoers of Subi, all grown at their 20-acre farm perched upon the riverine slopes of the Brockman River.

“These rich, deep loam soils are perfect for growing almost anything, which is what makes Chittering a world class agricultural region,” says Scott.

“Our farm is in a river catchment protection zone, so we are passionate about not using chemicals and encouraging biodiversity. This not only allows all the beneficial creatures on our farm to thrive but also allows the peel of our citrus to be used as zest in cooking or citrus peel infusions



Sticky Prick Bee Haven

without tainting the flavour.”

The Culinary Farm is all about high-quality produce with minimal inputs. For their first winter at the Subiaco Farmers Market, Scott and team will be offering up fresh mandarins, oranges, lemons and lime, perfect for cooking and juicing to keep any winter colds away.

**Florence Fine Foods**

Born in Puglia and deeply connected to his Italian roots, Francesco Sellitir grew up learning to cook from his grandfather, with dreams of becoming a chef. After honing his skills at

hospitality school and joining forces with Italian-born hospitality guru Cristina Dettori, Florence Fine Foods was born, giving Francesco the perfect outlet to share his passion for cooking and the flavours of Italy with others.

Freshly made pastas to take home, such as pappardelle, spinach tagliatelle, rigatoni, fusilli, casarecce, and handmade tortellini, are the speciality for Florence Fine Foods, offered to marketgoers of Subi. All crafted with quality, local ingredients for maximum freshness and flavour, they’re best combined with their range of homemade sauces, like basil pesto, mushroom sauce, Bolognese, and sugo.

Their selection of dips, such as romesco sauce, as well as marinated olives and artichokes, add an extra touch of Italian goodness to the meals.

“Depending on the season, we love to introduce special ingredients like truffle during truffle season or experiment with new flavours for our pasta, such as beetroot or tomato,” says Cristina.

“Customer favourites include our casarecce and spinach tagliatelle, paired with our popular basil pesto sauce, which is a big hit. I personally



love the marinated artichokes and creamy mushroom sauce - they bring an authentic touch to any meal."

Cristina recommends marketgoers try risotto with mushrooms, lasanga alla Bolognese and vegetable minestrone with a spoonful of basil pesto this winter.

## Boho Soap

What began as a creative escape from the boredom of her office job soon blossomed into a full-blown passion for soap artisan Joanne Sant.

"I enrolled in several skincare workshops and discovered the joy of crafting natural skincare products and soaps that were free from harsh chemicals," says Joanne.

"I started experimenting at home, with different oil blends, textures, refining recipes and designs. Learning the science behind ingredients, I wanted my soaps to be more than just skincare, I wanted them to be beautiful, handcrafted gifts."

Now, Joanne handcrafts a range of vegan and palm oil free soaps for her small business, Boho Soaps, offering a wide selection of around 20 scents and designs to the people of Subiaco Farmers Market each Saturday.

"Our soaps are handcrafted using the traditional cold-process method, this keeps all the nourishing properties intact, so every bar is packed with hydration," says Joanne. "We use a rich blend of plant-based oils including shea butter, cocoa butter, coconut oil and rice bran oil, each chosen for its nourishing benefits."

With her inspiration for scents coming from the Western Australian landscapes around her, Joanne names each soap after a local destination, capturing the essence of each within her recipes.

Winter recommendations include Bibbulmun Woods bar with warm notes of sandalwood, musk, amber and cinnamon, and Serpentine Falls with a sweet and toasty vanilla, honey and oat scent.



Made by Alida

## Don't miss . . .

Made by Alida (AKA jeweller Alida Capelletta, above) - a regular at Subi Farmers Market who not only creates some of the most beautiful fine silver earrings you're likely to find, but also crafts ceramics, spoons and other objets d'art making her stall hard to walk pass on a Saturday morning. Fascinated by her quest to find the balance between nature's organic yet complex forms and geometrical landscape structures, you'll find her work reflects those organic shapes, textured surfaces and unique creations. She also stocks some wonderful incense sticks and holders to match. ■

Mistelle owners  
Thomas Desrues and Marie Marsaa



# Magnifique Mistelle

Shenton Park's good fortune continues as Mistelle French Bistro welcomes another passionate couple to the front and centre of this charming space. **Lisa O'Neill** discovers the delightful path that brought Marie and Thomas to running their own restaurant.

**U**pon walking through the front doors of Mistelle, regulars will sense an energetic shift with warmth and conversation now firmly embedded in the establishment. The effervescent force of Marie Marsaa, one half of the French couple who have been running Mistelle since late 2024, adds a layer of joy to Mistelle that is impossible to resist.

When the opportunity arose to take

over Mistelle, when previous owners Benoit and Chantelle

Lasplace decided to move on last year, Marie raced home to her partner Thomas Desrues bursting with excitement.

"I had been working as venue manager at Sentinel Bar and Grill for five years, which I was happy doing, and Thomas and I had become regulars at Mistelle because we had fallen in love with the place where

we could relax with a nice bottle of French wine and eat good food,"

Marie says. "We never mentioned to Benoit that we wanted to run our own place, so when he sent me a text to tell me he was selling the restaurant and thought of us straight away, I raced home to Thomas like a crazy person!"

Benoit knew the combination of Marie's sommelier and front of house experience with

Thomas' exceptional chef resume would be a recipe for success. Thomas had also been very happy, two years into his chef role at Perth's iconic European restaurant, Balthazar.

"It was a hard decision to leave Balthazar because it was such a great playground, you have an idea and it's possible, I learnt so much there about what works in Australian kitchens with good European food," Thomas says. "Marie straight away saw the big opportunity here and if I let myself dream of opening a restaurant, it would be just like this."

The menu was already designed with Thomas in mind, his French cooking skills (three years of culinary school and working in multiple Michelin-star restaurants adapting to his new kitchen with ease.



"The menu is really nice with entrees to share and only four mains, so it was a good place for Thomas to come in and add his own flavours to it," Marie says. "Every month we do a special based on a different region, so we have agneau à la Provençale now and in the colder months, we'll have boeuf Bourguignon, plus Thomas' paté en crouste is amazing.

"We have kept the spirit of the menu the same because we already

loved it, but we added our native south west flavours to it like our Piment d'Espelette."

Another new touch is the vintage drinks trolley, which Marie has loaded up with French digestive bottles to create a sweet end to a beautiful meal at Mistelle.

"It's the classic French way to end the meal with something from the trolley and I love to explain all the stories of each bottle, especially the

Pineau de Charentes which is made from the red mistelle, a muscat grape, because it is linked to the name of the restaurant," Marie says.

Regardless of the delicious food, and impressive wine and drinks list, you'll leave feeling warm and fuzzy thanks to the cordiality of Marie who genuinely loves people and the opportunity to share stories with them.

"I want people to come here and enjoy the moment, I love to explain the French way to them and share some of our life stories – even if I tell them my partner is working in the kitchen and they call out to him 'I want to marry you, your cooking is so good,'" Marie laughs. "We have a customer, Dave, who comes in by himself once a month and sometimes I sit down with him for a bit because I know he likes to talk too."

Book yourself in on a Tuesday night for the 'test kitchen' and enjoy the conversation even more with no menus while Thomas creates a culinary adventure for your table. Wash it all down with a perfectly balanced Mistelle Spritz and *voilà, la vie est belle.* ■



## Dishes driven with heart and soul

MATTHIEU WYATT'S INTUITION RESTAURANT IS A LABOUR OF LOVE AND A MAJOR ADDITION TO SUBIACO'S GROWING LEGION OF EXCELLENT EATERIES. *BY* Gail Williams.

**S**ubiaco diners are certainly intuitive. They're pretty quick on the uptake, keen to suss out an excellent Mediterranean restaurant when it pops up on their main strip.

Case in point? Intuition, where satisfied customers at a Rokeby Road relative newbie often genuflect towards the owner-chef, Matthieu Wyatt, as he goes about his long working day.

Over the past year, many customers watched in awe as the hardworking Montpellier-born chef transformed a once-thriving but vacant spot via a hands-on labour of love to the light-filled, stylishly-decorated and welcoming place it is today.

But while they worship at Wyatt's altar of beef tartare, eggplant caviar,

duck liver pate and zucchini flowers, few food lovers know of the Michelin-star-studded career which paved the way for his journey from Lyon to Subiaco.

Wyatt - whose father is English and mother, French - honed his craft at the high-end Restaurant Marguerite, under the guidance of culinary royalty, Paul Bocuse, one of the world's most famous chefs.

Bocuse, who died in 2018, was known as the pope of gastronomy, an early pioneer of nouvelle cuisine and was famously the inspiration for the chef in the 2007 animated film, *Ratatouille*.

The young Wyatt also did a lengthy stint at another Michelin-starred restaurant in Lyon's Christian Tetedoie before arming himself with



recipes (but very little English), and moving to Perth with his now wife, Jennifer. He went on to score a job at Nedlands' restaurant, *Chez Pierre*.

Wyatt's stellar CV is not something he boasts about as he labours away on the pans in his renovated kitchen, spurning a slavish following of recipes to cook with feeling and



intuition (hence the name).

He remains modest and unassuming about his time spent learning the finer arts of terrine de foie gras and molleux chocolate, often working 110 hours a week.

"I was just a chef de partie, part of a big brigade," he shrugs, Gallic-ly.

And, as much as he loves the cuisine of his homeland, he is adamant that the restaurant also focuses on dishes from Spain and Italy with focaccia, croquettes, ravioli, ricotta gnocchi and octopus with romesco sauce making it onto the menu.

"It is designed to offer flexibility for different preferences," he says. "Customers can choose a sharing style dinner or opt for their own meal in a more classic setting. The concept is to blend the culinary traditions of Spain, France and Italy to create dishes that offer a unique twist on classic recipes from these countries.

"I focus on using the freshest



produce I can find and I source local ingredients as much as possible to support the community, including coffee beans from Rocket Fuel, mushrooms from the Mushroom Guys and oysters from Albany."

The reaction from Subi locals has been very positive with many punters now taking advantage of being able to call in just for a glass of wine without

having to order food.

Most, however, are inclined to stay and order something substantial to go with their tittle.

Many have been heard to utter that they would choose the duck liver parfait as their final meal. Wyatt takes a different tack when asked what he would choose.

His eyes go just a little bit misty as he answers.

"Oh that's a tough one. There are so many things I love. But if I had to choose, I'd go with my Mum's seiche a la rouille, my grandma's salad (she makes a dressing I have never been able to recreate) and my grandpa's slow-cooked leg of lamb for Easter.

"Those meals bring back so many emotions and memories. And that's what makes them special to me."

So he learnt to cook with intuition – in the heart of his family.

*Intuition Wine Kitchen, 279 Rokeby Road, Subiaco* ■

# Horse sense

THE UNICORN BAR ON NICHOLSON ROAD HAS A NEW OWNER IN THE SADDLE - AND IT'S ALL CHANGE AT THE POPULAR WATERING HOLE.

BY Gail Williams.

**B**e the unicorn that stands out in a crowd of ordinary horses." That quote is ringing in Adam Lee's mind as he and his team reinvent one of Subiaco's best-loved places to quench a thirst.

But his Unicorn is one with a capital U. And the horses in question are the wealth of hospitality venues dotted through Subiaco and Shenton Park.

Lee and his partners - Matthew Kerfoot and Andrew Friars - are hoping their Unicorn will stand out, head and shoulders above them all.

With a combined 60 years of hospitality experience between them, the chances of that are pretty high.

After all, their FAM consultancy group has provided advice on décor, menus, winelists, opening hours and entertainment, staffing and marketing to some of the state's most popular venues.

Says Lee: "Over the years we have consulted to all sorts of operations from bars to cafes, food trucks, hotels and pop ups."

So they know what works, right down to the brand of olives.

And they know what customers want in an experience at their neighbourhood local, that keeps them coming back.

The Unicorn (208-210 Nicholson

Road) has been getting repeat customers under its various guises since the building went up in 1934.

At one stage it was a candy store for the nearby Shenton Theatre and Gardens, where cinemagoers lined up for ice creams at interval and gazed in awe at the shenanigans over the road at the Shenton Park Hotel, now providing affordable housing for the aged.

The history is not lost on Lee. "While we are revamping the seating arrangements, rejigging the parklet out the front, improving the beer

offering, bringing back the Billecart champagne that was so popular in the bar before and increasing the menu options, we are very conscious of what the old regulars want," says Lee.

"We are using the time since taking over in December to engage with the locals and help make them feel like it is their home. We are very conscious of being present, as owners, being there to welcome customers, using their names."

They have already received positive comments from regulars who welcomed their decision to



extend trading hours and to open on Sundays.

The casual dining food component will consist of small and bigger plate options which can be prepared in the tiny kitchen.

And they also have plans to use the courtyard at the rear and brighten it up with umbrellas and plants.

"We will introduce a wine a month and expand the wine list by introducing five new whites and our beer range will expand to five local craft beers," says Lee.

"One thing which has garnered really positive feedback is our free filtered sparkling water on offer.

"Also our wine event on March 22, with the Subi Spritz festival, an Italy vs Australia Wine Showdown with Claret & Co, sold out within days, so we have scheduled another one to cater for all those interested folk."

Lee is not a Subiaco resident, but has spent enough of his earlier years in his old stomping ground, the Subi Hotel, to claim himself a local.

And he is positive about what he calls the "green shoots" appearing in the local scene.

"We love the fact that the FOUND Brewery people are here now," he says. "And Lums going through a refurbishment, Shui is great and the feeling of the old High Street is back."

As for the Unicorn standing out in that crowd of horses?

There will be many watching that space with interest.

Lee is off to a great start when he mentions that all the regulars will be invited to a special thank you party in March.

"We are super excited," he says. "It's just our way of saying thank you to the locals who have welcomed us so warmly. We will put on some complimentary drinks for everybody."

That begs another Unicorn quote:

"Dream big, sparkle more, and never let anyone dull your unicorn spirit."

Let's hope they don't change the name.

210 Nicholson Road, Shenton Park ■



#### ALL CHANGE

The Unicorn Bar is under new management with a new menu and drinks range now on offer.







# HOT STUFF

AS THE WEATHER IS COOLING DOWN, THERE ARE MANY FABULOUS SPOTS TO GET A HOT DRINK (AND TREAT ON THE SIDE!) IN AND AROUND SUBIACO.

By BROOKE EVANS-BUTLER.



Dome



Louis Boeglin

## BEST COFFEE

### DÔME

26 Rokeby Road, Subiaco

A beloved community icon, known for offering locals a welcoming relaxing space and comfy leather chairs, is the perfect place for these cooler days. Sit back and enjoy what is arguably the longest hot drinks offer in Subi. Expect all the classics, including every version of Macchiato, Viennese coffees and Chais, to their extensive range of loose-leaf teas, all served in a pot for the freshest, full-flavoured cup.

### BREW-HA THE RITUAL

3-4/162 Rokeby Road Subiaco

Brew-Ha is a staple in Subiaco for its great coffee, made from Arabica coffee beans. Ask the staff about their

recommendations, depending on your flavour and strength preference. If you are not into coffee, they also offer a range of high-quality teas.

### COMMUNITY COFFEE CO.

292a Barker Road Subiaco

With multiple locations, Community Coffee Co. is becoming a name synonymous with good coffee. Their buzzy venue in Subiaco is always popular – it's a great place to check out for the coffee, egg sandwiches and the atmosphere.

## HOT CHOCOLATE

### LOUIS BOEGLIN PATISSERIE

94 Rokeby Road Subiaco

A taste of France in Subiaco, Louis Boeglin Patisserie is the perfect place



to go if you want a sweet treat. But if you are stopping in for some of their delicious pastries, make sure you also try out their hot chocolate – it is chef's kiss!

## DRINK



1982 Food + Coffee

## MATCHA

**MASTERS** A visit to 1982 Food + Coffee isn't complete without one of their matchas (left), while Boucla is a perfect spot for brunch or a sweet treat (below).



Boucla

## BEST LATTES

### ROBY CAFÉ

127 Rokeby Rd Subiaco

Known for their range of sweet treats, Roby is a great café to visit if you want to indulge your sweet tooth – but it also has a great hot drink menu. Try out their Biscoff Latte if you want something different to your usual flat white.

### PITCHER AND IRON

1/23 Railway Road Subiaco

Pitcher and Iron is the place to go if you want to indulge in waffles – but it is also the go-to place for a range of flavoured lattes, including salted caramel. Delicious!

## BEST MATCHAS

### 1982 FOOD AND COFFEE

Shop 3/1 Rokeby Road Subiaco

1982 Food + Coffee has some great coffee choices (they are known for using local coffee beans from Margaret River Roasting Co) and a range of organic teas. Be sure to try their matchas!



Jean-Claude Patisserie

## BEST TEA

### THE GREEN TEA HOUSE

Shop 17/375 Hay Street Subiaco

Japan is a hot tourist destination right now – but you don't have to book a flight to be able to get a taste of Japan. The Green Tea House sells loose leaves, tea bags and matcha. You can have tastings of tea as well in store. It is also a unique place to visit if you are looking to buy a gift (for a loved one or for yourself) as they stock a range of Japanese teaware and accessories.

## BEST TASTY TREATS

### CHEZ JEAN-CLAUDE PATISSERIE

333 Rokeby Road Subiaco

This popular patisserie is the place to go if you want a treat (sweet or savoury) with your coffee. Their range of La Parisienne sandwiches are very popular and it's impossible to go past one of their tarts or croissants. Those in the know get there early to avoid the queues.



Sorganic

Pobbles

Blacklist Coffee Roasters

### Don't miss . . .

#### **Blacklist Coffee Roasters**

439D Hay Street – for the coffee bean expert, try the coffee tasting option at this tiny concept store.

#### **HoneyBeanz 28 Hood Street**

– text your order and pick up your favourite brew from this friendly spot.

#### **Louis Baxters Subiaco Square**

– grab a spot outside and watch the world go by.

#### **Market Caff ONE Subiaco**

– great spot for a Saturday brekkie combo.

### BEST ATMOSPHERE

#### **BARK**

502 Hay Street Subiaco

Yes, Bark is the place to go in Subi if you want to go out for a beer with friends and enjoy some great food and music. But did you know it is also a great place to get your coffee? Even if you don't have the time to soak up the atmosphere and enjoy a meal with your friends, you can get your coffee to go.

### BEST SPOTS FOR COFFEE WITH YOUR PUP

#### **THE LITTLE PANTRY**

206 Nicholson Road Subiaco

Great coffee and all-day breakfast – what's not to love? The new owners have created a winning menu (try the omelette for brekkie) with great coffee. Another plus is its outdoor garden area, which makes it a popular place to take your dog.

#### **POBBLES**

121A Hay Street Perth

This café has great coffee, a lovely spacious area to dine – and it is also pet friendly. It is a great spot to bring your furry friend for a Puppuccino. ■

#### **YOURS TRULY**

284 Hay Street Subiaco

Yours Truly has some great tasting coffee – but is also known for its food selection including a range of bagels and sweet baked treats.

#### **SORGANIC**

273 Rokeby Road Subiaco

Sorganic is loved for its artisan organic sourdough – but it's not all just bread. Sorganic has a generous food menu along with a range of organic coffee and teas to enjoy.

#### **BOUCLA CAFÉ**

349 Rokeby Road Subiaco

Boucla is a lovely café with a great menu – go for breakfast or lunch – but a coffee with a slice of cake is an absolute must!

#### **LAYERS BAKERY**

Shop 10/29 Station Street Subiaco

Another taste of France in our own backyard. Near Subiaco Station, the pastries lovingly made at Layers Bakery will pair perfectly with your morning coffee.



HoneyBeanz



# DIPLOMATIC PLATES

IT'S THE NEWEST HOSPO  
VENUE TO TAKE UP  
RESIDENCE ON ROKEBY  
ROAD, AND THE EMBASSY  
PROMISES TO BE  
EVERYBODY'S NEW HOME  
AWAY FROM HOME.

By GAIL WILLIAMS.

**T**he Embassy is the latest incarnation of one of Rokeby Road's most popular hot spots - and the brainchild of Devlin's owners, Simon and Teresa.

If whisky-sipping punters at Simon Devlin's The Embassy feel a ghostly presence while they are tucking into succulent steaks, there's no cause for alarm.

The warm and welcoming vibe throughout the three-storey, historic building - once home to The Witch's Cauldron and then Dilly Dally - could well be due to one of its popular former patrons, J Barrey Williams.

Williams - a shameless showman with a booming laugh and a bottomless well of stories - was Devlin's well-loved mentor.

The two often shared long lunches of garlic prawns and sirloins with mashed potatoes at the iconic Rokeby Road eatery Devlin has just transformed into a rustically-furnished brasserie where he promises to deliver Perth's best steak.

In fact, it was Williams, the former TVW 7 General Manager and CEO of the WA Club, who ignited (pun intended) the idea for Devlin to open his own eponymous cigar lounge.

The Devlin's cigar lounge opened in 2003 - first in the Colonnade and then in Hay Street - and has worked its way into Subiaco history.

"In 1999 I was in my mid-20s and was standing outside a restaurant after dinner one night, puffing away, and a dapper man walked over and



**NO PASSPORT REQUIRED**

The Embassy's owners, Simon Devlin and Teresa Klenk, are aiming to serve Perth's best steak in their new venue.

asked me what cigar I was smoking," says Devlin.

"That man was J Barrey Williams who would become my mentor, would introduce me to people who would take Devlin's to the next level and also show me how to wear a suit properly."

At the time, Williams was CEO of the WA Club and he approached Devlin with his idea to turn the back room into a cigar club and soon after, Churchill's Cigar Club, was born. That club morphed into Devlin's, which has become one of Australia's leading suppliers of cigars as well as offering a huge range of men's gift ware in a relaxing, luxurious and very private haven.

The Devlin's Chesterfield has hosted some famous names including the godfather of soul,

James Brown, along with high-profile, cigar-smoking former federal treasurer, Joe Hockey.

One suspects Hockey would fit in comfortably in a venue with a name like The Embassy, complete with its own Foreign Office bar - previously Bar Loiter - and a private entrance with a rollerdoor in the basement.

But Devlin is keen to emphasise that The Embassy, which offers champagne and whisky bars, private dining spaces, a rooftop area and Perth's best steaks is not a cigar bar and just laughs at references to smoked meats and fiery dishes coming out of the kitchen overseen by a former Pirate Life Brewing chef.

Charlie Vargas is a Brooklyn-born talented pizza and burger man who knows a thing or two about cooking on a wood-fired grill. Jerry Fraser,

well-known oyster shucker, will also do a stint on Fridays.

"It is not a themed restaurant at all," says Devlin. "Our motto is a place where you will always feel at home. That's the thing about an embassy. An embassy is traditionally known as a home away from home.

"At our embassy, people will be served by staff who share our philosophy of making sure people are always well looked after and feel comfortable."

The refurbishment was a a team effort. Much of the hands-on work was carried out by contacts of many of Devlin's 500 members, and was overseen by Devlin and his partner, Teresa Klenk, who plays a pivotal role in the business.

And how did they celebrate the opening on February 13?

Devlin laughingly admits to lighting up a big Tatuaje cigar, his favourite.

"Not on the premises, of course," he says. "And at home I enjoyed it with a Balvenie Doublewood 12-year-old whisky."

J Barrey Williams would have approved. ■



Why I  
love Subi

“

WHY I LOVE

Subiaco

**WE ASKED EMILIO SESSA – VICE  
CONSUL OF ITALY IN WESTERN  
AUSTRALIA AND SUBIACO RESIDENT  
– WHY HE LOVES THE SUBURB HE  
CALLS HOME SO MUCH.**

By BROOKE EVANS-BUTLER.

***How long have you lived  
in Subiaco?***

We landed 18 months ago, in July 2023, going straight from the scorching Italian summer to Subiaco's fresh and cosy winter.

***Why did you decide to make  
Subiaco your home?***

When I was appointed Vice Consul of Italy in Western Australia, my wife and I started looking for the best place to settle. Subiaco was the clear winner. It's close to the CBD, surrounded by green spaces, near amazing beaches, and full of great infrastructure and services. Plus, its historical connection to Italy made it an even more special choice for us.

***Where in Subiaco can you get  
the best coffee?***

There are several places in and around the town to get a good coffee, but my favourite ones are Chez Jean-Claude Patisserie and Café Melograno (both of them at the end of Rokeby Road), that for us represent "il Corso" of Subiaco, the main and most lively street of the town, where strolling around is a real pleasure.

***What is your favourite restaurant/  
café in Subiaco?***

It's quite a difficult question, because there is such a wide choice of good restaurants, cafés and pizzerias, that it is not easy to identify a real

favourite place. However, during the last months, my family is very happy when I propose to go to dinner at Lapa, the Brazilian restaurant.

***Are there any secret gems that  
you love to go to?***

I really love biking or simply walking around Subi, discovering the various gems of our city: the monumentality of the Mandurah giant, the secret "oriental style" garden of Devlin's or, my favourite one, the remains of the monastery of New Subiaco in Barrett Street, where the history of our city started in 1853 thanks to the determination of the Benedictine monk Rosendo Salvado. I investigated a bit about the foundation of Subiaco, discovering a real interesting story. When Salvado decided to build a new monastery in the Swan Colony, he took inspiration in a location between Lake Monger and the Herdsman, as this location reminded him of the place where he served as a monk during the 10 previous years. You'll not believe me but before landing in WA, he spent 10 years in the abbey of Cava, which is located only 10km off Salerno, my hometown in Italy. This is probably the real reason why Subiaco is so familiar for me.

***What do you and your family do  
in Subiaco on the weekends?***

We feel so lucky when it comes to weekends. Our kids go to Rosalie

Primary, and we're also neighbours with many families from the school. On Saturdays or Sundays, at least one day of the weekend always includes an activity planned within this community.

***If a visitor wanted to explore the  
area for a day, where would you  
recommend they go?***

Subiaco is an extraordinary treasure chest of attractions able to satisfy almost all kind of visitors: for a classic Aussie-style BBQ day, Shenton Park is one of the best places around Perth. For some shopping, Rokeby Road and surrounding areas have plenty of choices. The Subi Farmers Market on Saturdays is perfect for lovers of fresh vegetables and fruit in an open-air environment, while the Subiaco Hotel is the best spot for "aperitivo time". The Regal Theatre, in the very heart of the city is a real cultural hub, offering a wide range of entertainment, from comedy shows, to latest released movies, from concerts to song contests, such as the "Sound of Italy - Sanremo", which every year selects the best young Australian singer for the worldwide famous stage of Theatre Ariston of Sanremo in Italy. For a relaxing time, don't miss the recently restored library, and finally for the sport lovers, there are plenty of sport facilities.

***Anything else to add?***

In addition to all the attractions and facilities, Subiaco is a zero-stress city - no traffic, smiley and friendly people, and a positive vibe all around the year. It's not by chance the City of Subiaco has been ranked the most liveable place in Australia in the country's biggest social research survey - the 2023 Australian Liveability Census. It's such a unique place to live in that we'll definitively miss when we will move to another country. ■

Juanita's



Lulu La Delicia



Shui



Yiamas





# And the winner is . . . Subiaco

THE WA GOOD FOOD GUIDE AWARDS HAVE BECOME AN ESSENTIAL PART OF THE STATE'S FOODIE CALENDAR – AND THIS YEAR, SUBIACO MORE THAN HELD ITS OWN AGAINST THE BIG BOYS AND GIRLS OF HOSPITALITY. *By GAIL WILLIAMS.*

**P**erth's hospitality heavyweights recently donned their glitzy glad rags for the industry's version of the Oscars. And, wow, did Subiaco's movers and cocktail shakers prove they know how to party. Hard!

The uber cool rock stars behind our suburb's favourite bars, restaurants and breweries swapped checked pants and stained white jackets for sequins, plunging necklines and snappy suits when they took over Northbridge's The Rechabite - from the rooftop bar to the basement.

Local luminaries like Joel Valvasori, Luke Foyle, Chase Weber and Mitch Jenkin did their suburb proud pocketing awards and shout-outs in the annual WA Good Food Guide awards which honour hospitality's best of the best.

While one high profile Subi wit joked that the night should change its name to the Gibney Awards (the

new Cottesloe eatery which took out restaurant of the year and a swag of others), the Subi stars had every reason to party.

It's proof that Subi is punching well above its weight when it comes to celebrating excellence in a wide range of fields as eight Subi venues were included across three categories - Top 100, Top 25 Bars and Top 25 Pubs and Breweries.

Crowning them all was Joel Valvasori, owner of Lulu La Delizia, who recently handed over the cheffing reins to James Higgs, to concentrate on welcoming customers and talking wine with them while keeping an eye on the kitchen from afar. Not only did the popular pasta palace rate three stars in the top 100 list but Valvasori also received a gong for Excellence in Front of House - an honour which the normally circumspect owner-chef was

extremely chuffed to be take home on the night.

Accepting the award, Valvasori paid tribute to his team while stressing the importance of hospitality venues connecting with their local communities.

"Lulu has become something that has been becoming rarer to find in Australia," he said.

"A small restaurant run and fronted by not only the people that own it, but a place that is always full of familiar faces.

"I love it when people come up to me and don't automatically ask what the special of the day is, but ask 'how are you?'"

Team work was a theme that ran through the night as venue owners acknowledged their staff and colleagues.

Here's a rundown on the Subi stars of the night and all are worth a visit very soon.



Lulu La Delizia

**La Bastide** ★★

*Two stars awarded to venues worth booking ahead and crossing town for, where every time will be a great time.*

Owners Rob Breden and Michelle Natta are unashamed Francophiles, who continue in this Onslow Road eatery where previous hospitality legends, Todd Stuart and David Coomer, left off.

It may have taken them a while to find their feet with the locals but now regulars are taking to a cheeky Sunday arvo glass of Pol Roger with a dozen oysters like canards to eau.

That's just for starters. Many who start out with the bubbles on La Terrasse, segue on to Wagin duck fillets with green beans and pommes dauphinoise, steak tartare or coq au vin.

Poke your head inside, even if just for a peek at the astonishing 16-page wine list.

No surprise to discover in this converted old home where family members pop up everywhere from kitchen to front of house, that Breden is an importer of French wine.

**Lulu La Delizia** ★★★

*Three stars awarded to those restaurants representing venues achieving everything they set out to on all counts.*

If you haven't dined at Lulu La Delizia yet, you're either on a carb-free diet, you don't like noisy restaurants or you have not heard of Friuli or the Venetian spice route which this eatery and wine bar showcases in a heartfelt tribute to owner Joel

Valvasori's Nonna, Luigia Valvasori.

Love, respect and passion are here in mouthwatering abundance in every bite of silky, luxurious pasta. And if you think your corzetti should be swimming in sauce, perhaps you should try somewhere else.

As Valvasori says: "We believe that pasta is one of the most beautiful crafts in the world, but is all too often lost in a wash of sauce. Sure, a bowl of pasta needs to be delicious, but people's focus is far too often centred around the sauce. We really want to put the focus back onto the pasta itself. Hours of time is spent crafting and perfecting the pasta for every bowl that we serve. Not only do we want you to taste our delicious flavours, but we want you to be able to feel our dedication."

We do! Forget about the low carbs and tuck in. And, yes, it is noisy.



La Bastide



Yiomas



Lulu La Delizia

## Shui Subiaco

We wholeheartedly agree with the WAGFG judges who described this pan-Asian eatery on the site of old Funtastico as a “burst of culinary and aesthetic energy on Rokeby Road.”

Hear, hear! Even if you don’t know how to pronounce the name (Shway) you get the good vibes that come automatically with every venue in the stable of the Sesh Mafia team (Leigh Power, Ben Tua, Chase Weber and Eoin Kenny). Their other venues - Papi Katsu, Margot’s and Lupe’s Cervceria - might be a bit clubby for punters of a certain age, but Shui is always packed to its Rachel Feldhusen-designed crane ceiling.

When they’re not being seduced by a flash of fire or smoky aromas, punters are succumbing to Power’s

plump dumplings, a pad krapow tofu, Malaysian Kapitan curried duck legs or roast shallots slathered in miso butter.

Everyone is welcome, as these boys know how to party. And even timid boomers might find themselves actually enjoying a splash of rainbow colour and shichimi-spiced tempura okra if they take a spot at the 24-carat bar.

## Yiomas ★

*One star awarded to those venues with an element of sparkle, and polish, vision and execution that's above average.*

The Subiaco community has much to thank Michael Roach, Phillip Arnold

and Laurence Greenfield for. The team behind Community Coffee Co. have not only turned an unassuming entrance to a back laneway into a hub for one of the best caffeine hits in Subiaco, but they also stylishly revamped the old cliched image of Greek tavernas when they took over George’s Meze in Denis Street. In a romantic nod to Greek, Cypriot and Turkish cuisines, chef Justin Scarvaci weaves his culinary magic with authentic reverence to charcoal cooking, churning out Corfu-style octopus and freshly-butchered meat from the grill. You may not hear a bouzouki playing but you will feel like you are in a courtyard in the backstreets of Santorini - without the crowds of tourists.



Shui Subiaco



Cherubino City Cellar



Juanita's



Cherubino City Cellar

TOP  
25  
BARS

*From deep cellars packed with classics to cocktail staples given new life. One thing that they all share, though, is that above everything, they're places we unequivocally recommend to pull up to for a drink first.*

**Cherubino City Cellar**

What would Subiaco be like without Cherubino City Cellar? It's a question often asked by regulars. And, dear peeps, you know who you are. You're the ones who are welcomed by name when you trudge up the stairs and -

against a backdrop of exquisite wines - you call out breathlessly "where's my barrel-aged Negroni?"

Venue manager Jonathan Diaz and somellier Simoné Ratti immediately swing into action because they know just how you like it, served in a generous glass pouring three-quarters of the way up and garnished with a swirl of orange peel. And while you recline back on a luxurious couch putting your feet up recklessly, they bring you the Eftpos machine to save you the energy of getting out of your posy. That's how things roll in this delightful, relaxing hub in the heart of Subi, oozing with warmth, class and generosity. Oh, and we haven't mentioned the food yet. How does stracciatella with roasted red

peppers sound? And just to make sure you really do get to the top of the staircase entrance, artist Brendon Darby entices you upwards with an oil painting still life of just that.

When you reach the top, you really will think you have arrived in heaven with a few cherubs to greet you. And if you're really lucky, they could even be Larry and Edwina, the angelic owners.

**Juanita's**

If you want to catch Subi cricketing celeb Adam Gilchrist, head to Juanita's on a Sunday afternoon. The reason he and wife, Mel, are regulars? They mingle in with other Subi locals to soak up the relaxed



Lums

and egalitarian vibe where everyone respects everyone else, whether they're celebrities or the bloke next door. The bloke next door could be Subi residents Nic Trimboli, restaurateur and co-founder of Little Creatures, real estate agent, Michael Hoad or film-maker Ella Wright. All are welcomed with open arms by owner Luke Foyle who was thrilled to make the cut.

"We are just a little wine bar," he says. "We have a really tiny kitchen so our offering, food-wise, is limited. But we are thrilled and love what we do. If you live in Subi and come to Juanita's, you are guaranteed to bump into someone you know. We try and remember everyone's name. A lot of the people I call friends now are people I met at Juanita's over the past seven years."

So egalitarian is this neighbourhood wine bar, that they don't take bookings. Regulars know to come early to score a table outside. If unsuccessful, the friendly table occupiers often make room for the strangers which are friends you just haven't met yet.

## Lums

As a Subi resident, Lums co-owner, Mitch Jenkin, knows what his customers want in a neighbourhood bar. When he and his partners took



Lums



Juanita's

over an old heritage listed two-storey shop in Hay Street in 2022, they knew that respect was important.

They named their wine bar Lums after the original owner of Lums Grocery & General Store and promised not only to know their customers' names but that of their dogs as well.

The 120-seater has just had revamp and they are kicking goals with their new chef's San Sebastian-inspired menu. Zac Stanning is delivering the goods in the form of duck breast with



*A key factor to be included was the place of each venue within their community and the purpose they serve; our view that a good pub or brewery is a multi generational meeting place that has a come one, come all feel.*

## FOUND Subiaco

Tick. Tick. Tick.

The judges were satisfied that FOUND easily satisfied the complete criteria and - moments after opening their doors on the old Golden West site - Found owners Will Irving and Steve Finney were raising glasses to their overnight success.

Locals say they are very happy sinking craft beer in the revamped venue and are choosing from 24 taps to wash down a Korean corn dog or two.

It seems that Found has definitely found its spiritual home.

apricot puree and forest mushroom gnocchi. Ooh, I think I'll have a little La Violeta vermentino with that, thanks.

Jenkin is thrilled to be on the list but humbly shrugged off the inclusion.

"We are absolutely stoked to be included in such a high-quality list," he said.

"Full credit to our bar and kitchen teams for making the venue what it is. And all of our regulars for popping in for a chilled red any day of the week."

Now, that's what you'd expect from a Subi cool dude. ■

# FIRST FOR **Subi** fashionistas

KIVARI BRINGS A TOUCH OF CLASS TO 1 ROKEBY ROAD, AS IT OPENS ITS FIRST STORE IN WA RIGHT ON OUR DOORSTEP.

BY Beverly Ligman.

Lovers of effortless elegant resort wear rejoice

Lovers of effortless elegant resort wear rejoice ... beloved Aussie brand KIVARI has chosen Subiaco to open its first ever store in WA.

In a prime position at the top of Rokeby Road in the heritage-listed Rogerson building, KIVARI needs no introduction for those who love an elevated classic and a feminine dress with a twist.

Founded in 2014 by Kirstin Keyzers (known to many as Kiki) expanding to the west with a physical footprint no less marks a significant milestone for the brand.

Subiaco's charm, creativity and connection to its local community was seemingly the perfect brand alignment for KIVARI.

"KIVARI has always been about creating beautiful spaces and collections that inspire connection and empowerment," Kirstin says.

"Opening our doors at 1 Rokeby Road is not just about a new location; it's about honouring the heritage of this incredible area while inviting our customers into an experience that's uniquely KIVARI."

The boutique offers a thoughtfully-curated shopping experience, showcasing KIVARI signature collections known for their high-

quality fabrications, timeless design, and impeccable attention to detail.

From classic pieces for a capsule wardrobe to versatile resort and swim wear, the KIVARI woman seeks beauty, connection and authenticity in everything she wears.

Sustainability is at the core of the brand, and this new space aims to exemplify KIVARI's

commitment to creating an inviting, eco-conscious environment for Subiaco shoppers to enjoy.

The Subiaco store is the 11th KIVARI boutique to open in Australia.

*For more information visit [kivari.com.au](http://kivari.com.au) or follow @kivarithelabel  
Find KIVARI @ 1 Rokeby Road, Subiaco. ■*



“

KIVARI HAS ALWAYS  
BEEN ABOUT  
CREATING BEAUTIFUL  
SPACES AND  
COLLECTIONS THAT  
INSPIRE CONNECTION  
AND EMPOWERMENT

~ KIRSTIN KEYSERS  
*Kivari*



SHOP

Dion For Brides

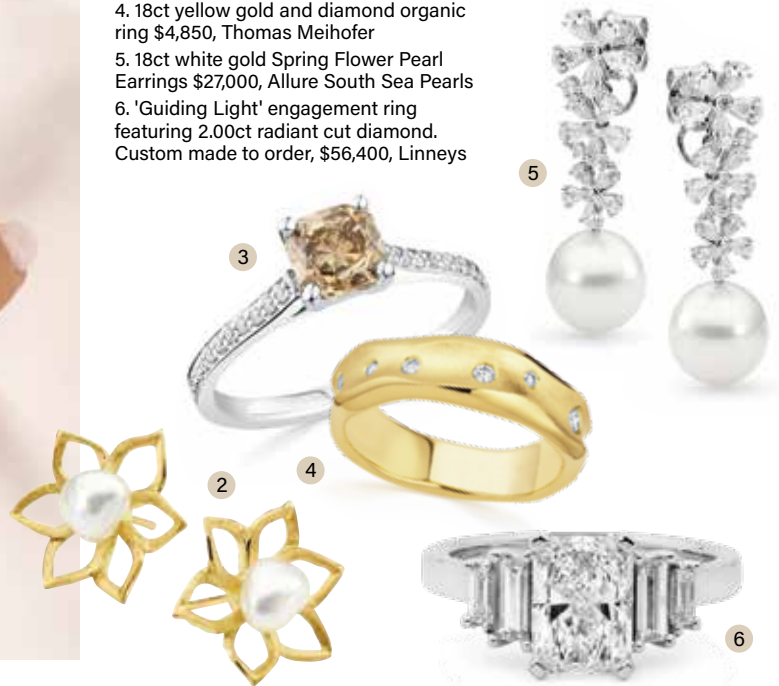
YOU'RE AN  
AUTUMN BRIDE –  
CONGRATS! HERE'S  
OUR GUIDE TO  
GETTING HITCHED  
AT THIS BEAUTIFUL  
TIME OF THE YEAR.

# Happily ever after

**A**utumn is one of the most beautiful times of the year to tie the knot in Subiaco. With stunning foliage, comfortable temperatures, and plenty of seasonal charm, planning an autumn wedding in our vibrant suburb can be truly magical. Here are five things to consider when dreaming of your big day during this most mellow of seasons.



1. James ring & Dupe, prices from \$4,000, Diamond Collective
2. Wildflower South Sea Pearl earrings \$2,250, Linneys
3. 18ct white gold, champagne and white diamond ring \$7,950, Thomas Meihofer
4. 18ct yellow gold and diamond organic ring \$4,850, Thomas Meihofer
5. 18ct white gold Spring Flower Pearl Earrings \$27,000, Allure South Sea Pearls
6. 'Guiding Light' engagement ring featuring 2.00ct radiant cut diamond. Custom made to order, \$56,400, Linneys



### Diamonds are forever

Choosing your perfect ring is one of the great pleasures of getting engaged, and Subiaco has some excellent jewellers to make the experience extra special. Linneys, Thomas Meihofer, Allure South Sea Pearls and Diamond Collective all offer a bespoke service for happy couples. All you have to do is fall in love with your perfect ring.

### Planning your party

While autumn in Perth generally brings mild temperatures, weather conditions can still be unpredictable. Rain showers are possible, especially in late autumn, so consider indoor venues like Cherubino City Cellar, Lums Wine Bar (with its newly renovated party space) or the Vibe Hotel's rooftop restaurant, Storehouse, for your engagement party.

### Mellow yellow

Subiaco is known for its picturesque streetscapes and beautiful parks, making it a perfect backdrop for an autumn wedding. Embrace the season's rich hues - deep reds, oranges, and earthy tones - for your floral arrangements and

decor. Cottage Garden is a local florist with expertise in creating beautiful bridal and wedding party bouquets.

### Say yes to the dress

With fluctuating temperatures, dressing appropriately is crucial. Brides and bridesmaids may want to opt for dresses with longer sleeves or pair their outfits with elegant shawls. Head to Dion for Brides or its sister store, Archela Bridal for inspiration, or Zolotas Australian Bridal for beautiful handmade dresses from Greece. Grooms and groomsmen can choose heavier fabrics like wool-blend suits.

### Strike a pose

Subiaco's autumn scenery provides breathtaking backdrops for wedding photos, especially in locations like Kings Park, just a short drive away, Lake Jualbup at sunset, or the tree-lined streets around Rokeby Road. Since the sun sets earlier in autumn, schedule your ceremony and photo sessions earlier in the day to capture the best natural light. ■



Dion For Brides



# WARM BODIES

DRESSING FOR COOLER TEMPERATURES DOESN'T MEAN YOU SHOULD THROW YOUR SENSE OF STYLE OUT THE WINDOW. SUBIACO'S FASHIONISTAS KNOW THAT COSY IS COOL.

4



1



2



3



5



6



8



7



11



12



9



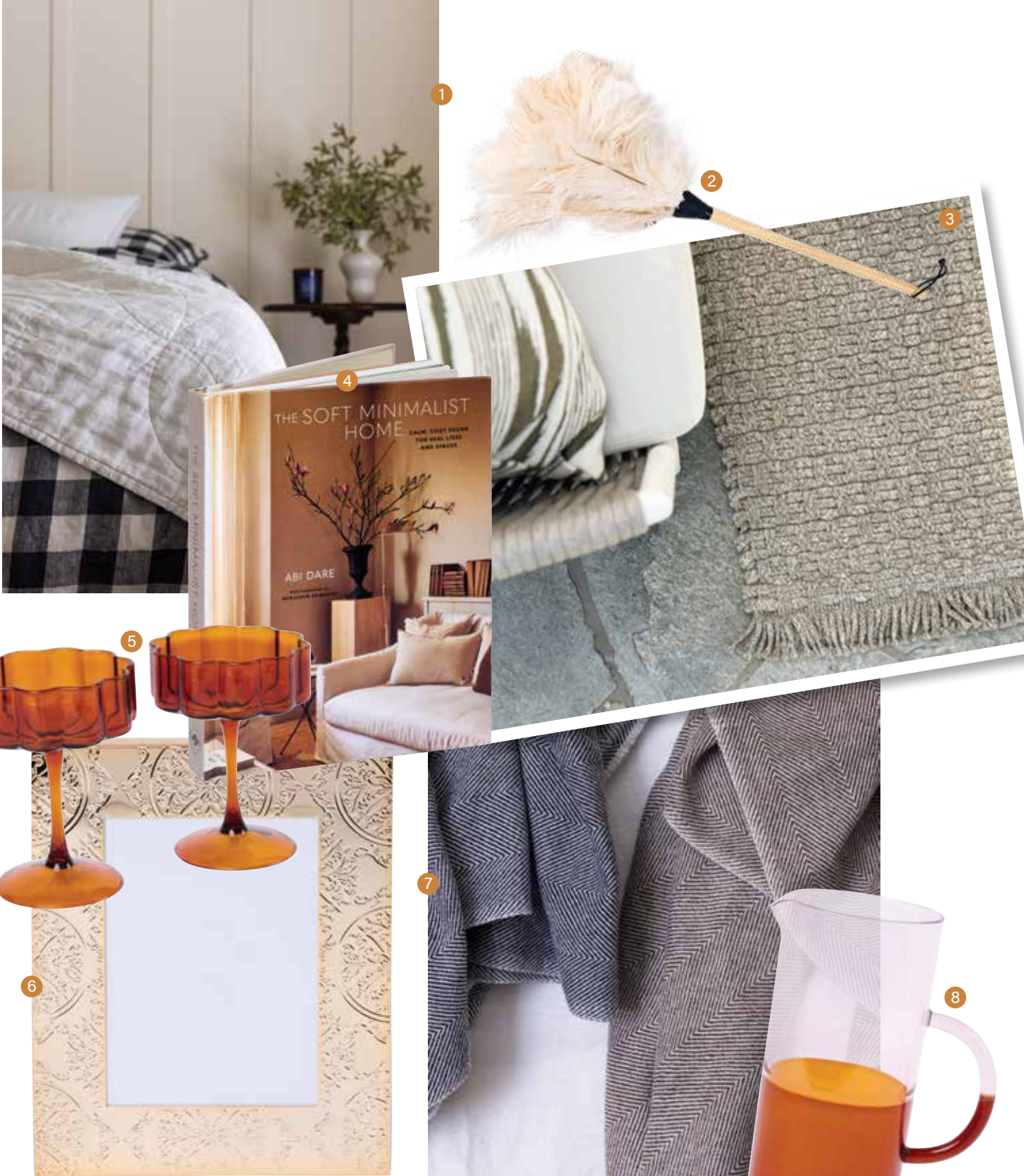
10



13



1. White Sorrento boots \$389, **Imagine That** 2. Oriental Hues earrings \$289, **Kul Kul** 3. Blue Scareb gold silk earrings \$19.99, **lisie Boutique** 4. Ethan cotton mesh shirt in olive \$119, **Imagine That** 5. Maison Otto Mars red ring \$89.95, **Kul Kul** 6. Merry People Bobbi Boots \$159.95, **Spoilt** 7. Dolcezza zip black circle jacket \$249.99, **lisie Boutique** 8. Nadia linen dress in khaki \$220, & Milly black leather slides \$199, **Imagine That** 9. Martini Osvaldo ankle boot in beige suede \$499, **Marie Claire** 10. Tote bag \$770, **Dimario** 11. Cazal black & gold glasses \$995, **Quinn Eyeworks** 12. Gingerlilly Gabriella textured long plush robe in Ivory \$119.95, **Hidden Lace** 13. Patrizia Pepe Loafers \$599, **Dimario**.



## HOME BODIES

PICK HOMEWARES WHICH SUIT THE NEW AUTUMNAL MOOD  
 OUTDOORS - AND MAKE YOUR HOME A PERFECT SANCTUARY  
 TO ENJOY RAINY DAYS AND COOLER NIGHTS.

1. Circle stitched blanket in winter white, \$365 single, \$425 queen and \$505 king size, **Bed Tonic** 2. Redecker Ostrich feather duster \$129.95, **Table Culture** 3. Bantu Sage topdown rug, 3000 x 4000mm \$6,050, **Rug Establishment** 4. The Soft Minimalist Home book \$90, **Dymocks** 5. 2 x Fazeek Cocktail glasses \$119, **Dallimores Homewares** 6. Gold Pilbean picture frame \$39.95, **Pharmacy 777** 7. Wool and Cashmere blankets in Cocoa and Indigo, \$195 **Bed Tonic** 8. Fazeek cocktail jug \$149, **Dallimores Homewares**.

# BEASTLY BODIES

THE ANIMAL KINGDOM IS A SOURCE OF MUCH INSPO FOR SHOPPERS ON THE LOOK-OUT FOR A UNIQUE BUY, FROM CUSHIONS AND THROWS TO BOOKS AND BAGS.



1. The Illustrated Encyclopedia of Extinct Animals \$32.99, **Dymocks 2.**, Elitis bird on branch cushion Guild designers \$399, **Heather Levi Interiors**  
3. Zebra rug \$795, **Imagine That** 4. La La Land Good Evening Paint by Numbers \$36.95, **Spoilt** 5. Nach leopard print stapler \$189, **Kul Kul**  
6. Moulin Roty Les Minouchkas Animal Baba \$95, **Plane Tree Farm** 7. Trollore False Apollo Butterfly brooch \$195, **Kul Kul** 8. La La Land 1000 piece  
Back Country jigsaw puzzle \$42.95, **Spoilt** 9. Soruka animal leather scrap bag \$129.99, **lisie Boutique**

# BLOOMING BODIES

IN HONOUR OF SUBI BLOOMS, WHICH WILL SOON TRANSFORM THE STREETS OF SUBI WITH A BURST OF FLORAL CREATIVITY, HERE'S OUR COLLECTION OF FLOWER-INSPIRED HOMEWARES.



1. Elitis floral cushion Designers Guild \$560, **Heather Levi Interiors** 2. Marimekko floral mug \$37.95 & tea towel \$36.95, **Table Culture**; Marimekko green shape plate \$59.95, **Spoilt** 3. Hydrangeas book \$39.99, **Dymoocks** 4. Fragonard Moment Volé fragrance, 50ml gift set \$158, **Plane Tree Farm** 5. Glasshouse flower therapy candle \$59, **Pharmacy 777** 6. Le Jardin de Fragonard Rose Ambre perfumed soap and soap dish \$60, **Plane Tree Farm** 7. Grace and James Wild Rose & Blackberry candle \$42, **Spoilt** 8. Annabel Trends sleep shorts \$39.95, **Cottage Garden** 9. Jurlique Lavender hand & Body Wash Indulgence \$125, **Pharmacy 777** 10. Anna Chandler round ceramic trivet \$18.95, **Cottage Garden**.

# Shelf life

IS THERE ANY GREATER PLEASURE THAN LOSING YOURSELF IN ANOTHER UNIVERSE, YOUR OWN PROBLEMS DISINTEGRATING WITH EACH TURN OF THE PAGE? DISCOVER YOUR NEXT ADVENTURE VIA OUR LOCAL PORTALS, THE BOOKSTORES OF SUBIACO.

BY Lisa O'Neill.





**PAGE TURNERS** Bibliophiles are well-served in Subiaco with Dymocks Subiaco and The Subiaco Bookshop, both on Rokeby Road.

**S**ubiaco has a rich history of bookstores, from second-hand to inspiration-centric book businesses in the past, but two remain stalwarts of the Rokeby shopping scene.

In 1989, The Subiaco Bookshop flung open its doors to readers with a mother-daughter duo at the helm. The mother, June Steen-Olsen, is now 97 and has left the business running to the daughter, Leigh Mann who prefers not to discuss quite how many years they've been open but is very happy to still be there.

"My mum and I didn't know anything at the time about selling books, but we wanted to own a business together so when this bookshop came up for sale, we took it on and that was it!" Leigh recalls. "Now I have my husband Gary running it with me and we're still open seven days a week."

"I tried to retire about 10 years ago, but my wife said actually I wasn't retiring and I could have Saturdays off," Gary jokes.

"And I have Sunday off! It's a small business and selling books is a passion, so to employ someone who has the same passion as us can be difficult – so we just manage each





other and tend to do it quite well!" Leigh says.

The shop is an ode to Leigh's diverse taste, with unusual and beautiful books lining the shelves and piled high upon the tables, like a treasure trove of gems to be discovered.

"I do all the buying and my eclectic taste seems to resonate with a lot of people who keep coming back, which I love," Leigh says.

"If you look around, we really do only buy the books Leigh likes so we only have about four books on sport and nothing on cars – but a lot on cooking!" Gary says.

However, Leigh's taste is often swayed by customer recommendations as much as she points them in the right direction.

"We love talking to people and hearing their ideas, and we look at broadening our range from their suggestions," Leigh says. "It's great to build up a rapport with people and we get really excited when a book



comes in and we know there are certain customers who will love it!"

Whether people buy or not, Leigh and Gary welcome everyone into their store, and appreciate many just come in to have a look.

"If they buy a book, that's just a bonus," Leigh says. "But we find there is a lot support in Subiaco for

local, independent businesses and we enjoy doing the same and shop regularly at Rokeby Road stores like Farmer Jacks and Dallimores."

Another local friend is the other bookstore on Rokeby, with zero competitive vibes, just good ones with Dymocks Subiaco.

"Dymocks and the Subiaco

Bookshop complement each other - we regularly send people to each other's stores and it just creates a bigger range of books rather than competition," Leigh says.

Dymocks Subiaco owner Tim Thomas zings with positive energy about the industry and anything book-related.

"Rokeby Road is a great place to be, we support each other and if I need to get my stickers off and share the books around, I do it," Tim says.

Running a bookshop has been a lifelong dream for Tim, who knew from a young age he had to work with books.

"I worked out very early on that I really loved working in books and the only way I could really do it long term would be if I owned a bookshop, so from the age of around 18 I started to figure out the path doing that," Tim says.

“

I LIKE INTRODUCING  
PEOPLE TO BOOKS  
THAT THEY ARE GOING  
TO LOVE AND SEEING  
THEIR REACTION  
WHEN THEY COME  
BACK AND TELL ME  
'IT WAS AWESOME, I  
LOVED IT'.

~ TIM THOMAS  
*Dymocks Subiaco*

From running a market book stall while studying business at university to working as a casual in bookshops to see what worked (and didn't), Tim cut his teeth as a weekend casual at Subiaco's Dymocks when the owner was ready to sell in 2017.

"I was a little ahead of schedule, but I had a lot of support from my co-workers to buy the business and by the time everything was signed over, we had very strong, detailed plans on the direction we wanted to take it," Tim says.

His love for books and the readers who flooded in was quickly recognised, and by 2018, Dymocks Subiaco won the Chairman's Award for Retail Excellence at the 2018 Dymocks national conference. Eight years into owning the bookshop, Tim continues to bring fun into the store each day.

"My general approach is mostly just to have fun," Tim says. "I like introducing people to books that they are going to love and seeing their reaction when they come back and tell me 'it was awesome, I loved it'. Finding the right book for someone, even if it's not my style or something I would enjoy, is so much fun."

When visiting either bookstore, both sets of owners love it when customers approach them for advice or to discuss the latest genre trends.

"Right now, the Romantasy section and any book that brings the good vibes are having big moments," Tim says. "Cosy books across every genre, like Legends and Lattes, are like getting a giant bear hug while you read them."

Down in the Subiaco Bookshop, readers are drawn to the non-fiction table where current affairs are explored from all angles.

"There's a strong move towards current affairs and we like to get in books with different views on a topic, so you have a balanced view," Gary says. "The more perspectives we open ourselves up to, the better."

A beautiful life lesson indeed. Regardless of what genre you go in for, any visit to our Subiaco bookstores will uplift your spirit whether it's via the perfectly chosen book or the discussion you'll have amongst the shelves. Pop in and see for yourself. ■







# Cosy corners

AS THE WEATHER COOLS AND THE DAYS SHORTEN, CREATE A SPACE WITHIN YOUR HOME TO RETREAT TO WITH A NOVEL YOU CAN'T PUT DOWN.

BY Lisa O'Neill.

With so many options in Subiaco to find a great book, the next step is to find somewhere cosy to curl up and spend hours lost in its pages. Whether you have ample space or are dealing with a one-bedroom apartment, we spoke to Imagine That Lifestyle Store's Jacinda Heather on how to create the perfect nook, no matter what you're working with.

## Space creation

Whether you're spoilt for choice or limited, separate the cosy zone from the rest of the room by positioning the furniture just so.

"The number one rule is to pull all your seated furniture away from the wall, which instantly creates a cosier feel," Jacinda says. "Also, position seated furniture facing each other rather than facing a wall or the television, which creates a sense of balance and harmony and encourages cosy conversation and intimacy."

Just don't be tempted to load up this space too much.

"Avoid too much clutter which will make you feel overwhelmed," Jacinda says. "You want a well-thought out design that looks cosy and makes you feel serene and contented."

## Snug colours

Jacinda says a great place to start is the colour palette of the space.

"Some colours create intimacy more than others," Jacinda says. "Clever use of earthy tones will make you feel snug such as olive greens, sienna, taupes and peppercorn browns."

While you can achieve this with a lick of paint, Jacinda suggests cosiness via colour can be achieved by using artworks featuring this tone just as effectively.

"When space is limited, introduce cosy warmth with an oversized artwork or create a gallery wall of multiple artworks such as woven rattan wall hangings and, or, wood panels for texture," Jacinda says.



### Get arty

Beyond colour, astute positioning of art on the walls behind your chosen nook space can frame the space, setting it apart from other areas of the room.

"Position your artwork in proportion to the other elements of the nook, such as a mid-sized, framed mirror or a collection of smaller artworks," Jacinda says. "Why not get creative and use old magazine covers or articles in some quirky frames to inspire the avid reader or writer."

### Ambient lighting

Mood lighting for a cosy corner is a must, but it needs to be bright enough to illuminate the pages of your bestseller.

"A table lamp is an essential component on top of a wood side table for your book, glasses and a coffee cup," Jacinda recommends. "You could also group multiple slimline rattan pendants at varying heights above the area or if you don't have space for a table, we have brass

Moroccan lamps you can place on the floor."

If lighting isn't an option for the nook, candles on your reading table are a beautiful option for instant ambience.

### Fancy furniture

The ultimate piece of furniture for a reading nook has to be a daybed or bench seat to recline on.

"A small daybed or bench seat not only looks fabulous under a collection of artworks for your nook, it can also double as seating when required," Jacinda says.

If a daybed doesn't work in the space, Jacinda says adding a foot ottoman combined with a great chair (we love Imagine That's Dalton Chair, which is made in WA) will do the trick.

Beyond the big ticket item of seating, create softness with accessories perfect for a rainy Sunday indoors.

"Add texture, softness and cosiness with soft layers such as a cowhide rug which will offset a corner or

### Imagine That Lifestyle Store,

16 Rokeby Road Subiaco

For more advice on creating your own cosy reading nook, visit Jacinda in-store or visit online to see the following pieces mentioned through the story.

**The 'Moo Moo' Dalton Chair in Cowhide** | \$1,995

**Cowhide Ottomans** | \$695

**Cowhide Rug** | from \$249

**Cowhide Cushions** | \$195

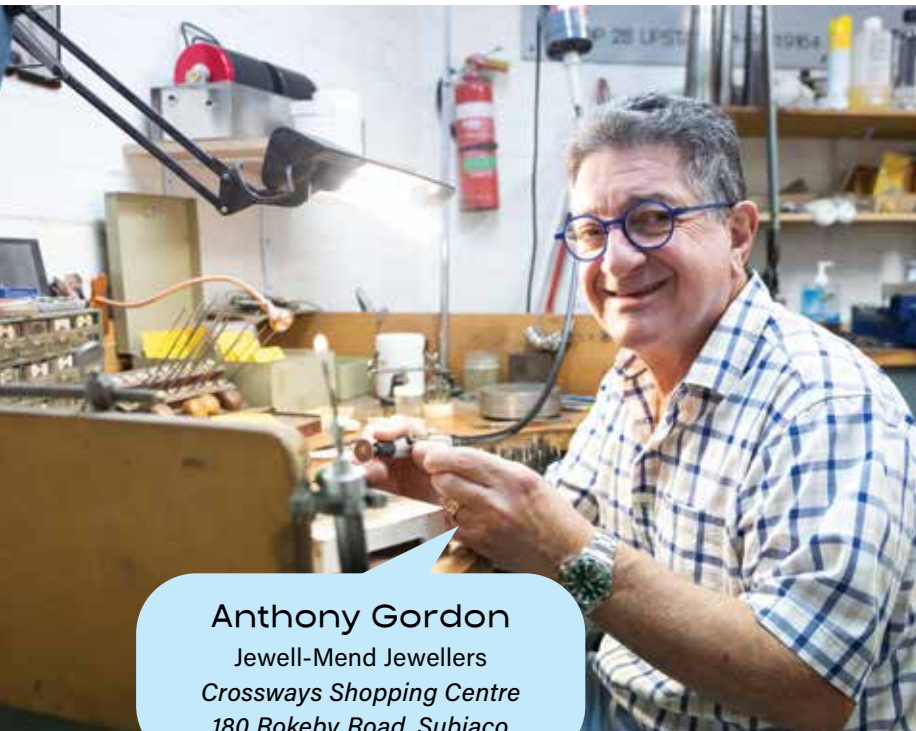
angular space while adding warmth underfoot," Jacinda suggests. "Add a merino wool skin as a chair throw or scatter a cushion or two on top of a bench seat, and larger cushions for the floor."

Finally, Jacinda says wood furniture instantly cosies up your room, whether it's in a side table, trunk stool or even decorative carved wall hooks. ■

# Meet the Specialists

THEY'RE THE PEOPLE WHO YOU CALL ON WHEN ONLY AN EXPERT WILL DO, WHETHER IT'S FIXING A BROKEN NECKLACE, SORTING OUT A SEWING MACHINE, PICKING A BEAUTIFUL BOUQUET, STOCKING UP ON SOME COELIAC-FRIENDLY BREAD OR QUAFFING A GLASS OR TWO OF ARTISAN GREEK WINE. AND SUBIACO HAS ALL OF THE ABOVE, READY TO SHARE THEIR KNOWLEDGE AND EXPERTISE.

By GAIL WILLIAMS AND LISA O'NEILL. Portraits by MATT JELONEK.



## Anthony Gordon

Jewell-Mend Jewellers  
Crossways Shopping Centre  
180 Rokeby Road, Subiaco

Walking into Jewell-Mend Jewellers in Crossways is, well, like stepping back in time. And you can thank the devoted jeweller who has been plying his exquisite, meticulous trade in that spot for 37 years for this trip down memory lane.

It's not surprising that customers describe Anthony Gordon's precise attention to detail as "just like a Swiss watch". Meet the quiet, understated man who has created a dedicated following among his regulars.

**Tell us a bit about your background in your field of expertise?**

I studied at what is now the Cape Peninsula University of Technology and graduated in 1976 with a higher diploma in Jewellery Manufacture and Design. After working as a model maker for a large manufacturer for three years I started my own boutique workshop studio and retail store in Cape Town, South Africa.

**What do you enjoy most about your work and why?**

I love the creativity of my work and that every day presents a new challenge be it creating a new design or restoring an old and worn piece of jewellery to its original beauty.

**Why did you choose Subiaco as your workplace and how long have you been here?**

When we arrived in Perth with two small kids I did contract work in Shenton Park for about six months before finding the premises at Crossways Shopping Centre where I established my workshop/retail store and this December will be our 37th year in Subiaco.

**What is the most important thing for people to know or understand about your work and the end product?**

A dear old lecturer and mentor always told me "there's always someone who can do the job cheaper but only compete with those who strive to do it better". I have maintained that ethos throughout my working life as a jeweller.

**What gives you the most satisfaction about your specialisation?**

It's always satisfying to know that long after I'm gone the pieces I've created will one day be classed as antiques.



**Peter Van Poelgeest**

Elna WA Sales and Service  
337 Rokeby Road, Subiaco

Anyone who saw the recent Time-Rone exhibition at the Perth Cultural Centre - and wept tears of nostalgia in the cobweb-covered sewing factory room - will relate to Peter Van Poelgeest's labour of love. Those who enter his modest shop where he toils away over decades-old sewing machines, coaxing them to, once again, purr, with the clean efficiency they exuded when new, say it is an absolute privilege to witness his pride in his work.

We found a very publicity shy and humble specialist, hard at work and reticent to blow his own trumpet, but coaxed a few words out of him. Business is booming, thanks, he says, to COVID and lockdown which rekindled an interest in home sewing.

***Tell us a bit about your background in your field of expertise?***

I started with Elna WA in 1976 as a junior technician and trained interstate with many seminars and practical training in Mt Lawley and Subiaco Elna.

In 1994 Elna decided to close all their state branches and operate it all from a main branch in Sydney. They offered me the retail side and I accepted and moved to where I am in Rokeby Road. That was 31 years ago.

***What do you enjoy most about your work and why?***

I love challenging myself with new problems that pop up in the machines, love working with the customers and giving my advice of 49 years.

***Why did you choose Subiaco as your workplace and how long have you been here?***

Before I started my own business, we were in Hay Street for 10 years. I wanted to stay central for all customers so I started searching and found this cute shop.

***What is the most important thing for people to know or understand about your work and the end product?***

You always get a quality job from me and plenty of advice and no lies or excuses.

***If you weren't a specialist in sewing machines what would you love to specialise in?***

Probably electronics as I love trying to solve problems.



MEET THE SPECIALISTS





**Loann Ngyuen**  
 Cottage Garden Lead Florist and Manager  
 329 Rokeby Road, Subiaco

If you are looking for an expert floral arrangement with friendly advice to boot, head to Cottage Garden. In addition to the gorgeous blooms on offer (some of which you'll find during Subi Blooms later in the year), you'll find a lovely little gift shop too, overseen by florist Loann Ngyuen.

***Tell us a bit about your background in your field of expertise?***

My love for flowers began in my parents' delicatessen and flower shop in Inglewood. The flowers were my favourite part. I spent countless hours surrounded by the beauty and fragrance of blooms and grew up learning the art of arranging flowers and the joy they bring to people's lives. Over the years, I've honed my skills in floral design, combining my passion for decoration and gift-giving to create arrangements that are not only visually stunning, but also deeply meaningful. Flowers have always been a way for me to connect with others and bring a little bit of nature's beauty into their lives.

***What do you enjoy most about your work and why?***

What I enjoy most about being a florist is the ability to create something

beautiful and meaningful for others and working with a team of creative florists and being inspired by them.

Whether it's a bouquet for a wedding, a centrepiece for a celebration, or a simple gift to brighten someone's day, I love knowing that my work brings joy and emotion to people's lives. The creative process of designing with flowers—choosing the right colours, textures, and shapes—is incredibly fulfilling. Plus, there's nothing quite like the look on a customer's face when they see their arrangement for the first time.

***Why did you choose Subiaco as your workplace and how long have you been here?***

I chose Subiaco because of its vibrant community and the sense of creativity that flows through the area. It's a place where people appreciate artistry and thoughtful design, which aligns perfectly with my passion for floral arrangements. I've been here for three years, and it's been wonderful to be part of a community that values beauty and connection as much as I do.

***What is the most important thing for people to know or understand about your work and the end product?***

The most important thing to understand about my work is that it's not just about arranging flowers - it's about creating an experience. Every bouquet or arrangement tells a story, whether it's a celebration of love, a gesture of sympathy, or a simple act of kindness. I pour my heart into every design, ensuring that it reflects the emotions and intentions behind it. The end product is more than just flowers; it's a way to express your love, connect and cherish another and have lasting memories.

***What would you love to be a specialist in if it wasn't your current job?***

If I wasn't a florist, I'd love to be a specialist in the culinary world, perhaps as a restaurant owner. My love of good food and cooking has always been a big part of my life, and I'm fascinated by how food, like flowers, can bring people together and create unforgettable experiences. Running a restaurant would allow me to combine my passion for design and hospitality, creating a space where people can enjoy beautiful meals in a thoughtfully decorated environment. It's all about creating moments of joy and connection, whether through flowers or food.



**Jenny Holten**

Owner, Strange Grains  
 197 Onslow Road, Shenton Park

**A** lifelong enthusiast for the road less travelled, Jenny Holten has made it her mission in life to provide the bread-loving folk of Subiaco and Shenton Park with a more unusual loaf – and gluten-free – with their morning cuppa.

***Tell us a bit about your background in your field of expertise?***

In my teens our family lived in southeast Asia. I was fascinated by the fabulous ruins we visited like Ankor Wat, and determined to study archaeology eventually.

As that course wasn't available at UWA, I settled for anthropology. This gave me a passing background in - among other things - foods available in different climates, cultures and continents. Rice and sorghum in Asia, wheat in Middle Europe, oats and buckwheat in colder northern Europe, corn, tapioca and potato starches in the Americas and dozens of other pseudo grains.

While studying, I became a cook at a popular Nedlands restaurant Maggie's Kitchen, where the owner Maggie Donnelly taught me

everything I know about commercial cooking. Once I graduated, I snagged a terrific job that took me all over WA in social anthropology. I also married and had a baby, and took him on trips with me to work but once he was at school he had to stay home with his dad and I missed him terribly. So, I put my cooking experience to good use and opened a restaurant in a vacant shop opposite home so I would always be near my family.

Gluten-free food was non-existent in WA during the 70s but there were Coeliacs around and a steady demand for gluten-free meals. The one thing that was not available was good bread!

I retired in 2000 without finding the time to improve on the solid little rice bricks on the market as gluten free bread. My studies gave me a good background in grains and seeds used to bake bread in non-wheat cultures. I experimented at home but eventually managed something that was OK.

I started Strange Grains as a market stall and we had queues, so by the third week I needed help with baking. Even the restaurants were lining up! So, I started looking for a bakery and eventually ended up here in my Shenton Park shop.

***What do you enjoy most about your work and why?***

Creating new recipes. I have dozens of regular "gluten" classics converted to "gluten-free", but we don't make them because we just don't have the room or bakers to produce them.

***Why did you choose Subiaco as your workplace and how long have you been here?***

Subiaco was the obvious choice because it was where I started. My restaurant, Holtens was here from the 1970s until I sold up and retired in 2000. My ex-landlord had a big old warehouse next door to that restaurant which was eventually available to lease. It needed massive renovations to convert to a bakery, but it was an enormous size and in a great central area for wholesale and retail. There were many pitfalls before I managed to get it up and running! I had a bakery in Leederville and moved to my second bakery in Shenton Park in 2015 - pretty much across the way from where I had started.

***What is the most important thing for people to know or understand about your work and the end product?***

I am working under a handicap here! As a Coeliac I soon found that for some people (me included) the zeins in corn can cause a similar reaction to gliadins/ gluten in wheat. So, I can't use cornflour to make my breads. And people with intolerances often can't have dairy or eggs either. We do use some dairy, eggs, and occasionally corn in the cakes and cookies (but never in the bread). We try to make everything as hypo-allergenic as possible, and offer an additive free range that is suitable for anyone.

***What would you love to be a specialist in if it wasn't your current job?***

Well, I think sleeping in might be my new specialty and perhaps sorting out my garden! I have a few other ideas and some half-finished projects, but I don't think I have the energy anymore. I'll see what happens in my new retirement!



## MEET THE SPECIALISTS



### Paul Heatley & Alex Arco

Owner & Manager, Commune Wine Store  
14 Seddon Street, Subiaco

If you're after something special for your next dinner party or some advice about building the ultimate wine cellar, head to the team at Commune Wine Store under ONE Subiaco.

#### *Tell us a bit about your background in your field?*

**Paul** My background is accounting and ran a financial accounting practice for a while. I help people who are really good at what they do but aren't as good with the financial side. Eventually I wanted a break from fighting with the tax man and a friend from the wine and restaurant scene, Chris Ford (pictured above, right) asked if I'd look at a business plan for an idea he had. The business plan was for Commune, I critiqued the plan and then asked him if he wanted

investors because I was in!

We started in Maylands around four years ago and the intention was to showcase really interesting, different wine that typically didn't have a real retail outlet. There was a real surge at the time towards natural winemaking, orange wines and pet nats so we championed that style of winemaking, plus a lot of small, family-owned producers to give them a retail opportunity beyond their own cellar door. We have a lot of local wine, but also the rest of Australia and some international stuff you wouldn't find in a run of the mill liquor store.

**Alex** I got into the hospo industry while I lived in Melbourne for a few years. I worked in a wine bar and became great friends with my boss who is also a winemaker, who makes the Gonzo Vino casks we now sell

at Commune. I have European heritage so wine has always been around, but the wine we were serving blew my mind a little bit, he saw I was interested in it and he would take me out to vineyards to do some picking and bottling.

I came back to Perth when COVID kicked off and worked in a Swan Valley winery, got into winemaking, studied wine and got some hands on experience with it. I started coming to Friday tastings at Commune Wine Store in Maylands and really enjoyed the wines they were pouring every week. It was very cool and the crowds that turned up were really interested in wine and asking the winemaker about it. So, I started working in the Maylands store before coming to Subi.

**What do you enjoy most about your work and why?**

**Paul** I love hosting Friday afternoon wine tastings (from 4pm to 7pm weekly) where we bring a winemaker or distributor in and talk wine. Whether it's on a region, a style of wine, a grape variety, I love talking about wine - that's the main reason I got involved!

We're all passionate wine people at Commune. We all have a pretty good level of knowledge, we've all done some study and courses on wine, but it's more about our passion. We've tried it ourselves, we talk about it amongst ourselves so, when people walk in here and ask, 'have you got any red wine' we won't just point and say 'yeah it's over there.' We walk them through what will go with a meal they're planning or a style they like. We love it when people come in and ask our advice then to come back the next week and say 'wow, that was amazing.'

**Alex** One of the best parts about my job is broadening my palate and then introducing customers to these new wines they normally wouldn't go for, trying something beyond the Margaret River chardonnay, cabernet or Barossa shiraz - and they're all well and good, but there is so much more to enjoy.

I love keeping an eye out for trends, we're always monitoring the restaurant and bar scenes to see what's taking over. For example, beer is having a bit of a shift to traditional style, so we're stocking a Melbourne Bitter right now among our beers from the smaller, craft breweries.

**Why did you choose Subiaco for your second Commune Wine Store and how long have you been here?**

**Alex** We opened here about 12 months ago because we saw there's been a momentum shift in Subi with all the apartments going up. It's good to be here and part of this new wave of Subiaco coming in.

**Paul** We're working on first birthday celebrations, watch this space! We'd love to do some collaborative stuff with local restaurants and nearby businesses. I think Alex is the best customer at the sushi shop around the corner! It's been a blur since we opened, so this year we're looking forward to getting to know other local firms.

**What's your top pick for the current wine selection at Commune?**

**Paul** The biggest gem is probably the Greek wine we've been selling lately. In Australia, we had a retsina, the classic Greek variety and it tastes like Pine-o-clean - it's one of the most disgusting things I've ever drunk in my life! But one of the best reps said he was bringing in some Greek wine and it was absolutely outstanding. Italian wine has had a massive rise in popularity in recent years and I'm hoping Greece gets that kind of treatment because it's very similar and you can get some really high quality wine at very good prices.



**Alex** I'm a huge advocate for German Riesling, I love that this wine is pushing its reputation uphill because of the really sweet, awful Rieslings that came out in the past. If I can sell someone a German Riesling that they love, I know the exact journey of wines to take them through. ■



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## O&A

WITH Olga Abbott  
| Studio Thimbles



**OLGA ABBOTT, OWNER OF STUDIO THIMBLES, IS REVOLUTIONISING THE IMAGE OF THE HOME SEWER, ONE BEAUTIFULLY MADE GARMENT AT A TIME. BY Brooke Hunter.**

In the mid-2000s, Russian-born Olga Abbott moved to Perth seeking a fly-in, fly-out lifestyle. Leaving her engineering career behind, she instead decided to pursue her love for sewing and opened Studio Thimbles in Subiaco.

She now combines her two greatest passions - sewing and bringing people together.

### **What first drew you to sewing?**

I fell in love with sewing as a child at 10 and by 13, I was making clothes for myself and my family. Sewing gave me the opportunity to create something entirely my own, pieces that reflected my personality rather than just what was passed down to me. It quickly became more than just a skill; it was my creative escape and a way to bring my own style to life.

### **How long have you been running Studio Thimbles?**

I started Studio Thimbles on Rokeby Road in 2019 with the goal of making sewing accessible, fun and empowering. What began as small classes has now grown into a thriving community. Studio Thimbles will turn six in June!

### **What do you love most about running your studio in Subiaco?**

Subiaco is vibrant and creative, and I love being part of it. There's a real appreciation here for craftsmanship, sustainability, and community. One of my favourite things is how often passersby stumble upon the studio, completely surprised to find a dedicated sewing space in the heart of Subiaco.

### **How would you describe your style?**

My style focuses on practicality and breaking sewing down into achievable steps. Whether it's making everyday clothes, or mastering essential sewing skills, my goal is to make sewing simple and accessible for everyone.

### **How do you tailor your classes to different levels?**

I offer classes for all levels, starting with beginner-friendly levels and progressing to more advanced skills. Social Sewing sessions allow participants to work on projects at their own pace and we also offer classes for younger sewists.

### **How do you create a welcoming environment for students?**

Studio Thimbles is a space for everyone, regardless of age, gender, or skill level. Classes are supportive and non-judgmental, ensuring students feel at home in our studio. There's nothing better than seeing people walk in feeling nervous and walk out feeling empowered.

### **What is the most rewarding part of your business?**

Watching students transform from doubt to pride when they create something with their own hands. Seeing their confidence grow keeps me motivated.

### **What advice would you give to someone considering sewing for the first time?**

Just start! You don't need fancy equipment or experience—just a willingness to learn. Sewing is an amazing skill that not only allows you to create and repair but also connects you with a like-minded community. Come to a class, and I promise you'll surprise yourself with what you can do.

### **What are your goals for Studio Thimbles in the future?**

I'm always looking for ways to grow and offer more to our community. This year, I'm expanding into corporate workshops, special event sessions, and creative birthday parties. I also hope to launch a membership model for studio equipment access, bringing more people into the joy of sewing! ■



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