

EDITION 12 | 2023

Free - Take Me Home

# Subiaco

EAT

SHOP

LIVE

When it  
pours ...

*... we head  
indoors. Subi's  
bars step up  
this winter.*

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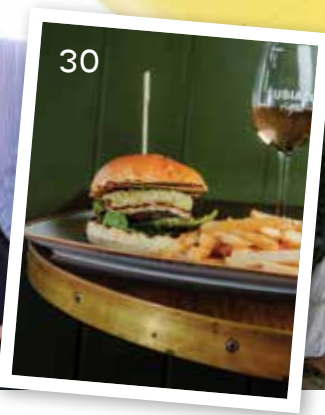
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# Subiaco

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 shelley@galleypress.com.au or call 0407 008 087.

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 SUBIACO**



From the editor ...

**WHAT DOES WINTER** make you think of? For me, being a gal from Scotland, it's frosty mornings, hats and gloves and basically any excuse to stay indoors. Here in Subiaco though, winter isn't quite so brutal. In fact, I'd go so far as saying it's something of a winter wonderland, with the chance to rug up and still enjoy crisp, blue sky days in our beautiful part of Perth.

Take some advice from the kids of Subi who we interviewed and photographed, climbing all over our very own wooden giant, and head to some of their top picks for a feed, a play and a shopping trip.

Or if you're feeling a little more sophisticated, book an evening out with somebody you love for a glass of something warming in one of Subi's brilliant venues.

It can't have escaped your notice that Subi is having a bit of a hot moment in the press - the coverage following the opening of Yiamas a few months ago and more recently Subiaco Continental has been pretty much wall-to-wall, so of course we're jumping on that bandwagon with our own insight too. Suffice to say, the ground floor of ONE Subiaco is going to be one of THE places to be seen over the next few months.

And if retail therapy is more your thing, then check out our story about the pre-loved stores and op shops which recycle so many genuine bargains back into the community.

It's stories like these that make Subiaco so much more than the sum of its parts - and why we love it so.

Happy reading!

*Gabi*

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SUBIACO**

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# Subiaco

EAT SHOP LIVE

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**Cover image** Shui is one of the new hot spots in Subiaco that knows how to keep us warm this winter.

Ziggy the barman, image by Ben Davidson Photography.

## Where you'll find our contributors this winter...



**Gabi:** You'll most likely find me at Juanita's scarfing some of their legendary parfait, or browsing the jewellery stands at Subi Farmers Market with a cup of freshly squeezed lemonade in my hand.



**Cally:** Winter means Ugg boots and Oodies but if I have to venture out, then I'm heading to Restaurant Caleb for their delicious-looking Eggs Benedict brunch option.



**Shelley:** I'm watching the leaves on the trees that once were green change colour and turn into amazing shades of red, orange, yellow and brown... such beautiful scenery to enjoy around the streets of Subi.



**Bev:** For me, it's winter wine dates at Bark's Jazz & Shiraz night, Duelling Pianos at the Subi Hotel and rugged-up walks with furry friends at Subi Common.



**Des:** What makes me excited about winter in Subi is the Aged Australian Wines Masterclass at Dilly Dally. It's a unique chance to taste six Australian wines stretching back to the 1950s on August 1 from 2 til 4pm. Yes, I do like a drop of loveliness...



**Gail:** All it takes to warm my heart in the depths of winter is a barrel-aged Negroni at Cherubino's City Cellar, followed by a lobster mac and cheese at the brand new Subiaco Continental. The icing on the winter cake, so to speak, is to pop into Duelling Pianos at the Subi Hotel. Now that's hot!



**Lisa:** I'll be working my way through everything on the menu at Shui, Mistelle and Yiamas, breaking up the couch and doona time with floorball and Bodies by Ryan, and powering up via multiple good coffees from Wholefood Circus and The Clean Food Store.



**Tori:** This winter you'll find me tucked away in a booth at Bar Amelie, warming up with a mulled wine packed with sweet spices, or a paddle of whiskies from around the world.

# Artisan Series

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## LINNEYS

37 ROKEBY ROAD, SUBIACO.

# NEWS

WE HAVE OUR FINGERS ON THE PULSE OF SUBI'S VIBRANT SCENE. CHECK OUT THESE GREEN SHOOTS LIVENING UP OUR CITY OF SOUL.

BY Gabbi Mills & Gail Williams



## Supreme effort from extreme swimmer

**ANDY DONALDSON HAS** taken extraordinary swimming feats to new heights (or depths, possibly more accurately) as he prepares to break records in his quest to conquer the Oceans Seven.

Andy, 31, originally from Largs in Scotland, has already smashed five of the seven channels, with three British records and a world record time to boot. Not only this, he's done it all within a year.

You'll often find him training in Subiaco and refuelling at Sorganic, but right now, Andy is currently in the USA about to take the plunge - literally.

With just the Catalina Channel and Tsugaru Strait to go, he's on course to become the first Scot and first West Australian to complete the Oceans Seven, as well as the first person ever to complete it in one year.

"The world record for the fastest time to complete the Oceans Seven is currently two years and 60 days, held by Lynton

Mortensen, while the fastest time to swim the Oceans Seven cumulatively is 64 hours and 35 minutes, held by Attila Manyoki," said Andy.

Andy is on track to smash both of the above - an incredible achievement in an already extraordinary effort so far.

So far he has endured shark encounters, bone-chilling night swims, un-forecasted storms and even the deeply unpleasant experience of swallowing a jellyfish, which saw him hospitalised after a previous swim.

"It's all for a good cause and I do believe that through this challenge, we have been able to share positive messages around courage, hope and community along the way"

*To support Andy, head to [teamblackdog.org.au/fundraisers/oceansseven](http://teamblackdog.org.au/fundraisers/oceansseven)*

## Doing the (Subi) Continental

**AS FRANK-N-FURTER FROM** Rocky Horror might say, Subiaco has probably never experienced more anticipation for an opening of a new hospitality venue.

In early July, as the doors quietly slid open at Subiaco Continental, on the ground floor of ONE Subiaco, nobody was more relieved than Miles Hull, managing director of the Dark Horse Hospitality Group, operators of the 400-seat tavern.

For Hull, it's been four years of waiting, wondering, finger crossing and a few sleepless nights watching his dream for an upmarket European-style bar with a New York vibe materialise, despite a series of obstacles from COVID complications and licensing issues.

As his team of 20 staff and a small group of family and supportive friends welcomed Subi locals in for their first drink at the long limestone bar and high tables, Hull was positively beaming.

"I have a very soft spot for Subi," he said. "I have lived here and my parents have lived here and this will be a great addition to the suburb. Subi has an advantage over other strips that are seen as vibrant. We have a great high street, we have the theatre, the railway station and a business population looking for a welcoming place to have a drink and a snack."

In the open kitchen you might spot Marcello Segolina (Jetty Bar) and Michael Antonovich (Tiny's) knocking up bistro fare with a twist on dishes like steak tartare, duck confit, aged rib eye and continental cheese burgers.

And just a jump to the left and around the corner, punters can enjoy al fresco dining warmed by high tech outdoor heaters.

*Open Monday to Saturday,  
11.30am to late.*

## Yiamas goes gangbusters with a new take on Greek



**IF YOU THOUGHT** Greek food was only about taramasalata, dolmades and moussaka, you need to take a trip to Yiamas.

Just head towards Denis Street and once there, smoked, charred mullet and salt cod fritters from

lesser known regions of Greece will open your eyes to a new world of Greek food.

Not wholly unexpected from head chef Justin Scarvaci, whose

resume includes stints at Wildflower, Post and just up the road at Lulu La Delizia. He has drawn from ancient Greek cuisine, leaning on Cypriot and Turkish influences using the open fire pit to impart the smokey flavour. Oh, and he bakes his own flat bread.

## The eyes have it at Insight Eye Clinic



**INSIGHT EYE CLINIC's** newly refurbished boutique clinic is conveniently located in Subiaco Square, directly opposite Subiaco Train Station, with another clinic located in Westminster for patrons further north.

They offer various laser eye surgery techniques for people with short-sight, long-sight and astigmatism. This includes the newest, third generation laser technique, SMILE (small incision lenticule extraction). The statement heard most from patients after laser eye surgery is 'Wow! I really wish I had this done sooner.'

Dr Graham Furness (Clinical Director and Head Surgeon), along with his team, is responsible for the outstanding results and happy patients that walk out of their clinics

daily. He specialises in laser eye surgery, advanced cataract surgery and RLE (refractive lens exchange), which is more commonly performed on people over the age of 45. RLE can also relieve the age-related requirement of reading glasses!

Insight Eye Clinic prioritises results through ensuring high quality diagnostic equipment is available, as well as truly listening to each individual's needs. Each patient's lifestyle and daily tasks are considered to tailor their vision outcome. Above all else, the patient journey and outcome is where they deliver.

With 0% finance available and a competitive rate for laser eye surgery, the procedures are affordable as well as life-changing.

*Subiaco Square, 11/20 Subiaco Square Road. Ph 9440 4033*



“  
YOU SEE THE  
JOY IN PEOPLE'S  
FACES WHEN WE  
HAND IT OUT



## Caleb feeds the hungry on Free Food Monday

**FANS OF CALEB** Azuka's Italian cooking would be happy to part with whatever money it takes to dine on his Pasta Alla Sorentina – spinach and ricotta ravioli with oven baked cherry tomato sauce.

They know the Bologna-raised chef always adds that extra special something to his food in huge swathes of generosity, passion and cooking straight from the heart.

Well, now he's wearing that generous heart on his chef's sleeves as he rolls them up between midday and 3pm on Monday – his only day off – to serve pasta to hungry people in need of a good feed.

In true Azuka style, he has enlisted around 20 volunteers to help in the kitchen and front of house.

And then ... he's also providing live entertainment while the feast takes place. It's called Free Food Monday and the army of good samaritans are providing enough food for around 75 people, with soft drinks on the side. No questions asked. No means test. Just turn up with a desire to get together with others, have a chat or take away the meal and sit in the park.

Azuka then drives around Subiaco and Perth and hands out the leftovers to anyone he spots who might need a good feed.

"I have already been approached by two other restaurants who want to do the same thing," he says.

"You see the joy in people's faces when we hand it out.

"A lot of families are doing it tough at the moment. I thought I can't give them much money, but this is what I can do."

That's quite a lot, actually.




## Lady of Ro on the grow

**THERE'S A GLOWING** winter indoor warmth in store for Lady of Ro fans reluctant to take up an al fresco spot in the cold. Jovin Lim has just expanded, taking over the old 347 Hair site next door which was snipping and primping Subi heads for over three decades. Lim says his 30-seater was brimming to overload as diners seek some winter sun in the form of charred octopus and Israeli chicken. Now he can direct them next door, which will cater to another 40 diners. Plans are underway so expect a new favourite dinner spot soon.





 DOGS of SUBIACO

Meet one of Subi's favourite four-legged friends in our new regular column

**GIGI** (and Sara Gaynor)

Sara Gaynor sings an old Maurice Chevalier favourite – Thank Heavens for Little Girls – as she walks the streets of Subi with her gorgeous dog, Gigi.

The problem is that Gigi is not such a little girl. She weighs in at 57kg, and that is after the Bull Mastiff was put on a diet. She has lost 6kg in a couple of weeks through running around the Onslow Road park like a puppy and making friends with even the smaller dogs.

"Gigi, aged three, is a re-homer dog and she was growing way too quickly, which is common for that breed," says Gaynor, who has lived in Subiaco for 35 years.

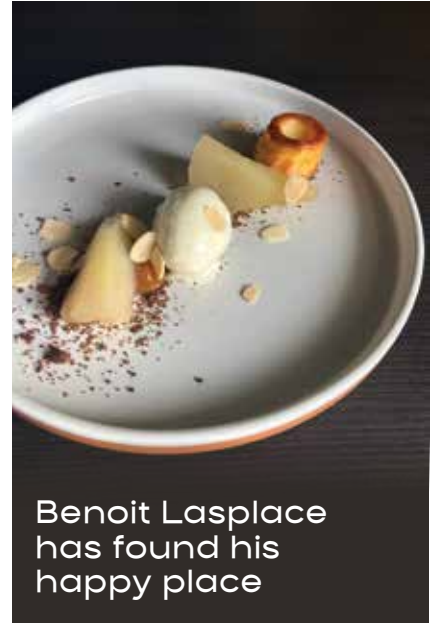
The eye-catching pair form a

colourful sight as they walk the streets of Subi together, visiting Gaynor's favourite hangouts such as The Clean Food Store, where Gaynor stocks up on beetroot salads and sausage rolls.

Chez Jean-Claude Patisserie and Citizens of Citizens of Brew-Ha are also favourites, when she is not doing her volunteer work at Citiplace Community Centre, which provides facilities for the City of Perth community.

Gaynor loves Subiaco and wouldn't think of living anywhere else.

"I don't drive so it is very handy to have the trainline and bus services which I use all the time," she says.



Benoit Lasplace has found his happy place

**THERE ARE CERTAIN** Subi locals kissing the ground in front of Mistelle on Nicholson Road. They are saying "merci" to Benoit Lasplace for moving his popular French eatery from Bickley Valley to Shenton Park, at the new site where Piccolo once reigned supreme.

Lasplace, an award-winning chef, had a regular troop of followers making the journey to Bickley on a Monday to sample what he was cooking up in his Test Kitchen on the picturesque grounds of Hainault Winery.

Now they can lock in Tuesday nights closer to home and sit back and relax while awaiting the chef's surprise coming from the Test Kitchen.

For \$55, diners experience three shared starters, a shared main and a plated dessert – all made with seasonal fresh produce.

Mistelle has been going gangbusters since its recent opening and offers the same sought-after bistro menu from Bickley on Wednesday to Saturday for dinner, as well as lunch on Thursday and Friday.

The set menu for groups of six or more features confit of duck, cured salmon and crème brûlée, as well as other dishes from Lasplace's childhood days in France.

We know we had you at duck. Très bon!



More cheer at Cherubino

**AARIN FRASER, HEAD** Chef at Cherubino City Cellar – and the maestro responsible for that fig, blackberry gel and pistachio cheesecake – could be getting a few Subi people into trouble when after work bevies turn into a few more and then more nibbles after the kitchen closes at 9pm.

Fraser is tempting hangers-on to linger even longer with a new late night spuntini mezzanotte which literally means midnight snack.

Artisanal cheeses and decadent desserts like the cheesecake will be available after the kitchen closes at 9pm.

And, if that is not enough to tempt one down Xanthis Lane – we call it Cherubino Lane – then their huge selection of whiskies and the offer of a barrel-aged Negroni will.

Just don't tell those waiting at home that it was our idea.



Louis Boeglin makes sweet move

**THERE'S A BIT** of joyful skipping going on around the corner of Rokeby and Churchill. Fans of Louis Boeglin's chocolate Paris Brest and eclairs are flocking into the patisserie's premises on this new site. They're also groaning as Boeglin keeps up the patter with his dad jokes. But, who cares

when you have your chops around one of his jaw-droppingly beautiful creations?

He moved up the road in May from his Bagot Road premises into the more prominent site on Rokeby Road. You can also catch him and his humour every Saturday at the Subi Farmers Market.



Wine and Design Evenings

**WINE AND DESIGN.** Put those two words together and they have a certain ring to them.

And when Lums Wine Bar and the Cleo Collects antique and vintage gallery join forces to put on a three-course dinner with wine pairings and an auction, that's a marriage made in upmarket heaven.

Made in an old heritage building, actually – Lums Wine Bar, which is on the heritage strip in Hay Street.

The evenings – coming up in July – will also feature a coveted range of European antiques and artworks from well known French and Italian art deco and midcentury designers.

*Check out the Cleo Collects website for details. [cleocollects.com](http://cleocollects.com)*



**Daniele's cooking sings with a musical Accent**



**VISITORS WHO HAVE** attended Subi Spritz will know the dulcet tones of one of its star attractions, presenter Daniele Foti-Cuzzola who puts the sophisticated glitz into spritz.

And it seems the opera-loving author and cook is also a rock star when it comes to displaying his excellent cooking skills.

Accent Cafe's owner, Liliana Aguirre, was quick to sign him up for a series of her exclusive events which have included opera dinners and tiramisu workshops.

Foti-Cuzzola's pasta and cannoli making classes were sold out within two hours.

Don't worry, he is booked for more in the upcoming months, so check out Accent Cafe's website. Head to [accentcafe.com.au](http://accentcafe.com.au) for details.

The cannoli-making classes, at \$99 a head, are the best value around, offering a crispy, crunchy taste of Sicilian dessert heaven.

Cannoli makers – around 12 of them – start with an Aperol Spritz and then are taken through making the

shells and the filling while Foti-Cuzzola gives tips on decorating. Participants leave with about 15 home-made cannoli and a gift bag crammed with classy items worth more than the ticket price itself.

Like the pasta-making classes, everything takes place in the delightful surrounds of the charming cafe with Foti-Cuzzola gently guiding participants on what makes the perfect cannoli. The most common question? How do you prevent your cannoli going soggy?

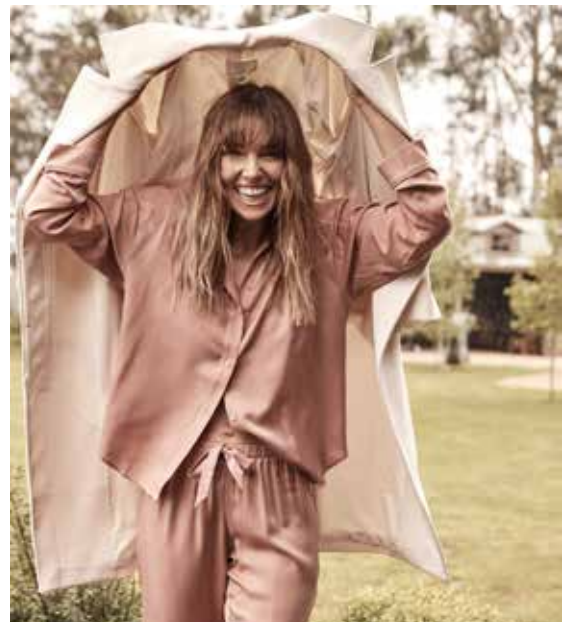
You'll have to sign up to a class to find out.

**Obi says hello there to a permanent spot**

**OBI, ONCE A** popular pop-up is a pop-up no longer. Former Micrology boy, Jamie Wolf, and his business partner, Courtis Lovell, have finished renovating their former pop-up Hay Street space and opened the doors on their permanent, much bigger venue to the relief of regular bean-lovers.

Customers are now enjoying leisurely coffees by the window along with holy bagels, salted caramel slices, baguettes, pastries from Zonts bakehouse, ham and cheese croissants and their popular Portuguese tarts.

It's all washed down with sustainably-sought specialty coffee from Micrology. Now, that's a brew worth trying - and it definitely has the higher ground.



Stay warm while still looking cool this winter



184 Rokeby Rd, Subiaco · [hidden-lace.myshopify.com](http://hidden-lace.myshopify.com)



## Pragma Lawyers promote Nick Malone to Director

**FAST-GROWING SUBIACO** law firm, Pragma Lawyers, has elevated one of its star performers as a Director. Nick Malone is a home-grown success story for Pragma. He started with the firm in 2016 and was admitted to practice in the Supreme Court of Western Australia in 2017.

He was promoted to Senior Associate in 2021 and has been an

integral part of recent significant wins Pragma clients have had in the Supreme and Federal Courts, along with Pragma's role in appearing in various Royal Commissions.

Mr Malone specialises as a dispute resolution lawyer, with a particular focus on insolvency matters. He joins founder Aaron McDonald (Managing Director, Dispute Resolution and Litigation) and Elizabeth McLean (Director, Employment Law and Industrial Relations) as the third Director of Pragma Lawyers. All three Directors are under the age of 40.

"We are so pleased to have Nick join the board of directors," said fellow Director, Elizabeth McLean.

"Our firm's reputation is built on helping clients reach swift and cost-effective resolution of legal matters, and Nick is a star contributor to achieving successful outcomes. His energy and drive at the leadership level with certainly help Pragma Lawyers head into the new financial year full steam ahead."

Contact Pragma Lawyers on 08 6188 3340 or visit [pragma.law](http://pragma.law)

## New faces at BOQ Subiaco

**BOQ SUBIACO WOULD** like to introduce Jessica Wright, their new in-house Commercial Manager.

Whether trying to navigate short-term cash flow challenges for your business or saving to buy your first home, the dedicated staff are on hand to talk to you personally about your options.

Owner-manager Tania Watton and her team have supported the Subiaco community for over 15 years.

"BOQ is one of the few remaining banks still offering good old-fashioned personal customer service in branch," says Tania.

Visit Shop 8/Crossways Shopping Centre, 184 Rokeby Rd or call Jessican direct on 0467 593 260.





Did you know...

**Anthea James Hairdressing has been making waves for over 22 years.**

Originally from Oxford in the UK, Anthea has been offering the women of Subiaco exemplary hair expertise at her current salon at 2 Seddon Street for the past five years.

“It’s a good space to chill out – many of my clients bring their work with them. There’s easy parking on our doorstep too at the new ONE Subiaco free two-hour underground parking area,” says Anthea.

Anthea is currently offering **20% off** for all new clients – just mention you saw this story in Subiaco: Eat Shop Live when you book.

2 Seddon Street, Subiaco | Ph 0416 256 006



**That’s the Spirit!**

Fresh from winning a gold medal for their Australian Botanical Gin at the recent San Francisco World Spirits Competition, Spirit of Little Things is sharing the love by holding masterclasses in learning how to make a small batch of artisan gin.

For just \$85, participants create their own cocktail, enjoy a tasting of five hand-crafted gins, sample a platter of delicious local meats and cheese and receive \$10 off any same day bottle purchase.

The one-hour classes are held on Thursdays from 3pm and Sundays from 2pm.

And, for us gin junkies, that’s not a little thing. It’s quite big.

**Spoilt at Subi**

DREAM IT • FIND IT • HAVE IT

20 Subiaco Square Rd. Subiaco WA  
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# Spice kings (and queens)

WITH COLDER WEATHER COMES A DESIRE TO STOKE THE INTERNAL FLAMES WITH SOMETHING SPICY, TASTY AND A REMINDER OF WARMER DAYS. FORTUNATELY, THERE ARE PLENTY OF OPTIONS TO FULFIL THIS DESIRE RIGHT HERE IN SUBIACO, AS GAIL WILLIAMS DISCOVERS.

Throughout its rich history, Subiaco has been famous for lots of things, but perhaps never as a melting pot of spices.

That's about to change as winter approaches and we start yearning for hot, spicy dishes that warm our hearts as well as our palates.

Sit back while we take you on a fiery journey through Subi's hidden

and not-so-hidden curry corners, dumpling dens, laksa lounges and pad thai parlours. All add colour, vibrancy and heat to our fabulous fusion of Asian cuisine.

Now that we have your attention, let us introduce you to our very own Subiaco Spice royalty – a line-up of colourful characters doing wonderful things with black pepper, cumin, cayenne, ginger and turmeric – all the foods known for their thermogenic qualities. That, for the uninitiated, just means spices known to raise the body temperature.

And, as we tuck into their wares, we pay them respect and homage for providing us with the warm glow of diversity that Subi-ites bask in.

Long live our spice royalty.



**CROWNING GLORY** Ryan Wei, Sabas Nathan, Leigh Power and Mol Anutarasoti are kings of flavour.



## SHUI SUBIACO

**Leigh Power**

12 Rokeby Road, Subiaco

Ph: (08) 6244 8198

There's a reason Leigh Power is known as the Director of Flavour. As Shui's Head Chef, he presides over the wood-fired oven and keeps a cool head, despite the heat.

Power also has a fiery hospitality history of effortlessly walking the delicate balance between salty, sweet, sour and spicy, and has garnered a legion of fans as he churns out modern Asian crowd-pleasers such as wood-roasted pork belly with mien (spicy pepper) crack sauce and spicy coconut red chicken with fried curry leaves.

His winter menu promises to

brighten up any wintery day, the standout being massaman curry – slow-roasted lamb shoulder with carrot and cumin.

"It's always warm in here with the fire grill," he says. "We are doing spice-driven, heartier dishes with star anise, cinnamon and cardamom. I would definitely suggest the lamb shoulder with coconut rice bread and chilli butter."

He suggests washing it down with a spicy lychee margarita with a dash of chilli. Now, that's snug.

Also, don't rule out al fresco dining just because the mercury drops. Shui has taken delivery of some whizz-bang outdoor heaters which are about to get fired up. So there's no excuse for not taking a seat and enjoying the winter night outside.

## WEI'S DUMPLING HUT

**Ryan Wei**

123A Rokeby Road, Subiaco

Ph: 0410 788 876

If you're hankering for a mouthful of winter comfort that has you dreaming of a mother's hug, look no further than Wei's Dumpling Hut. For the new kid on Subi's spicy block, it sure is packing a punch, albeit a light, fluffy, tender melt-in-your-mouth one.

Owner Ryan Wei should know how to make the perfect pork dumpling. He began making them under the watchful eye of his mother when growing up in Shandong, China's second most populous province.

She taught him well. Don't overwork the dough. Steam the dumplings for perfect texture and keep the lid closed while they cook.

After immigrating to Australia in 2018, he worked in the restaurant industry and took a risk to open his dumpling hut in January, and soon a loyal band of dumpling lovers were beating a path to his door.

His team make them fresh each day, watched by a band of eager dumpling lovers who are after the most popular – pork and prawn dumplings, closely followed by the spicy wantons.

"I would advise to eat them fresh," says Wei, who also turns his deft hand to traditional Shandong dishes like sweet and sour pork, ginger and onion beef and braised pork trotter.

The dinner specials are not only toasty warm but jaw-droppingly cheap. Take Wei's advice and drop in to his hut instead of ordering take away. Add a bottle of BYO wine and a gaggle of friends to the mix and you'll be soaking up the warmth in no time.

## SIX SENSES THAI

**Mol Anutarasoti**

23/17-31 Rokeby Road, Subiaco

Ph: (08) 9 388 3969

Regular customers in this character-laden Subi institution don't need a sixth sense to know their souls will

be soothed by king prawn pad thai.

Owner/Chef Mol Anutarasoti, however, did have a sixth sense 11 years ago when he moved from Sydney and opened his restaurant, taking over the site of a popular pizza shop at the bottom end of Rokeby Road. He has since opened other outlets in Leederville and Elizabeth Quay.

But Subi, where he occasionally plies the trade he learnt in Bangkok to offer up a massaman lamb shank, is his favourite.

Six Senses is also the favourite of many a customer seeking a post-Regal show bite. What's their go-to? Five Spices Duck – a lightly spiced side of tender, roasted duck with plum sauce, shiitake mushrooms and herbs. \$29.50 is a small price to pay for something so delicious. And staff won't mind if you ask for extra spice. That's nice.

### MADRAS INDIAN

Sabas Nathan

*Subi Mews,*

*375 Hay Street, Subiaco*

*Ph: (08) 9331 4331*

In a Subiaco Mews venue which once served up icy cold gelato, head chef Sabas Nathan is proving that Subi people really do like it hot. He's ready to assume his crown as Subi's new King of Curry, after serving up his fiery northern and southern Indian cuisine to devotees on the other side of the river for over two decades. Now he's brought those well-loved dishes to his new 25-seater eatery where he also offers favourite Sri Lankan dishes. After refurbishing the premises in a labour of love, he opened the doors last month, with fans already crossing the river to get their fangs around his Dosa and Tandoor – he's the only one offering dosa in Subi.

They're also signing up for his hands-on cooking classes, which take place on the last Monday of the month for groups of 8-10 people. Gather round the fire and listen to the King's curry speech.



### EASTERN PROMISE

Above, Madras Indian is a new addition to the off-Hay Street foodie offering. Left, Head Chef Mol from Six Senses Thai strikes a pose.

the well-loved menu – dishes such as Thai green chicken curry, tamarind prawns – and you'll get a tried and true meal just like those that have been keeping Subi customers satisfied for decades.

It's BYO, with corkage of \$2.50 pp.

### SIX CHOPSTIX

*3/439 Hay St, Subiaco*

*Ph: (08) 9388 8791*

If you hear slurping, smell chicken, see yellow broth, feel slippery noodles and taste salty broth, you have arrived at Six Chopstix, where there is often a queue for the \$17.90 chicken soup. Add prawns and it's yours for \$20.90. Heaven in a bowl.

### MUI MUI SECRET CHEF

*137 Rokeby Road, Subiaco*

*Ph: 0452 127 878*

The secret's out. Her name is Mui Leung Khor and she makes the meanest chicken curry in town.

So say the glowing online reviews which read something like this: "Relatively new restaurant, but it's here to stay! Lovely owner who knows her authentic Malaysian/Singaporean dishes. Highly recommend trying their .../ continued on p18

### OTHER HOTSPOTS SPICING UP SUBI LIFE

#### AMARIN THAI RESTAURANT

*180 Rokeby Road, Subiaco*

*(upstairs Crossways)*

*Ph: (08) 9381 9494*

Wanna take a trip to warm and sunny Phuket without needing to pay for flights?

Forget the travel agent and just book a table at one of Subiaco's original Thai eateries. Order the seasoned boneless chicken breast wrapped in fragrant pandan leaf and served with thick, sweet soy sauce topped with sesame seeds and you'll be Instagramming all your jealous buddies.

In fact, order anything else from





In those moments, they realised they had given themselves the greatest gift of all



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signature laksa and mee goreng! They can make it authentically spicy if you ask. Oh, and there is unlimited free Chinese tea!"

One thing Mui is not giving away, though, are the secrets of her grandmother's recipe. They date back 60 years and that's why she's been keeping mum.

### NIPPON FARE

479 Hay Street, Subiaco

Ph: (08) 9388 2738

You may not know it (because sushi feels ubiquitous these days), but local couple the Gliddons were the clever pair who, back in 1990, introduced Subi to top quality ingredients and precise Japanese cooking techniques.

The formula has seen them

### KOBA

71 Rokeby Road, Subiaco

Ph: (08) 6336 0777

It's been a while since we have heard the satisfying rumble of a dim sum trolley in Subi, but if you head down Rokeby Road you will, along with the satisfied rumblings of diners checking out what's on Jack Lee's trolley as it gets wheeled around the ambient space.

Seize the day – or any time of night – with in-house-made dumplings, fluffy BBQ pork buns and squid tentacles.

Or if you are after more fire in your life, take the flaming prawns route.

In Vietnamese, Koba means second oldest sibling, but this newbie to the Subi Asian family definitely needs to be looked up to like an older

bro for seafood, chicken and vegetarian laksa here for 15 years, and has a huge following of fans who come from as far away as Mandurah to bathe in laksa glory.

Take up a red chair and act like a character from the bestselling Japanese novel, *Before the Coffee*



Bun Mi



Mui Mui Secret Chef



The Red Chair Cafe

constantly top the polls for the city's best sushi. Since their son, Andrew, and his wife, Sinead, took over in 2007 the tradition has continued as they serve up takeaway and dine-in quality sushi, sashimi and other Japanese staples. But for winter, think of a warm and spicy chicken katsu don which will keep the hunger pangs away while giving you an inner glow.

Atakakute supaishi na. That's Japanese for warm and spicy.

bro for Korean fried chicken and bao buns. Beware though, the trolley sells out fast.

### THE RED CHAIR CAFE

Crossways Centre 2/180, 184 Rokeby Road, Subiaco

Ph: (08) 9381 3742

No surname is necessary for Thuy, the Vietnamese chef responsible for the best laksa in Perth. He's been serving up his secret recipe

Gets Cold. In that novel, customers sit in a chair to time travel. But here it keeps you in the zone while you are transported to laksa heaven.

### BIBIK CHAN'S

Unit 18, 531 Hay Street, Subiaco

Ph: (08) 9381 7150

Ask Lyn Tien what the secret is to her incredible beef rendang that she has been making for customers for 34 years, firstly in Nedlands and now –

for the past nine – in Subiaco Village.

She'll just laugh and say "Sorry, that is a well kept secret!"

What is public knowledge is that she has a loyal following who beat a path to her door with bottles of wine in hand. No corkage is the other enticement, along with sultan boneless chicken and mee goreng.

### BUN MI

29 Station Street, Subiaco

Ph: 0431 837 387

Whether you go for a Big Bite or a Little Bite in this popular Vietnamese bahn mi takeaway, you will get a mouthful of freshness with a thin crispy crust and a soft airy texture.

That's how things flow here - where the buns are filled with your choice of meat, pickled carrots, coolly cleansing cucumber and coriander.

There's also deep-fried spring rolls and vermicelli bowls to cheer you up.

Comfort food which makes you audibly sigh.

### VSF STREET FOOD

139 Rokeby Road, Subiaco

Ph: 0411 790 789

Locals are rejoicing as they discover a little touch of Hoi An on Rokeby Road. Wander down the strip and you'll come across a string of colourful lanterns which, in Hoi An, indicate good luck is in the house.

Newcomers to Vietnamese Street Food, as VSF stands for, are finding good luck and plenty of warmth in bowls of bun ho yu, Owner/Chef Huyen Nguyen's spicy beef soup which she learned to cook in Ho Chi Minh City when she was growing up.

Others are finding plenty of solace in the fact that it's happy hour all day at VSF. That means you get two cocktails - any two - for \$32. Make that two Sex on the Beach cocktails please, as we soak up the vibe.

### CHUTNEY MARY'S

67 Rokeby Road, Subiaco

Ph: 638 21475

Who can remember what was on the old prominent site of Chutney



VSF Street Food



VSF Street Food

### Did you know ...

**Pobbles Cafe**, at 121A Hay Street, serves up a pretty mean chicken or seafood laksa? They're also masters of other Asian favourites like Malaysian curry, chicken rice, Taiwanese style braised pork mince and rice (Mum's recipe no less), and Hainanese chicken. Not just a pretty face, it seems . . .

Mary's? We certainly can't.

But we do know that it was back in 2002 when restaurateur Sid Grewal and the late Murray Kimber paired up to bring Subi its first authentic Indian eatery.

And it seems like it's been there forever, serving steaming plates of fragrant curry to the hungry hordes and introducing many to their first taste of India.

Each spice mix is prepared fresh

**BOWLED OVER** Warming bowls of noodle soup are the order of the day at VSF Street Food and The Red Chair.

daily and the tandoor oven turns out an excellent chicken tandoori which will add a spicy zing to any cold, wet day, courtesy of Chef Dinesh.

Even reading the menu brings a bit of sunshine into one's day. Mmm ... half chicken marinated in yoghurt, garam masala, ground cinnamon, chilli roasted in the tandoori oven.



Layers

# French Connection

PASTRIES LADEN WITH BUTTER, THE SOFTEST AND CREAMIEST OF CHEESES, AND OUR FAVOURITE FORM OF BOTTLED BUBBLY – FRANCE HAS BESTOWED UPON THE WORLD SO MANY GREAT, EDIBLE GIFTS, AND SUBIACO IS TEEMING WITH EXPRESSIONS OF FRENCH INFLUENCE IN ALL THESE FORMS AND MORE. BON APPETIT!

By LISA O'NEILL.



## Mistelle

Shop 1, 205 Nicholson Road,  
Shenton Park

Bienvenue to the newest French kid in town – a bistro opened in May by husband-and-wife team Benoit and Chantelle Lasplace. Benoit's impressive resume includes Michelin-star restaurants, Rockpool Perth and Print Hall before he opened Mistelle with Chantelle, originally in Bickley. Now in Shenton Park, Mistelle offers an intimate dining experience, a far cry from the location's previous tenant, the bold and bustling Piccolo Trattoria. Open for lunch and dinner, expect flavours



Mistelle

and techniques from the countryside of France's south-west where Benoit spent his childhood (think cured salmon, chicken liver parfait and confit duck leg). Trust in the Chef's Hat award-winning reviews from the Australian Good Food Guide and go on a Tuesday for the Test Kitchen experience.



Mistelle



Mistelle



La Bastide



La Bastide



La Bastide

**GALLIC FLAIR** Food that's as pretty as a picture is served up at one of Subi's newest French imports - La Bastide.

local produce. Michelle recommends 'magret de canard' with pommes dauphinoise, which is prepared over three days, resulting in a rich and tender duck breast and a velvet swirl of glossy sauce, accompanied by the creamiest pavé of potatoes. For a lighter meal, the winter menu feature of salad niçoise with seared tuna is delightful. The wine list has also been passionately curated with plenty of beautiful drops from Champagne, Burgundy, Bordeaux and Rhone, and some local favourites from Margaret River. The house specialties of Kir Royal and Winter Negronis are also the perfect tipples to whet the appetite.

**La Bastide**

225 Onslow Road, Shenton Park  
 French cuisine is taking over Shenton Park, and locals are feeling pretty smug. La Bastide arrived in 2022 and offers 'a very European, all-day dining experience' according to owners Michelle and Rob Natta. From Friday lunches to dinners Thursday through Sunday, the menus feature French classics with a modern twist created with seasonal,

**Louis Boeglin**

94 Rokeby Road, Subiaco  
 You might have visited French pastry chef Louis Boeglin at the Subi Farmers Market or his former digs on Bagot Road, but his delightful pastries and tarts have expanded





Louis Boeglin



Louis Boeglin



Louis Boeglin



La Maison Des Eclairs / Salon de thé

into a bigger space on the corner of Rokeby Road this May. Louis was first initiated into the world of French desserts by his grandmother in Alsace (the northeast of France) before training in chef school there. He believes in 'seasonal radiance', creating his lush desserts with apples, nuts and citrus in winter while relishing our 'exotic' southern hemisphere fruits, such as mango and passionfruit, and plenty of berries in the warmer months. Louis recommends guests must try his experimental special of the week and the always-available traditional Alsace dessert; his version of cheesecake made with house-made yoghurt.

**La Maison Des Eclairs / Salon de thé**

5/27 Railway Road, Subiaco  
While a little tucked away, it's worth finding this slice of Paris opposite Vibe Hotel for the exquisite artistry put into each pastry. French/Moroccan sisters Awatef and Fatemzahra spent decades living in France and wanted a Parisienne tea house experience for the Subiaco dining scene. While many of us might have sampled a chocolate or coffee éclair in our time, La Maison Des Eclairs is pumping out fanciful versions such as rose and white chocolate or lavender blueberry, all made in-house by Awatef each morning. The breakfast éclair is something special, served with scrambled eggs and salmon, or



Chez Jean-Claude

you could try the classic spinach and mushroom omelette that sells out daily.

#### **Chez Jean-Claude Patisserie**

333 Rokeby Road, Subiaco

While Jean-Claude hails from Switzerland, his "Swiss art of baking" menu is très Français. For over 25 years, there have been daily lines for

Jean-Claude's Parisienne baguettes (the smoked salmon, cream cheese and caper version would be my deathrow meal – sublime) and farmer rolls stuffed with a variety of meats, cheese, pickles and salad. That's my assumption. It could also be for the focaccias, pies or an afternoon delight – the tarts and flans are also other-worldly. If you haven't queued

“

NEXT BIRTHDAY OR AFTERNOON TEA, YOU KNOW WHERE TO SPOIL YOURSELF



Layers

here before, don't let it put you off, this Rokeby stalwart is worth the wait.

#### **Layers Bakery**

Shop 10/29 Station Street, Subiaco

When Lyon-born Bertrand Hofman lost his head chef role during the height of COVID-19 closures, the "chance of a lifetime" presented itself. A bakery in Subiaco had suffered a similar fate to Bertrand - shut down, but left with all its equipment. In November 2020, Bertrand and his partner opened the doors to Layers Bakery and became so well loved for their viennoiserie, they expanded into the café next door. Aside from the delectable croissant offerings, Bertrand creates his baguettes and loaves of bread with his own sourdough techniques using old, artisanal French methods. If you're a sweet tooth, the cakes and chocolate decorations are all prepared on site, so next birthday or afternoon tea, you know where to spoil yourself.



Layers

#### **The Little Paris Creperie**

337 Rokeby Road, Subiaco

If you like your taste of France with specific dietary requirements, this





Bloody French



brand new creperie next to Chez Jean-Claude Patisserie has your back. Buckwheat is the flour used for the crepes, so coeliacs and gluten-intolerant friends rejoice! The wide range of savoury and sweet crepes are made fresh to order, including a traditional ham and cheese crepe or vegetarian galette stuffed with a rainbow of veg, a lemon and sugar crepe, or an OTT number, stuffed with Bueno, Nutella and cream. And if you like an indulgent drink, the Biscoff chai latte will hit the spot.

**Bloody French Restaurant**

279 Rokeby Road, Subiaco

Snails, cassoulet and fondue – the archetypal food you would expect from a restaurant with this moniker. The southern France fare includes snails served ‘a la Bourguignone’, with sourdough to soak up the rich sauce, and seafood Bouillabaisse bursting with prawns, mussels, scallops and fresh fish. After seven years on the Rokeby strip, this French love affair is coming to an end on August 23, so don't miss your last chance to enjoy this taste of France.

**OOH LA LA**  
There's plenty to tempt the francophile in your family with warming dishes from Bloody French and the Little Paris Creperie.

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# Winter warmers

GAIL WILLIAMS GOES IN SEARCH OF SOME RECIPES FROM SUBIACO STALWARTS TO WARM THE COCKLES OF YOUR HEART.

All it takes to warm up the hearts of customers at **The Meat Safe** in Crossways is a friendly smile from Amar Chaudhury and his team of cheerful staff.

As well as being the only independently-owned butcher shop in Subiaco, it's the place to go if you're in the mood for a winter warming goat curry. Chaudhury, who hails from Mumbai, is the local expert and will offer tips on the best mix of spices for customers who want to make their own.

This recipe brings back fond childhood memories of his grandmother, Dadi, pounding the spices with mortar and pestle back in Mumbai. It is a regular on his menu at home and he often prepares it for his brother, Brem, who now lives in Perth.

## Recipe

### Dadi's Mumbai Goat Curry

Cooking time: 2 hrs (pressure cooker) or 4 hrs (slow cooker) | serves six

#### Ingredients

1kg goat pieces  
 6 tsp vegetable oil  
 ½ cup yoghurt  
 2 cloves garlic, chopped  
 4cm piece of ginger, chopped  
 6 cardamom pods, crushed  
 3 tsp coriander powder  
 10 cloves, crushed  
 1 stick cinnamon  
 4 bay leaves  
 6 medium brown onions, chopped  
 2 tsp turmeric powder  
 3 tsp chilli powder  
 3 large tomatoes chopped  
 3 green chillies, slit in half  
 2 tsp garam masala powder  
 1 tsp black peppercorns, crushed  
 ½ bunch fresh coriander, chopped  
 ½ bunch fresh mint leaves  
 salt to season

#### Method

Heat oil in a pressure cooker or slow cooker. Add cardamom, cloves, bay leaves and cinnamon and sauté for one to two minutes.

Add onions and sauté until golden brown. Add goat meat and sauté on high for five to seven minutes. Add ginger and garlic and sauté for another two minutes.

Add yoghurt, turmeric powder, red chilli powder, salt and coriander powder and cook for another two to four minutes, stirring continuously. Add tomato and green chillies and keep stirring.

Add six to eight cups of hot water and bring to a boil. Close the lid and cook slowly for one and a half to two hours until the meat is done and the pressure cooker has at least five to six whistles.

If using a slow cooker instead, cook on high for four hours and proceed as below.

Remove the lid from the pressure cooker, making sure the pressure is reduced completely. Add garam masala powder, crushed peppercorns, coriander and mint and cook for another two minutes without the lid. Check the thickness of the gravy and thicken with cornflour if needed.

Serve with hot roti or rice and a salad made from tomato, chilli and coriander.



## Massaman Curry

Cooking time: 30 mins plus slow-cooked lamb cooking time | serves six

**Leigh Power**, head chef and co-owner of **Shui Subiaco**, has the perfect antidote for the winter chills.

This massaman curry is the newbie on the menu and, when done with the slow-roasted lamb shoulder, is selling like hot cakes - or at least a hot curry.

### Ingredients

#### Paste

- 4cm ginger
- 6 cloves garlic
- 1.5 stalks lemongrass
- 7 peeled shallots
- 8 long dried chilli soaked to rehydrate
- ½ cup roasted peanuts
- 1 tsp coriander seeds toasted
- 4 cardamom pods toasted

#### Curry

- 2 litres Kara coconut cream
- 400ml water
- 100gm shaved palm sugar
- 400ml tin coconut cream
- 70ml fish sauce
- 80ml gula Melaka syrup
- 100ml lime juice

### Method

#### Paste

Combine roughly chopped ingredients in a food processor and blend until a smooth paste is achieved.

#### Curry

Heat a medium-sized pot on high and add a small amount of oil and the tinned coconut cream. Cook until aromatic and the fats and oils have split.

Add the paste and cook on

medium heat for 20 to 25 minutes, stirring regularly. Add shaved palm sugar and caramelise.

Pour in water and coconut cream (Kara) and bring to the boil, then remove from heat and let cool. Season with fish sauce, gula melaka syrup and lime juice.

This quantity is ideal for serving with a 1.5kg slow-roasted shoulder of lamb.

When the lamb is done, serve with the sauce masked over.





ABOVE Sarogini Kamalanathan  
Recipe from *Sarogini's Sri Lanka Food*, images by Craig Kinder

## Sarogini's Sri Lankan Spicy Lamb and Coconut Milk Curry

Cooking time: 1 hr | serves four

### Ingredients

- ..... 2cm piece fresh ginger
- ..... 5 cloves garlic
- ..... 2 tbsp oil
- ..... ½ tsp black mustard seeds
- ..... ¼ tsp fenugreek seeds
- ..... 6 cardamom pods, bruised
- ..... 1cm piece cinnamon stick
- ..... 5-6 curry leaves
- ..... 2 tsp chilli powder
- ..... 1 tsp curry powder
- ..... 500g lamb, cubed
- ..... 1 ½ tsp salt
- ..... 1 large onion, sliced
- ..... ¼ cup coconut milk

### Method

Finely chop the ginger and garlic. Heat the oil in a pan and fry for about a minute. Add the mustard and fenugreek seeds and when the mustard seeds begin to pop, add the cardamom pods, cinnamon stick and curry leaves. Lower the heat, add the chilli and curry powders and stir quickly. Add the meat pieces and stir until they are well coated with the spice mixture. Stir in the salt.

Cover and cook on low heat for about 20 minutes. Add the onions, stir well and continue cooking until the meat is tender (about 30 minutes).

Add the coconut milk and cook for another 10 minutes. When the curry is ready, there will be a film of oil around the meat pieces. Serve with rice and other accompaniments.

When Sarigini was growing up in Hatton, spices would be ground daily, using a special grinding stone. "We would always grind the chilli and curry powders separately, and our house was always filled with the aroma of fresh spices and curry cooking. This version, which we used to make with goat, is just as good with lamb."

Head to **Subi Farmers Market** to get hold of some of the best ethically-raised lamb around, courtesy of Allington Family Farm, and the **Subiaco Bookshop** for a copy of Sarogini's cookbook.

# Bun fight

IF YOU'RE IN THE MOOD FOR THAT WONDROUS COMBO OF CARBS AND PROTEIN (OTHERWISE KNOWN AS A BURGER), LOOK NO FURTHER THAN LISA O'NEILL'S ROUND-UP OF SUBI'S BEST IN SHOW.



The Subiaco Hotel



“  
 (HELLO HARRY'S) MAPLE  
 BACON BURGER WITH  
 SMASHED BEEF, CHEESE,  
 PICKLES AND THREE  
 SAUCES (GET A FEW  
 NAPKINS) IS OUR PICK

Science says being cold increases our metabolic rate, which means during a chilly Perth winter, your appetite for satiating food naturally increases. Burgers appeal to this writer in any season to be honest, but if you're looking for a bonus reason to work your way through this Subiaco 'best of list' – you're welcome.

### Hello Harry

1 Rokeby Road, Subiaco

If you love a dirty burger, dripping in house-made sauces with a 'smashed' patty, Hello Harry has nailed the brief. Hello Harry kicked off in Queensland's Maroochydore before expanding to 15 stores across the country, including our Subiaco. With brioche buns made exclusively for the chain, locally-sourced ingredients and the preparation of everything in-store – Hello Harry isn't necessarily a pretty burger, but it's delicious. The maple bacon burger with smashed beef, cheese, pickles and three sauces (get a few napkins) is our pick - and on Monday nights, kids get their burgers free.

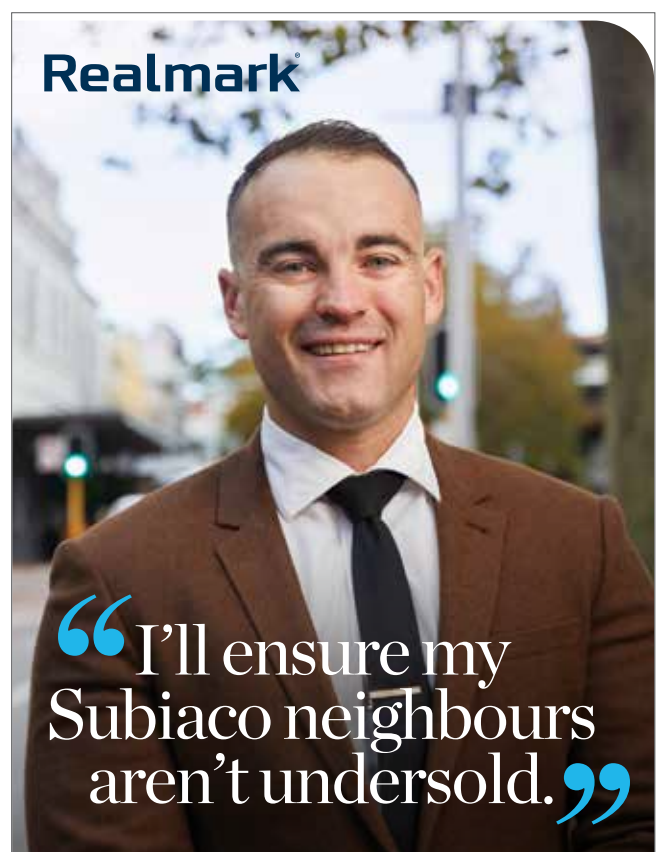
### The Village Bar

10/531 Hay Street, Subiaco Village  
 For lovers of cheap-ass Tuesday

specials and a hearty burger, head down to The Village Bar from 5pm for a \$15 burger and chips. There's only one choice, but they've created a classic with a touch of bougie - the

beef burger comes with a wagyu beef patty plus lettuce, tomato, caramelised onion, American cheese and pickles. Once you've fuelled your belly, stick around for the Tuesday

**MEAT UP** Burgers are Hello Harry's raison d'etre - and there are plenty of other places in Subiaco to head if you're craving a meat and bun.



Darcy Glynn 0431 009 495 | urban.realmark.com.au 9388 3911  
 dglynn@realmark.com.au | 658 Newcastle St, Leederville, WA 6007

Grill'd



Bark



**PICK YOUR FAVOURITE** Whether you must add cheese or prefer a smashed approach to your burger, there's a version to suit everybody.

trivia at 7pm hosted by Quizmeisters. If you work in Subiaco, ask about the special prices for Subi local businesses, too.

### BARK

*502 Hay Street, Subiaco*

Across the road at Bark, your tastebuds and wallet are in for a treat here on Tuesday nights, too. All you'll need is a lobster (\$20) to get you Bark's smash burger (150g smashed beef patty, American cheese, crunchy lettuce and in-house burger sauce on a potato bun), 'chicken shaker' chips and a beer. All of a sudden, your week is peaking on a Tuesday.

### Fenway

*328 Barker Road, Subiaco*

This Boston-inspired, old-school sports bar has a burger menu so impressive, I suggest going weekly and working your way through all eight burgers rather than trying to choose just one. With wagyu beef, fried chicken, battered snapper and veggie patties all featuring in various forms on brioche buns, our recommendation for your first Fenway

experience is the Bulleit with wagyu beef, American cheese, crunchy onion rings, aioli and Bulleit BBQ sauce. Get your burger deals on a Saturday and Sunday night, with a burger and chips setting you back a mere \$16.

### Grill'd

*20-38 Subiaco Square Road, Subiaco*

Get a side serve of feel-good with your burger, as Grill'd rotates local community groups you can donate to. Many community groups have benefited across the country from Grill'd's mission to give back. The burgers here are also among the best

in Subi, with a menu catering to every taste and plenty of allergy-friendly options too. If decisions are hard for you, get the burger with everything – the Wild, Wild West is stuffed with a beef patty, crispy bacon, tasty cheese, cos lettuce, tomato, Spanish onion, relish and herbed mayo. And do not leave without a serve of the perfectly seasoned and crispy sweet potato chips.

### 1982 Food + Coffee

*3/1 Rokeby Road, Subiaco*

Send your tastebuds on an epic lunchtime journey and head

The Village Bar





to 1982 for their soft-shell crab burger in a charcoal bun with the aforementioned crab, cabbage slaw, smoked chilli mayo, sunny egg and bonito flakes. If you're more into classic combos, you can soak up some lunch specials with the buttermilk-fried chicken burger on a Monday or the 1982 brotherhood burger (beef patty, potato bun, lettuce, tomato, grilled pineapple, caramelised onion, American cheese, crispy bacon, and BBQ and tomato sauces) on a Tuesday for only \$10.90 each between 11am and 1.30pm.

### The Subi Hotel

465 Hay Street, Subiaco

When your pub has been around for 125 years, you've earned the badge of 'iconic'. The Subi Hotel is just that, and the kitchen has become well-known for producing some of the best pub grub in Perth. Their

burgers are no exception, the beef option piled high with a ground-beef patty, bacon, cheese, caramelised onions and all the trimmings, while vegetarian friends are well-catered for with the Backyard Burger stuffed with haloumi, mushroom, avocado and tomato kasundi. Get down on a Monday and your burger and chips with a glass of house wine comes to only \$22.

### Hungry Jack's

515 Hay Street, Subiaco

The nostalgic choice. Did you even grow up in Subiaco if you didn't work at one of Hay Street's big three - HJ's, KFC or Baskin Robbins? I earned my first dollars scooping at the hallowed grounds of 31 flavours, but plenty of my friends were next door at the home of the Whopper, which is still made with Aussie beef and free of all the nasties. For the ultimate winter night treat,



1982

you don't even need to get out of your tracksuit and slippers as you cruise through the drive thru and feed a family of six for \$40. Every once in a while, it's fun to taste your childhood in the smokey flavours of a Whopper burger.



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# KIDS-R-US

SUBIACO IS A HAVEN FOR CHILDREN, WITH VARIOUS HIGH-PERFORMING PRIMARY AND SECONDARY SCHOOLS, FAMILY-FRIENDLY RESTAURANTS, AND PLAYGROUNDS ON ALMOST EVERY STREET. LISA O'NEILL SPOKE TO SOME FABULOUS LOCAL KIDS ABOUT WHAT THEY LOVE, WHERE THEY PLAY, AND THEIR TOP RECOMMENDATIONS FOR GOOD GRUB AT ANY HOUR.

IMAGES BY Matt Jelonek



**GIANT FANS OF SUBI** Our group of kids chose their favourite places to eat, shop and hang out - with some popular choices including Whisk.



Jackson (14)

### Jackson (14)

*What do you love most about living in Subiaco?*

Subiaco is a wonderful place because everything is compact and close. The shops are within walking distance as well as parks.

*Where do you most enjoy hanging out?*

The best place to hangout is at the school, there are both courts and an oval which is good for sporting activities. The must-visit place in Subiaco has to be Whisk. Although it's pricey, the desserts definitely deliver.

*Where are your favourite places to eat?*

The best place to get good quality is

Jean-Claude, especially the cheese pretzels.

*Where do you go shopping?*

At the train station there are lots of shops, so it's the perfect place to buy gifts, or every Saturday at the primary school, there are markets which last til midday.

### Leo (12)

*What do you love most about living in Subiaco?*

There's lots of good places for education like Subiaco Primary School and Shenton College, and lots of good places for eating, so lots of really nice places in general. I love the nostalgic playgrounds; the nature play is iconic to Subiaco!

## EAT

Leo (contd. from p35)

### *Where are your favourite places to eat?*

Sorganic is a really good place for a café breakfast and they have really good hot chocolates! Later in the day, Piccolo for delicious meat and Italian food – I enjoy the goat chops, they have a very nice flavour. I also love the new pizza place Il Locale because they have these crusts stuffed with Nutella which taste delicious – it's like a chewy, hot crepe. It's my favourite dessert.

### *Where do you go after school?*

For something casual but nice, Four Corners Crossway because there's lots of options.

### *What is your favourite park?*

I like Cliff Sadlier Park because it has a small basketball court, a table tennis court, a playground and nice, lush green grass to walk your dogs.

### *Where do you go shopping?*

Dymocks is a really good bookshop with so much variety for ages from three to something like, 40. They stock some of my favourite book series like Nevermoor and Manga-theme books. I love the small little gifts there too, like the board games.

### *What is your absolute favourite thing about Subiaco?*

Probably my grandma's house! She lives so close to us and it's the nicest thing in Subiaco for me. I'm very lucky she lives so close to us.

## Stella J (9)



## Archie (8)

### *What do you love the most about Subiaco?*

It has so much nature you can explore and I love Billy Bob the Giant in the Theatre Gardens.

### *What is your favourite park?*

Rosalie Oval where I play footy, cricket and basketball.

### *Where are your favourite places to eat?*

Piccolo for dinner, I like beef ragu and I love the purple calamari! For dessert, I like Whisk and Baskin Robbins. I love caramel ice cream with really good toppings. I also love Baker's Delight for the Italian rolls.

### *Where do you like to buy your friends' birthday presents?*

The Subi Farmers Market because there are so many different things from other shops. I like the letter keyrings.



## Archie (8)

## Stella J (9)

### *Why do you love Subiaco so much?*

I like that my family and friends are all close to me and my school is close to my house. I like riding my bike to school with my mum. I want to convince her that I can ride to school by myself soon.

### *What is your favourite playground?*

I like the Theatre Gardens because there's lots of different stuff. You can make a hole in the sand pit, there's the swing, a big slide, and a big obstacle course area that's really fun.

### *Where are your favourite places to eat?*

For dinner, I like Amarin Thai for the cooked Thai vegetables and the

noodles. I like going to Sorganic for their really good bircher muesli. They put the right amount of sauce on it and lots of good fruit. I also like Be Free Organics for their acai bowls.

### *Where do you go after school?*

I like going to Clean Food Store for their choc chip cookies and the strawberry smoothie. I love Whisk for taiyaki which is a waffle shaped like a fish with ice cream. I like trying their different flavours because they change every month. The cheesecake one was good.

### *Where do you like to buy your friends' birthday presents?*

Jackson's! I like getting art and craft things for my friends.

## Georgia (9)

### *Why do you love Subiaco so much?*

Because I have all my friends here and my family, and my dog. I really love Rosalie (my school) too because all my friends go there.

### *Where do you like going to play the most?*

I go to Cliff Sadlier and Rosalie Park, I love seeing all the dogs there.

### *Where are your favourite places to eat?*

I like Piccolo for pasta and The Wholefood Circus for snacks, especially the cinnamon scrolls. I like seeing the owner's dogs at Circus, too.

### *Where do you like to buy your friends' birthday presents?*

I like going to the Farmers Market and I like the girl who sells resin names. My brother bought a glass pot with resin on top that looks like waves for my mum.



Georgia (9)

Sell or rent your home with an agent who has extensive knowledge of local real estate.

**central**



Jen Lowe



Chris Storey



Cheryl Stewart

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“

...I LOVE GOING TO DANCE AT SILHOUETTE AND BUYING CHOCOLATE AT IGA WITH MY DANCE FRIENDS.

~STELLA O, 11

**ALL SMILES** The children love Subi's liveability, with everything on their doorstep, from bookshops to friendly cafes.

### Stella O (11)

*Why do you love Subiaco so much?*

I like how handy it is to walk up the road to school and all the shops like Farmer Jack's and Rokeby Road. I love going to dance at Silhouette and buying chocolate at IGA with my dance friends - we like the \$1 ones. The teachers are really energetic and fun there.

*Where do you love to hang out?*

We love to hang out at the Rosalie dog park. We take our dog down there.

*Where are your favourite places to eat?*

Little Pantry for breakfast, for the delicious truffle eggs and iced chocolates with a big scoop of ice cream. The staff are all really nice, especially Rosie. I really like Wholefood Circus for their pies, and chicken and

salad rolls. For dinner, my favourite is Six Senses for beef massaman and spring rolls. I also love Dilly Dally, they have the best potatoes.

*Where do you go after school?*

Lawley's because I love the donuts with all the yummy Nutella or salted caramel inside them! There's a really yummy place called Whisk and on the last day of school, we get a special ice cream there as a celebration. T-Junction has the best bubble tea in Subiaco, I love the passionfruit bubble tea with lychee pops.

*Where do you like to buy your friends' birthday presents?*

I like going to Target Subiaco and Decjuba Kids for the clothing and nice little gifts there.



Jude (7)

## Jude (7)

---

*Why do you love Subiaco so much?*

I have two reasons! My friends and Whisk ice cream.

*Where do you love to hang out?*

Rosalie Park to play basketball on the new courts. I also love Lake Jualbup, because of the special place we call the 'bushy bush', which is a special bush with a little doorway, and we leave our sticks there that we carve into swords!

*Where are your favourite places to eat?*

Little Rokeby for a banana smoothie and toasted banana bread. For dinner, Piccolo for pasta with melted cheese. And Whisk! The Unicorn soft serve is my favourite.

## Cypress (15)

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*What do you love the most about Subiaco?*

I love how everything is walking distance. Parks like Rosalie and Theatre Gardens are close by and shops like Target and Coles are all walking distance. Also, there is a lot of transport like trains and buses to catch to get around to friends' houses and hangout spots.

*Where do you love to hang out?*

I mostly hang out at Subiaco Primary School or the Theatre Gardens as they are a great meeting place to hang out with my friends.

*What is your favourite park?*

Rosalie because it is super close to where I live and has a great running route around it. I also go down there to practice hockey and dribble the ball around on the oval to keep my skills up.

*Where are your favourite places to eat?*

There is a great pasta place on Rokeby Road called Piccolo and all the dishes are to die for.

*Where do you like to buy your friends' birthday presents?*

When I go shopping for my friends' birthday presents I would normally go to Target, I always find what I'm looking for to fulfil a great birthday gift.



Cypress (15)

## & Three men A COFFEE

COMMUNITY COFFEE CO'S FOUNDERS HAVE PROVED THEY'RE NOT ONE-TRICK PONIES, WITH GREEK HOT SPOT YIAMAS NOW PART OF THEIR EMPIRE.

WORDS: Lisa O'Neill

A **VERY SMALL** percentage of society is known as 'the sleepless elite,' humans with the ability to thrive with only a few hours of sleep. Community Coffee Co and Yiamas owners Michael Roach, Phillip Arnold and Laurence Greenfield appear to be members, and Subiaco citizens are all the better for it.

The three have a blisteringly hot hospitality resumé, cutting their industry teeth on some of Perth's favourite coffee spots. Between them, they've worked at Cimbolino's, Mary Street Bakery, Telegram, and Stablehands, while Laurence previously owned The Daily in Swanbourne and Phil opened Uptown Café in Cottesloe. They worked together in many of these cafes, developing a friendship, great banter, and respect for each other's work ethic and passion for coffee.

The team shares how they came to open their first Community Coffee Co business together in Subiaco (which has now expanded to four cafes and

another on the way, Vinotto Wine Bar in Swanbourne and Yiamas) and why they each love Subi so much.

### *How did your first business in Subiaco come about?*

**Laurence:** Firstly, we thought Perth was lacking roasteries creating the type of coffee the three of us love.

**Phil:** We wanted a central location for our wholesale coffee and a warehouse space. Subiaco is perfect – central and close to the freeway. At the time, in 2018, Subiaco was struggling too so I saw that as an upside – it could only get better! It is a bit hidden, but means our customers are coming to us for us – so we get really great customers.

**Laurence:** Having a centrally-located roastery has been great for wholesale coffee clients, too. We originally tried to showcase the coffee as a pared-back espresso bar, but it grew into this. We kept on adding things!

**Phil:** We never intended to have a

kitchen and the food truck!

**Mike:** We really kicked into the food aspect of Community during COVID. Everyone was either locked down or out of their office – and the great thing about Subi is it's mixed between commercial and residential. We started doing take-home packs and got our chef Daniel (from Arrival Hall) on board, who brought a lot more food options in. Then Phil had the idea to add a food truck and that's when our egg sando arrived!

### *What do you each bring to the business?*

**Laurence:** We all think a little differently, which really helps us with a balanced perspective. Phil is our numbers man, he looks for locations and likes to watch the back of the business. He found the location here.

**Phil:** Mike is the perfectionist! He's taken charge of the roasting which is quite scientific. He also does all the marketing and the website, he's great with all the little details.



**Mike:** OK, I'll talk about Laurence – he's a very good people person. He looks after all the staff at all our venues, makes sure everything is running smoothly. He chats with all the customers and he's kind of the face of Community. He hires new staff, too.

**Laurence:** We have high staff retention and a great core team; we've been blessed with some amazing characters over the last few years who have done so much for us. It's important to mention that the three of us are all on the tools still – we make coffee, we wash dishes, we get our hands dirty! I think that's been fundamental. The staff see us do it all, not just barking orders, and I think that helps motivate people.

**How did Yiamas come about? It seems a bit of a leap from coffee to Greek food?**

**Michael:** It was a combination

of how popular our souvlaki was at Community and Phil's pop-up restaurant, The Swanny Collective, which had a Greek night every Saturday that was always booked out. The George's Meze space became available, and we were very lucky to have a talented team bring the vision to life.

**What do you tell friends to order when they visit Yiamas?**

**Michael:** Start with a Yiamas Spritz or our Greek lager from local Golden West Brewing Co alongside starters; Greek bread, sour cherry dolmades, Corfu-style charred mullet and meatballs (save some sauce for the bread).

Then move onto our Greek wine with mains, you can't go past the lamb and fish from the fire, tzatziki to go with the lamb, fried potatoes and a Yiamas salad. Finish with Eleni's (Phil's mum) baklava and ouzo.

**Describe the ultimate 24 hours in Subiaco?**

**Phil:** I'll choose Saturday. Come and get one of our egg sandos to start the day, then go for a walk around the Subi Farmers Market. Head for lunch at the Subi Hotel, which is always good, or Fenways. Get some cheese from Simon Johnson and go for a picnic in the park. For dinner, you have to go to Yiamas and then a nightcap at Lums or Cherubino's.

**Subiaco is . . .**

**Mike:** An exciting place to be right now.

**Laurence:** Turning a corner, a lot of good businesses have recently started in the area and it breeds excellence.

**Phil:** Not quite where we want it to be yet but it's getting there! We're looking forward to new residents moving into the new places.

(08) 9381 8588

59 Hamersley Road, Subiaco

thedentistsperth.com.au



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# Hot stuff



Bar Amelie



Shui

SUBI RISES TO THE SPIRIT OF THE SEASON WITH WINTER DRINKS DESIGNED TO WARM THE SOUL.

BY **Tori Wilson.**

AS THE CRISP winter air sets in, we find ourselves seeking cosy spaces to nestle into, preferably with a concoction in hand that goes down like a warm hug by a fire. For just a brief moment we can layer up, rug up in our best coats and drink like we're somewhere the cold feels natural and never deters us from a night out.

Dispersed along the streets of Subi, you'll find an array of small bars serving winter warmers designed to

shake off the chill, leaving us cheerful and limber — from a nip of Scotch or brandy to mulled specials and smoked negronis.

Here are some of our favourite spots to stop this season.

### **Cherubino City Cellar**

Cherubino's is possibly the ultimate hideaway for a cosy winter beverage with class. Tucked out of sight above gourmet provisions store Simon

Johnson, this dimly lit space feels classic yet contemporary. Find a nook and settle in to one of its plush emerald chairs before taking your pick from its wide selection of winter warmers.

Perched atop the bar, miniature barrels containing traditional and Mezcal negronis have made their way into the recently revamped cocktail list, for good reason. A warming beverage in its own right, when aged in barrel the classic negroni becomes markedly more rounded, connecting all the flavours together for a deliciously smooth experience. And with Mezcal? This smoky spirit that's similar to tequila adds another layer of depth, with its peat-like characteristic indicative of a puff of a cigar by the fireplace.

Of course for Cherubino's, the wine selection feels limitless, so we spoke with sommelier Clement Dufeu for some of his top seasonal picks. As the temperature drops, Clement recommends, in order of light to full-bodied — the Pooley Pinot Noir (Tasmania), the Pierre Gaill Syrah (Saint-Joseph, France), the Cherubino Cabernet Sauvignon (Margaret River, WA), and the Parusso Barolo (Northern Italy). A 2016 vintage, with age, the Barolo has begun developing some decadent tertiary aromas of stewed fruits, mushroom and earth. Matured for a minimum of three years in oak, this is an ideal food wine with incredible structure. At Cherubino's, it was paired as a rotating daily special, with braised beef cheek and red wine reduction. Look out for the pairing of the day.

### La Condesa

Have you ever experienced winter in Tulum? Well, that's exactly where the latest creation from the mixologists at La Condesa intend to take you with their seasonal cocktail special.

Served warm from a hotpot in a coupe glass rimmed with cinnamon and clove sugar, Winter in Tulum is a decadent tippie designed exclusively



Cherubino City Cellar



La Condesa

Image Cabbage Photo

### WINE TIME

Sommelier Clement Dufeu is a font of all wine knowledge at Cherubino City Cellar, while left, La Condesa's cocktails will warm you up on a cool night.



Subiaco Hotel

London, this classic is jam-packed with deep fruity flavours, sweetness and spice (think freshly cut oranges, lemons, cloves and whole cinnamon).

Take things up a notch and indulge in a whisky paddle, curated to showcase a range of whiskies from around the world. We recommend pairing it with the 'trio of crème brulee' dessert for a rich and delicious flavour combination.

### Subiaco Hotel

We can't discuss drinking dens in Subi without mentioning the iconic Subiaco Hotel. Well prepared for the winter season, 'the Subi' is serving a mulled Aperol that is as drinkable as it is weather appropriate. Made using Aperol, white wine, apple juice, honey, cinnamon and cloves, it's well-balanced with bitter, sweet and spicy notes that excite the tastebuds all at once. Settle into one of the comfy lobby booths and easily knock back more than one.

### TOASTY TIMES

Choosing the right drink this winter is almost as important as picking the right venue. Fortunately, you're spoilt for choice in Subiaco.

for the season. To make the drink, white chocolate is heated over the stove with coconut milk before being combined with reposado tequila and a mix of sweet spices, including clove and star anise. If you're a fan of silky-smooth vanilla and caramel notes, this one is for you.

### Bar Amelie

There's no drink that staves off the winter chill quite like a mulled wine, and Bar Amelie is serving a top tier addition to the category. Using a recipe hailing from co-owner Kat Dehavilland's days of owning a bar in



Subiaco Hotel



La Condesa

### Koba

If a campfire warms the cockles of your heart, Koba has just the cocktail for you. Using woodchips to fuel a smoke infuser, their 'Foggy Negroni' is encapsulated in a large glass jar filled with an enveloping smoke that imbues the drink with its woody aromas.

Served as described, it's left to the recipient to unveil the drink by lifting the jar, unleashing a swirl of smoke like some magic trick. Theatrics aside, it is one tasty cocktail.

### Bark

A rich stout is inherently designed to be drunk when it's brisk outside. Bark knows all about it, which is why they'll be introducing a dedicated stout tap all through winter to celebrate this bold beer style. Enjoy smooth, rich and velvety brews with dark flavours of cacao, chocolate, coffee and hazelnut, available on rotation from your favourite local breweries — featuring Otherside Brewery, Eagle Bay Brewing Company, Shelter Brewing Co. and more.



Refuge Small Bar



Refuge Small Bar

### Refuge Small Bar

Refuge Small Bar comes into its own during the cooler months as people seek out a hearty meal and beer to warm up as the rain comes in. With some candlelit booths and cosy nooks, it's an ideal spot to while away fresh nights over some warming winter drinks. Take your pick from its seasonal cold weather beers on tap, such as Nail Red Carpet and Otherside's Sabbath Stout, cocktail specials like its Coconut Negroni, its collection of small batch whiskies, or indulge in a mulled wine available Thursday to Saturday.

### Lums

Lums is hard to beat when it comes to an intimate venue for fine winter wines. This bustling bar generates an upbeat vibe so score yourself a spot in a corner downstairs, or take a seat upstairs where it's more spacious, and settle in with a bold wine and a cheese board.

Currently the winter favourite is the 2021 Frankland Estate Touriga Nacional — big, bold, meaty with some molasses-soaked berries and nuts.

### Shui Subiaco

Specialising in modern Asian fusion flavours, Shui is a stunning space with an extravagant paper crane inspired ceiling, designed by renowned architect Rachel Feldhusen. At the helm of the kitchen is the iconic chef and co-owner Leigh Power, while the brain behind the bar menu is another hospo legend and co-owner, Benny Tua. With new indoor/outdoor heaters up and running for winter, and a warming woodfire oven inside, it's a great place to escape the cold. The cocktail menu is packed with innovative delights. We'd recommend the Yuzu Sour cocktail for the season - an indulgent textural drink with hearty Japanese whiskey and yuzu. If a thick, hazy, hoppy brew is more up your alley, Mountain Culture NEIPA is on its rotational tap at the moment,



Bar Loiter

### Feast first

There's nothing quite as warming as a hearty portion of flame grilled, grass-fed steak or juicy ribs. **Squires Loft Subiaco** is the Subi specialist for perfectly cooked flame grilled meats plus surf n turf and some fine, rich reds that go down silky smooth when paired with rich protein. Head next door to **The Village Bar** afterwards for a beverage by the fire or start your night there for diverse gastro-pub fare.



Spirit of Little Things

and just placed first at this year's GABS awards.

### Bar Loiter

Take a seat in this contemporary corridor space linked to the renowned Dilly Dally restaurant for some casual cocktails or the latest beer release pouring from its 12 craft tap points. With whitewashed brick and partially jarrah-clad walls, an arched ceiling and ambient lighting, you'll be feeling snug in this setting. We recommend their Milano on a cold night. This Italianised twist on the classic Manhattan is sweet and bold, made with Stambecco cherry

Amaro and Carpano Antica formula vermouth, combined with Bulleit rye whiskey from Kentucky.

### Spirit of Little Things

Red wine + gin? A rich and delicious combo. Once again, Spirit of Little Things has released their award-winning Tempranillo Gin, and this vintage just might be the best yet. Crafted using hand-picked grapes from Mazza Vineyards in Donnybrook macerated in Australian Dry gin for nine weeks, this drink is packed with dark forest fruits and finishes dry. Enjoy it on the rocks or paired with dry ginger ale for a spicy kick.

# RUG UP

SUBIACO HAS SOME GORGEOUS OPTIONS IF YOU'RE IN THE MARKET FOR A NEW FLOOR COVERING.

IF YOU'RE LOOKING for something truly unique for your home, speak to Cecil Levi at **Heather Levi Interiors**. Cecil and wife Heather have a veritable encyclopaedic contact book for all manner of floor covering designers, including local artisan, Dena Lawrence. Other offerings include Armadillo, Tribe, Christian Lacroix and Designers Guild Rugs. "We provide onsite consultations to assist those all-important decisions when purchasing floor coverings," says Heather.

Meanwhile, blending function with exquisite design and craftsmanship, Dena Lawrence Designer Rugs are enduring in beauty and composition – ensuring a luxurious rug that will stand the test of time both visually and practically.  
439 Hay Street, Subiaco  
Visit [heatherlevi.com.au](http://heatherlevi.com.au)

**The Rug Establishment Perth** has been around for over a decade, before moving into a stunning showroom on Hay Street in 2022.

"The Perth showroom is an industry leader on the West Coast for handmade luxury rugs," says managing director Ross Page.

"We house a large stock range as well as provide a world-class custom and bespoke service for both the interiors industry and retail clientele."

The company began 15 years ago when life-long friends Richard Aucter and Ross Page envisioned building a company that paired passionate people who love to create

**WEAVING MAGIC**  
Above, Dena Lawrence with some of her designs. Right, Elle Design Rugs, and Far right, Heather Levi.



inspiring environments all around the world with the magnificent hand-made rugs crafted by generations of talented Indian artisans.

"Our rugs are completely handmade - masterfully knotted, woven or tufted by the careful hands of our artisans using techniques passed down over centuries by a lineage of rug makers in the heartland of hand-made rugs, Bhadohi in India," says Mr Page.

To bring a rug to life is a true labor of love, one born of many stages, each requiring great skill, care and attention to detail.

"This collaborative approach intrinsically places style, quality and durability at the core of each rug, making an investment for your home that is truly crafted for life."

*The Rug Establishment, 307 Hay Street, Subiaco. Visit [therugest.com](http://therugest.com)*

You'll find **Elle Design Rugs** on Rokeby Road, and from vintage rugs to their bamboo silk and wool hand knotted collection, Elle Design rugs are beautifully crafted over several months by highly skilled Indian artisans to create a product of high

quality and design. These rugs can be made to order in any size and colour to the designer's and client's specifications.

According to owner Tatiana Rosa, they supply an exclusive range of luxurious and beautiful hand-knotted rugs to discerning clients and to many of Perth's most sought-after interior designers.

"Working with our skilled artisans in India and Iran, we create and deliver unique, high quality, luxurious rugs made from the finest handmade silk and wool," says Tatiana.

"I would love to help you to find that one-of-a-kind rug that will be the finishing touch for your latest decoration project, or help you to create your own unique design."

Visit **Elle Design Rugs** at 325 Rokeby Road, Subiaco or visit [elledesignrugs.com.au](http://elledesignrugs.com.au)



# Village People

IN OUR ONGOING SERIES ABOUT THE PEOPLE WHO MAKE SUBI SO SPECIAL, GAIL WILLIAMS MEETS THE VOLUNTEERS AND SHOP OWNERS WHO KEEP OUR OP SHOPS THE COLOURFUL AND VIBRANT ALTERNATIVE SHOPPING DESTINATIONS WE'VE COME TO LOVE.

**IF YOU NEED** proof of Subiaco's much talked about village feel, just stick your head inside one of the suburb's op shops, second-hand clothing or vintage stores and join the party. Or head to any outlet that takes pride in upcycling, recycling, re-purposing or just offering a plain old pick-me-up – we call them gems – and you'll get a taste of village life.

Pop in on any day and find a diverse range of workers, volunteers and shoppers from Subiaco or suburbs as far away as Alkimos. They're all engaging in the broad church known as community.

Customers rummaging through racks of clothes looking for bargains

are there as much for a friendly chat with a volunteer, knowing that by connecting they're extending their lives and realising that someone does give a damn. A win-win situation for everyone. The wealthy western suburbs clothing donor comes away feeling as good about herself as the struggling student who picks up a designer label bargain. And that's just skimming the surface of the positives of such village interactions.

We went for a bit of an op shop rummage and scored something far more valuable than a \$40 Zara trouser suit and a set of \$2 champagne flutes. The biggest takeaway of all was the admiration



for the army of foot soldiers making a huge difference to Subi people's lives.

There's the volunteer at Earthwise who took up a spot alongside old Ted sitting on the rainbow seat – the go-to seat for any Subi resident who needs a chat and some human contact. Their chat made old Ted's day.

There's Andrew Rakich, a familiar face at Good Sammy's in some guise for the past 50 years – yes, 50. He is always up for a joke with Subi identities who pop in, like former footballer Andrew Purser. Andrew is happy to oblige. He'll even snap a selfie with Nic Natanui, Adam Gilchrist or Adrian Barich, who have also popped into this landmark store.

There are the thousands of backstories in items of clothing and bric-a-brac. There's the unclaimed war medals sitting in the safe at Good Sammy's. Who is the anonymous donor of the Max Mara \$2,000 jacket that sits in the window with a \$100 price tag? Who was the former 60s GoGo girl who donated her white vinyl boots?

Here we meet some of Subiaco's unsung Village People, the behind-the-scenes stalwarts who are making a big difference to our suburban wellbeing. And they might just be able to answer some of those questions.

### Jen Korab

*Coordinator*

*Earthwise Community Association,  
315 Bagot Road, Subiaco  
Ph: 0420 429 331*

Customers enter this extraordinary feelgood parallel universe via a metal arch made from old crates. Then there's the Loch Ness Monster, the Slip and Slide robots and the rainbow chair where you can sit if you want to send a message that you are in need of a chat. Oh, and the chickens and the allotment garden and the worm farm.

And that's all before you enter the op shop that has been run by around 10 volunteers for the past 18 years with one volunteer, Keith, devoted solely to propagating the succulent



Jen Korab, Earthwise

plants which are also on sale for a song. And Keith might just oblige.

The proceeds from sales of books, plants, jewellery, kitchenware and clothing go towards the maintenance of the Uniting Church, garden and buildings, which are hired out for music events.

On our visit we spotted a well-known Subiaco identity who pops in regularly for a rummage fix.

"I get all my china from here," she says while eyeing off a \$2 black T-shirt. She does not want to be named but says Earthwise is her favourite Subi op shop.

"Things are much cheaper here," she says. "And, because it is staffed by volunteers, it keeps the prices down. I love their cushions. I will buy something then use it for a while and donate it back."

“

**WE WANT TO BE  
A SPACE WHERE  
PEOPLE CAN COME  
AND HAVE A CHAT**

~ Jen Korab,  
Earthwise Community  
Association



Jenny Hutchinson, Good Sammy's

“

EVERY DAY IS  
DIFFERENT HERE. WE  
SEE THINGS FROM  
ALL DIFFERENT  
ASPECTS OF LIFE.

~ Jenny Hutchinson,  
Good Sammy

Korab has been involved since 2003 and says Earthwise is far more than an op shop.

“We want to be a space where people can come and have a chat,” she says. “If people are doing it hard we can provide them with clothes, shoes and a bag. For example, we clothe women from up north who have had emergency caesarian operations at King Edward and have gone to hospital with nothing but what they are wearing. Also,

a few homeless people come in. We fill gaps in people's lives. It's not something we promote. It's just something we do. We want to preserve people's dignity as much as possible. This is about people protecting people and looking after one another.”

### Jenny Hutchinson

Store Manager

Good Sammy Op Shop

28 Rokeby Road, Subiaco

Ph: (08) 9463 0599

“I am a paid employee, but I get a wall of support from our volunteers and participants in this store that has been here for 20 years,” says Jenny.

“The customers are a wide demographic of people, some unemployed, some professional - doctors and lawyers. We specialise in wedding dresses. Some people think that in Subi you get better quality labels and we do get labels like Scanlan and Theodore, Sass & Bide, Anthea Crawford and Carla Zampatti, all of which go pretty quickly. They only stay on the Gold Class rack for four weeks, then they go to the other racks where you could pick up something like that for a few dollars.

“Every day is different here. We see things from all different aspects of life. We get mums coming in saying they are going to an interview after being a stay-at-home mum for years and they need an outfit to wear. We get people going to 70s parties. We get a lot of Gen-Z people who are crazy for op shop clothes.

“There is no stigma any more. And with the way the interest rates are, and the cost of living going up, we are getting more and more customers who think they can get good quality clothing at a more reasonable price than at a chain store. And, yes, occasionally we do find money and gold jewellery in the pockets. They go straight in the safe.”



Andrew Rakich , Good Sammy's

## Linda Teo

Assistant

Salvo's

68A Rowland Street, Subiaco

Ph: (08) 9380 4149

Clothing, bric-a-brac, electrical goods, books, toys and old CDs are among the treasures in this bright and cheerful Rowland Street store.

Regular customers leave with a spring in their step after their social needs for interaction are met - and they might leave with a David Baldacci book, a doyley, a wig or some dried flowers in their 'I Love Salvo's' bag.

Linda Teo thrives on the banter and is always willing to oblige with a chat.

"Customers come from all demographics," she says.

"We have our regulars. Once in a blue moon we get homeless people and some people coming in with Salvos vouchers for \$50. We have donors coming in telling us their stories about how special their items are and if it belonged to someone special."

### GRAB A BARGAIN

Subi's op shops have one thing in common - a warm welcome, however much you want to spend.

## Bar Amelie

Brunch is really just breakfast minus an alarm clock ...

Escape the ordinary and indulge in our cosy atmosphere, delicious tapas and extensive drinks menu.

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[www.bar-amelie.com.au](http://www.bar-amelie.com.au)

## Erina Millsteed

Owner

*Lucy in Disguise*

144 Rokeby Road, Subiaco

Ph: (08) 9388 3357

If Erina Millsteed had \$1 for every time a customer has asked if her name is Lucy, she would be a very wealthy woman. But you don't have to look too far among the fab vintage clothing and retro costumes to discover she is a mad Beatles fan and realise that's where the name came from.

"It's a play on *Lucy in the Sky With Diamonds*," she says, taking up her happy place behind the counter in the little shop in New Lane. That's where, among exquisite vintage clothing dating back to the 1920s, cellophane flowers of yellow and green tower over her head.

Millsteed has been catering to the needs of vintage clothing lovers and those seeking fancy dress costumes since 2008 and the small store is crammed with memories. Wide-lapelled jackets, beaded and sequined 20s gowns, flares, cargo pants and high-waisted jeans – all bought from op shops, private collectors or donated. When the donated pieces are sold, Millsteed gives part of the proceeds to the Dogs Refuge Home and the Cat Haven.

"Each piece has a little story," she says. "Sometimes women in their 70s or 80s come in and spot a vintage 70s piece and become very nostalgic about it. They'll look at the GoGo Boots and say, 'I got married in a pair of those!' Or that fabric reminds me of my debutante gown."

She says the most popular eras are the 20s, 60s and 70s.

"Although the 90s are coming back," she laughs. "Crop tops, cycling shorts, overalls and slip dresses."

High profile customers have included AFL footballers and a young female actress who was looking for a dress to wear to the Logies.

"She chose a beaded 20s gown," says Millsteed. "Her mum, a Subiaco

resident, was so proud."

And, it could be just coincidence that Lily Allen was spotted in Subi back in 2010 when she was in Perth for the Big Day Out concert. Not long after, she opened her own vintage store in London's Covent Garden called... you guessed it... *Lucy in Disguise*.

It went into liquidation in 2013. In the meantime Erina's original version is still going strong.

Call in soon for a rummage or a chat and say hello to the girl with the sun in her eyes.

“

SOMETIMES WOMEN IN THEIR 70s OR 80s COME IN AND SPOT A VINTAGE 70s PIECE AND BECOME VERY NOSTALGIC ABOUT IT.

~ Erina Millsteed,  
*Lucy in Disguise*



Erina Millsteed, *Lucy in Disguise*

## ALSO WORTH A SQUIZZ ...

### ParaQuad Industries Op Shop & Book Bazaar

4-6 Orton Road, Shenton Park | Ph: (08) 9381 0108

This wonderful place offers a wide range of quality pre-loved and vintage clothing, furniture, books, electrical goods and bric-a-brac, while providing work opportunities to people living with disabilities.

And don't forget to check out their book bazaar. It's huge. And it's spectacular.

### The Secret Closet

152 Rokeby Road, Subiaco | Ph: (08) 9381 8024

It is no secret, really, that if you are after a high end designer label garment at a fraction of the price you would pay for it new, then The Secret Closet is your place.

Paula Artley, the owner of Perth's oldest recycled fashion shop, moved her business into the prominent Rokeby Road site in 2020, and then COVID hit.

Since then, though, the stylish store has been attracting those looking for quality items which won't go out of fashion and will add to their wardrobe staples.

"We cater to fashionistas and shopaholics," says Artley.

The well-loved items – think a Gucci handbag for \$599, a Zimmerman shirt for \$200 or a pair of Silk Laundry trousers for \$120 – are there on consignment which ensures that Artley's scrutinising eye has given all of them the once over.

When Artley says it's all carefully curated, she means it.

"We have a privacy disclaimer," says Artley. "So we can't tell you the names of our consignment customers. We call them our procurement arm. They do the buying and we select it from their closet. All we can say is we have access to the best closets in Perth."

Artley says they have a circular methodology if the garment doesn't sell and the consignment person doesn't want it back.

"We have two distinct charities we donate to," she says. "One is the annual Harry Perkins fashion sale and the other is the Dress for Success shop in Hay Street."

### Dress for Success

96 Hay Street, Subiaco | Ph: (08) 9382 1003

This charity offers far more than just providing an outfit for a woman who is looking to enter the workforce. Staff and volunteers there also provide styling and presentation services to empower women when attending a job interview.

Most of the clothing provided is donated by local members of the community. And the outfits, as well as the mentoring, change lives.



## Our new winter menu has arrived



Now open 8am ~ 2pm  
on Sundays for breakfast  
and brunch.

2/23 Railway Road, Subiaco  
bookings@restaurantcaleb.com.au  
Ph 9382 2208

[www.restaurantcaleb.com.au](http://www.restaurantcaleb.com.au)





**Argyle Goddess**

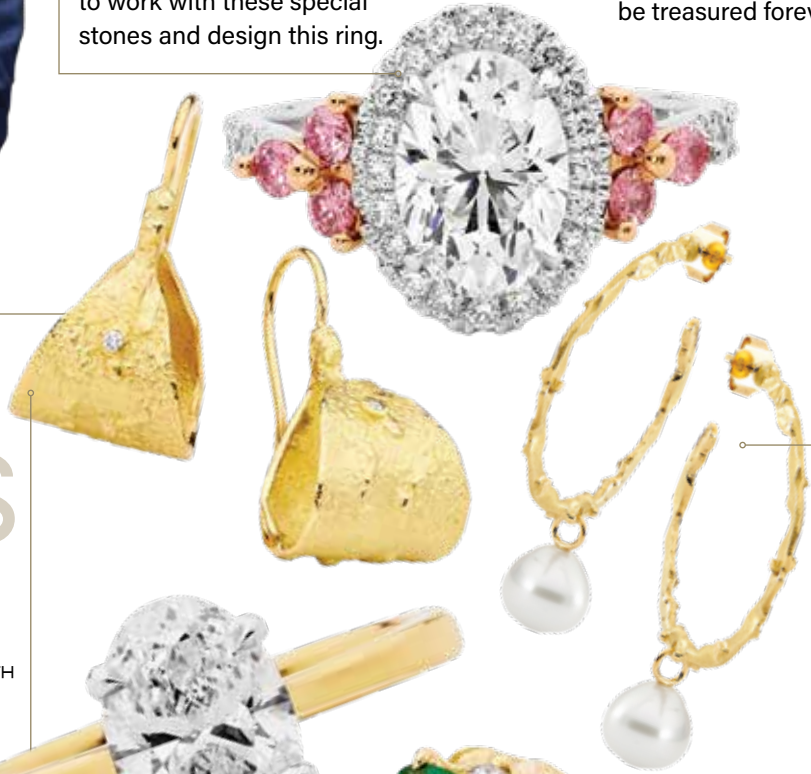
*(part of our limited edition artisan series) - 051054*

I love this ring because of its elegance and rarity. Featuring six Argyle-certified pink diamonds, all matching and calibrated in size and colour, the 2.00ct white diamond centre stone is a beautiful centrepiece to contrast with the vibrant pink diamonds on each side. I was lucky enough to work with these special stones and design this ring.

**Pearl Hoop Earrings**

SKU 133004

The signature Linneys freeform texture on these earrings sets them apart. The pearl addition on the bottom of the hoop creates beautiful movement when worn and forms a focal point for the design. I love these earrings because they are edgy and modern, with yellow gold being very on trend now. These are the real deal and something that can be treasured forever.



**GOLD CLASS**

JUSTIN LINNEY PICKS FIVE OF HIS FAVOURITE ITEMS FROM LINNEYS' LATEST 50<sup>TH</sup> ANNIVERSARY CATALOGUE

**Oval Solitaire Engagement Ring**

SKU 011712

Oval cuts remain a favourite of mine and many others at the moment with their longer shape elongating the finger when worn - these are an elegant and timeless diamond shape option. Set in 18ct white gold on this modern and simple 18ct yellow band, it's the perfect combination when paired with a diamond set wedding ring alongside.

**Yellow Gold Hoops**

SKU 222867

Designed and made by my father Alan Linney, I love these because they embrace the effortless style that he has become renowned for. He uses a special technique to create the unique texturing on the surface, then sets a white diamond on each hoop to give it a hint of sparkle as something that can be treasured forever.

**Freeform Gemstone Ring**

SKU 261297

Asymmetry is making its way into the luxury space on a global scale. We have been doing it for over 50 years at Linneys and pieces like this are an example of jewellery art that can be enjoyed without following traditional rules on classical form. I love this piece because it perfectly showcases the colour and energy from the gemstones alongside the sparkling white diamonds.

# SEE SUBIACO



There's **always** something to look forward to in **Subi**.

From brand new eateries to exciting offers and events, Subi has everything you need to escape the ordinary.

Share your story with **#SeeSubiaco**

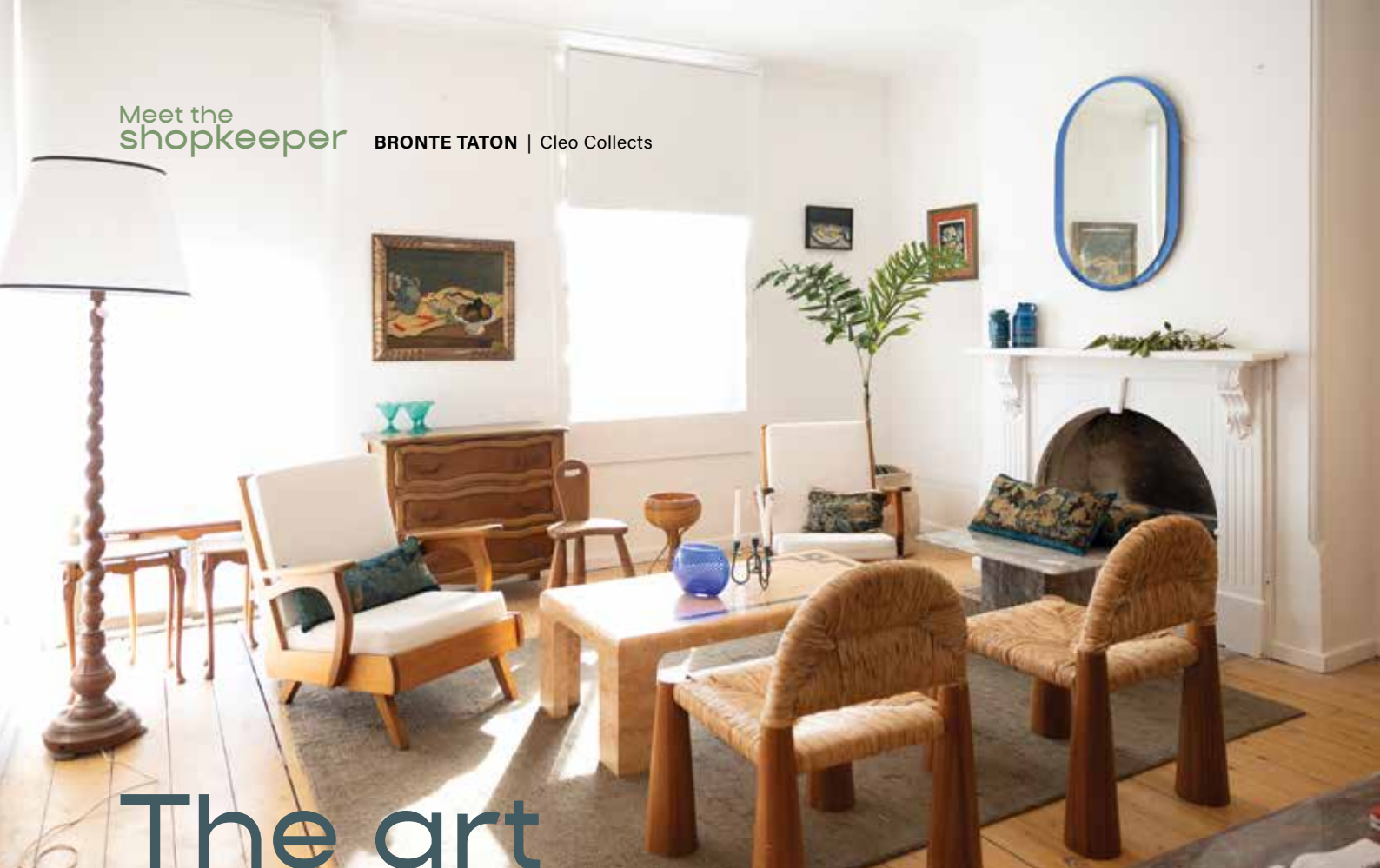
Scan to see  
what's on



[SeeSubiaco.com.au](http://SeeSubiaco.com.au)



[@SeeSubiaco](https://www.instagram.com/SeeSubiaco)



# The art of living beautifully

BRONTE TATON HAS BROUGHT A REAL SPIRIT OF THE CONTINENT (THAT'S EUROPE, BY THE WAY) TO SUBI'S HAY STREET.

**GAIL WILLIAMS MEETS THIS PURVEYOR OF ALL THE GORGEOUS THINGS.**

**BRONTE TATON HAS** added a gilt-edged bucket load of class to the bottom end of Subiaco, and it's dressed as an elegant high-end showroom with a beautiful name, Cleo Collects.

In a few weeks since taking delivery of a container crammed with treasures, Cleo Collects has become a mecca, Australia-wide, for collectors of European antiques and vintage homewares.

It's a chic, exquisitely-curated store sitting comfortably next to Lums Wine Bar on the heritage shopfront strip. It's easy to spot. Just look for the collectors and designers clamouring to view rare pieces, such

as the \$1,280 Saint Louis French Art Deco Crystal Vase, displayed as they would be, in situ.

Interior designers of some of the grandest Perth homes are already making appointments and intrigued passers-by pop in when the store is open to walk-in customers on Fridays and Saturdays.

Subi has had its share of antique stores over the years. Ask any old timer who furnished a Federation house in the 70s. Cleo Collects, named after Taton's daughter, is nothing like those dusty old Dickens-style curiosity shops of yesteryear.

It's time to rethink the antiques customers too – no longer the

domain of elbow patches, bow ties and Hush Puppies. Think millennials with an eye for quality and style who might have flown in from Sydney to check out a Viktor Rasmussen painting which has been displayed in Stockholm's Museum of Modern Art.

And although Taton is an avid watcher of Antiques Road Show, she is the antithesis of that stereotype, but is always happy to share her font of knowledge on pieces like a Parisian 1850s Renaissance-style mirror, a brass fish, or a pair of 17th-century Abusson tapestry cushions. She loves them all.

"Sometimes I get so attached to the pieces I just can't bear to sell them," she says. "Like the bamboo side table in Hollywood Regency style. It's found a permanent spot in my home."

That home also has a story to tell. And so does she – a delightful one that begins far from Subiaco in the Perth Hills where she spent the early part of her childhood with her French parents.

"At 13 we moved to Paris where I did my secondary schooling and soaked up all the art galleries and history, and I just loved being



surrounded by museums and rich tapestries," she says.

"We lived in on Rue le Seur, just off the famous, exclusive Avenue Foch where Gauguin and Monet used to paint."

The teenager also devoured books on art deco and European designers such as Charles Dudouyt, Audoux Minet, Guillerme and Chambron, Pierre D'Avesn and Barovier and Toso – who all feature in her showroom.

Moving to San Francisco with her family at 17 fuelled her creative thinking even further and, on returning to Perth for tertiary studies, architecture was the obvious choice.

"I realised, though, that architecture wasn't for me and I swapped over to business studies, but by then I had met my future husband, Joshua, who was studying heritage architecture and preservation."

The pair married and, by the time their daughter, Cleo, was born, they had bought a landmark home in Darlington, known as the Zimpel house, which was the home of artist

William Zimpel, the grandson of the furniture maker who founded Zimpel furniture company.

"The 1950s house, based on a cathedral, was designed by William and his father and has arches and Grecian-style columns," she says. "It is in the same precinct where Robert Juniper lived."

It's famous for another reason too – as the former home of David Helfgott, the pianist who inspired the award-winning 1996 movie Shine.

With its high ceilings and oak floor boards, it became the perfect backdrop for the antiques which Taton had begun collecting and

selling online.

Now, as she embarks on her retail outlet, that grandeur and magic exudes through the light-filled old Subi shop where a winding staircase leads customers into the upstairs gallery.

The pieces are sourced by Taton on biannual trips to France where – with her Paris-based aunt – she frequents antique stores, art galleries and markets for Murano glass, old tapestries and Italian bamboo lamps.

You'll find them in the store ranging in prices of \$280 upwards.

Check them out and mull over your discoveries later with a Below and Above Chardonnay at Lums.

**CHIC STYLE** Bronte Taton has brought her innate good taste to Hay Street at Cleo Collects.





## Hat trick

WHETHER IT'S A BEAUTIFULLY SOFT BEANIE OR A CHIC PAIR OF BOOTS, THERE'S NO NEED TO HIDE AWAY THIS WINTER. GO ON - STRIKE A POSE.



1. 18ct white gold diamond open fan ring, \$6,850, **Ecali** 2. Reversible long coat, \$444.99, **iisie** 3. Mia Fratino cashmere wrist warmer, \$89, **Spoilt** 4. 18ct white gold ruby and diamond ring \$5,100, **Linney's** 5. Versace Jeans Couture shoulder bag, \$599, **Dimario** 6. Blue embroidered bag, \$165, **Japanese Flea Market** 7. Red Ezzie mini cross bag \$89.55, **St Lucia Boutique** 8. Chrome Hearts frames, POA, **Quinn Eyeworks** 9. Coral fur slippers \$29.99, **Pharmacy 777** 10. Unisa Mattias boots, \$399, **Marie Claire** 11. Neo Ade boots, \$319, **Marie Claire** 12. Versace Jeans Couture Scarlett ankle boots, \$499, **Dimario** 13. Winter wonderland beanie, \$35.99, **Green Leaf Pharmacy** 14. Black & white beanie, \$35, **St Lucia Boutique** 15. The Magnificent Sunglasses, \$795, **Quinn Eyeworks** 16. Wood Piece necklace, \$109, **Kul Kul** 17. Mia Fratino Paige jacket in Aperol \$499, **Spoilt** 18. Umbrella \$39, **Pharmacy 777** 19. Mohair wool roll neck sweater, \$420, **Plane Tree Farm** 20. Sushiko hand stitched purse \$145, **Japanese Flea Market** 21. Velvet trim gloves \$19.99, **Green Leaf Pharmacy** 22. Desire soft grey robe, \$129.95, **Hidden Lace** 23. Ribkoff black bomber jacket, \$349.99, **iisie** 24. Multi fringe scarf \$45, **St Lucia Boutique** 25. 100% wool scarf, \$250, **Plane Tree Farm** 26. Leather 3 buckle belt, \$295, **Japanese Flea Market** 27. Mustard Merry People Bobbi boots, \$149.95, **Spoilt by Subi**.



## Cold Comfort

TREAT CHILLY WEATHER WITH THE DELIGHT IT DESERVES AND SPLASH OUT ON SOME TLC PRODUCTS WHICH WILL MAKE YOU WISH WINTER WOULD NEVER END.



1. Sherlock Holmes leather-bound, \$69.99, **Dymocks** 2. Laptop brush, \$36.95, **Table Culture** 3. Camino cup, \$39.95, **Table Culture** 4. Double playing cards, \$49.95, **Kul Kul** 5. JAVA Sensor Pedestal Makeup Mirror, \$369, **Howards Storage World** 6. Credit card tool, \$19.95, **Table Culture** 7. C Glass Butt cufflinks \$45, **Kul Kul** 8. New dad survival kit, \$49.95, **Table Culture** 9. Waiter's friend, \$69.95, **Table Culture** 10. Captain Fawcett handcrafted mach3 razor & luxury leather case, \$108, **Gentleman's Hair Lounge** 11. Captain Fawcett beard oil & pocket beard comb, \$98.95 **Gentleman's Hair Lounge** 12. Organic for men 3-way beard grooming from local organic products, \$59.95, **Gentleman's Hair Lounge** 13. Home by Stephanie Alexander, \$59.99, **Simon Johnson** 14. *Cooking with Mushrooms*, \$55, **Dymocks** 15. *The Year Round Slow Cooker*, Australian Women's Weekly, \$39.99, **Dymocks** 16. Laksa paste, stir fry chilli paste, red curry paste, \$6.25 each, **Simon Johnson** 17. Avanti Siena teapot, \$34.95, **Dalimores** 18. Marini Feriazzo green wild planet mug, \$9.95, **Dalimores** 19. Incense five \$49.95 / Nocturne Incense \$39.95, **Table Culture** 20. Monista Amsterdam Breakfast and Persian Mint teas, \$34.95 each, **Simon Johnson** 21. Liberty mug, \$9.95, **Dalimores** 22. Putter cup golf mug, \$26.95, **Spoilt** 23. Gentleman's Hardware Sea Salt & Jasmine, and Bergamot & Cedar candles, \$29.95 each, **Spoilt**.



## That's a Wrap

IT'S TIME TO SPLURGE ON A NEW RUG, SET OF CUTE CUSHIONS OR BLANKET - BECAUSE YOU CAN NEVER HAVE TOO MUCH OF A GOOD THING, RIGHT?



1. Bernie the cow & friends \$39.90, **Crossways Wool & Fabrics** 2. Heat dog hot pack, \$24.95, **Bed, Bath & Table** 3. Tocca Mocha rug, from \$8,870, **The Rug Establishment** 4. Red tassel \$99, **Heather Levi** 5. Malabrigo Rios \$26.50 / Malabrigo sock \$33.50 / 200 Fairisle design book \$29.95, **Crossways Wool & Fabrics** 6. Banksia Pod Essential Oil Diffuser Set, \$55, **Bespoke Blends** 7. Jasper Knit Wool Rug (Natural) from \$449, **Oh Happy Home** 8&9. Designer Guild reversible cushion, \$395, **Heather Levi** 10. Amar vintage cushion, \$39.95, **Bed, Bath & Table** 11. Halcyon nights knit jumper \$89.95, **Spoilt** 12. Hux leggings pants \$44.95, & Hux dog jumper \$69.95, **Hidden Lace** 13. Animal heat pack dog \$24.95, **Pharmacy 777** 14. Done by Dear pull along elephant, \$99.95, **Table Culture** 15. Moulin Roty backpack, \$149, **Plane Tree Farm** 16. Kids floral coat, \$84.95, **Hidden Lace** 17. Puppy with blanket, \$32.95, **Cottage Garden** 18. Halcyon nights sherpa roosuit, \$89.95, **Spoilt** 19. Kids bashful medium Cinnamon bunny, \$59.99, **Greenleaf Pharmacy** 20. Owl door stop, \$39.95, **Cottage Garden** 21. Kids heart crocheted rattle teether, \$24.99, **Green Leaf Pharmacy** 22. Slumbies slippers, \$25, **Cottage Garden**



# Let's do the Postal Walk

WINTER MEANS IT'S TIME TO FEED THE SOUL AS WELL AS THE BODY - AND AT POSTAL WALK, YOU'LL FIND PLENTY OF INSPO TO KEEP YOU COSY OVER THE NEXT FEW MONTHS

BY Lisa O'Neill & Gail Williams



Bespoke Blends

**AS WORK CONTINUES** to gradually transform the area off Rokeby Road known as Postal Walk, don't forget that businesses continue to welcome Subi citizens for a feed, from a freshly baked bun to a spicy bowl of Malaysian laksa, a full trolley of shopping or the chance to learn new skills (Bespoke Blends, we're looking at you).

## Citizens of Brew-Ha

Citizens of Brew-Ha has a brand-new kitchen and a brand-new chef - a Korean one who goes by the name of Yongmin Yang - John for short. He's recently been at the Brisbane Hotel and is famous for his Eggs Benedict with smashed avo.

"No surname necessary, really," says Jim Short, Director of the longstanding meeting place of Subi, Citizens of Brew-Ha.

The kitchen has a name, though. And, in tribute to the loyal regular customers, it's known as Citizen's Kitchen.

Citizen Kane fans will get it. Check it out for a wagyu beef burger with beetroot relish or crispy fried chicken

on brown rice.

And, while you're at it, check out the abstract art on the walls. You might recognise a few Subi faces.

## Farmer Jack's

If you're looking for an obscure grocery item, you'll find it at Farmer Jack's, alongside all the usual suspects on your shopping list. Local artisan producers fill the fridges and shelves (the cheese selection is superb), and its fruit and vegetables are always the freshest in town. It also has an entire aisle dedicated to those with dietary requirements, from keto to coeliac, which is worth a browse.

## The Meat Safe

It's hard to compete with supermarket prices, but you absolutely get what you pay for when visiting The Meat Safe with its extraordinary selection of beef, pork and lamb. Plus, the friendly staff will spend time helping you choose the best cut for your recipe, and will order something in for you if they don't have it.

## Baker's Delight

Is there anything better than a perfectly iced finger bun after a busy day at school? Baker's Delight Subiaco has all the bready treats you could dream up from a huge variety of loaves to a plethora of afternoon tea options. For savoury, nothing hits the spot like Baker's Delight pizzas, or feed a family of sweet teeth with the epic custard and almond teatime log.

## Bespoke Blends

Tucked above Brew-Ha, Bespoke Blends offers both ready-made, hand-poured candles and the opportunity to make your own at one of its workshops. Owner Jane only uses the best, natural ingredients and sources divine vintage vessels to contain the non-toxic wax. Open by appointment, the Bespoke studio is filled with natural light and inspiration for you to choose or create a deliciously fragranced candle for your home.

## Subi Fish 'N' Chips

Subi Fish 'N' Chips dish up the best and most delicious grilled Spanish mackerel in Perth. They do everything well, sourcing fresh, line-caught fish from WA fisherman only, which makes the fish here both yummy and sustainable. If you're there just for the chips (no judgement), they're also top notch and made from locally produced potatoes too.

## The Red Chair

If there's one thing I could change at The Red Chair, it would be to erase 'probably' from its signage. "Probably the best laksa I've ever had", says the quoted customer. Let's go ahead and crown The Red Chair simply 'the best,' because the bowl of plump prawns in creamy, spicy broth is delicious. There's also a raft of fresh lunch options from made-to-order Asian dishes to a cabinet full of daily salads and rolls.



# Five things brides should consider if they're tying the knot in winter

BY Sophie Linardopoulos, Zolotas Bridal



There's a lot to be said for planning a winter wedding - consider the romance of venues with fireplaces, fur and feather accessories and the opportunity to simply be different from the rest of your friends. Here are some things to consider if you're opting for walking down the aisle in the cooler months.

## 1 No Humidity

Frizz, begone! This is a genuine concern for curly girls and those ladies who struggle to tame their manes in the warmer months. Winter hair is so much easier to style and is much less likely to drop thanks to 40 degree days as you navigate your dream day.

## 2 Stunning overcast photos

Those legendary Perth blue skies are of course dreamy, but there's something to be said for a metal-grey backdrop, especially if you've got some dramatic scenery thrown into the mix too. So don't write off the

winter months just because you're worried the weather won't play ball. A photographer worth their salt will know how to make the most of your special shots, rain or shine.

## 3 More venue date availability

As couples begin to plan weddings with confidence again, post-COVID, it's likely all the spring and summer dates for the next few years will get snapped up first. Picking a winter weekend or mid-week spot is likely to give you much more choice in terms of your venue - and could be cheaper too.

## 4 Better priced accommodation

If you've got family and friends joining you on your special day, perhaps from out of town or further afield, it's a genuine consideration to make sure they can stay nearby without breaking the bank. Winter accommodation prices are cheaper than the hotter months - another

great reason to pencil in a chilly wedding date.

## 5 Different from the rest

Summer and spring weddings may be the traditional choice, but if you're the kind of gal who likes to buck the trend, a winter wedding opens up a whole new opportunity to create your own colour palette, from the choice of flowers to décor styling. Think dried flowers and leaves, candles and opulent throws - if recreating your very own Game of Thrones vibe is your thing, then this is your moment to shine. Winter wedding dresses are next level gorgeous too - with layers and hooded cloaks, fur wraps and a completely different approach to designing your wedding look.

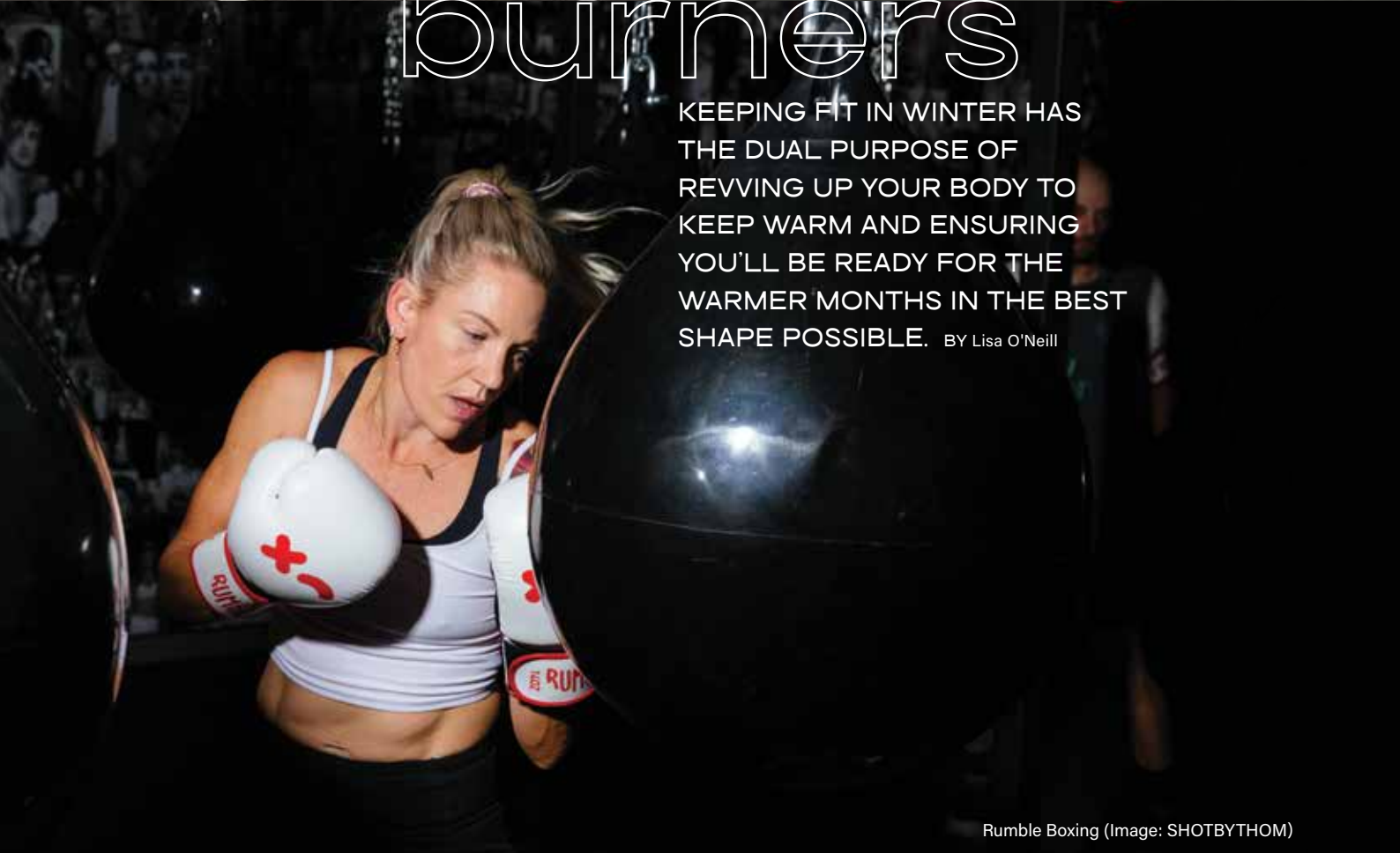
At Zolotas, we love to style a winter wedding - just come in for a chat and we'll help you achieve your dream day. To book a consultation, visit [zolotasaustralia.com/bookbridalconsultationperth](http://zolotasaustralia.com/bookbridalconsultationperth)



Bodies by Ryan

# Winter burners

KEEPING FIT IN WINTER HAS THE DUAL PURPOSE OF REVING UP YOUR BODY TO KEEP WARM AND ENSURING YOU'LL BE READY FOR THE WARMER MONTHS IN THE BEST SHAPE POSSIBLE. BY Lisa O'Neill



Rumble Boxing (Image: SHOTBYTHOM)



Floorball

**AT THE RISK** of sounding like a nag, it's important to maintain your strength and fitness year-round to boost your chances at living a healthy, long life. While the wind, rain and chill rage against us and our outdoor exercise ambitions, we have found the perfect places to remain dry and warm while getting a heart-pumping workout in (then we do couch and ugg boot time, promise). So, lace up your sneakers and go get sweaty.

### Body Attack or Gold Dance

*Lords Recreation Centre, Subiaco*  
Lords has been dishing out quality fitness classes since the 80s, and it's hard to choose favourites between the yoga-style offerings, strength circuits and cardio-blast cycle classes. As this is a winter fitness guide, I went with the classes guaranteed to give you a good burn. The Les Mills Body Attack is a HIIT-style class with a mixture of athletic aerobic, strength and stabilising exercises. If you want to experience true joy in an exercise class, try the



Hiit/Strength Training

**BEND AND SHAKE**  
There are plenty of places to keep fit and stretch those muscles this winter - even pick up a new sporty hobby or two.



Bodies by Ryan

low-intensity Gold Dance 9.30am at The Palms Community Centre, which is 45-minutes of booty-shaking, throwing your arms in the air like you just don't care and so much laughing.

### HIIT/Strength class

*Bodies by Ryan, Jolimont*

After six years at the Claremont Showgrounds, Bodies by Ryan has expanded to Jolimont (and further afield at Perth Airport) where head trainer Ryan Devereux brings his community-vibe HIIT and strength training to life. The BBR sessions transform physiques, creating

stronger, leaner, and fitter bodies, with a big focus on healthy lifestyles and mindsets, too. Over one-hour sessions, you'll cover between eight to 15 stations while your form is corrected, you're pushed to your personal limits and guaranteed you'll leave feeling pumped and ready to conquer the day. Try leg day and enjoy feeling like a baby giraffe learning to walk the next day.

### Rumble Boxing

*Rumble Studio, Subiaco*

US fitness brand Rumble landed in Subiaco a year ago and has built

up a loyal membership who love the ping-pong vibes in the challenging 45-minute workout. Over 10 rounds, each class covers a cardio-intense mixture of boxing drills and skills, before moving to resistance training for strength building. Rumble has members who are first-time boxers to pro and amateur fighters, all training together with novices getting plenty of coaching from the upbeat trainers. The boxing bags are water-filled so if you have delicate hands, they won't take a battering.

### Floorball

*Revolution Sports, Shenton Park*

I'm not afraid to admit that I'm a floorball addict. This fast-paced game with a plastic stick and ball (which is hollow, so it only stings a little if it hits you) runs over two 16-minute halves and is like indoor hockey with fewer rules. Grab five friends (five on the court, but you'll want a sub or two) and radically increase your cardio fitness this winter, safely indoors, while you belt that lightweight ball around the court and, ideally, into the net. Play on Monday and Tuesday evenings at varying times with a team or try the Thursday evening skill sessions run at 6pm or 7pm. Will it be your next addiction too?

### Rehab exercise

*Perth Sports Chiropractor, Subiaco*

When outdoor exercise is less appealing, it's the perfect time to fix any niggles that have plagued you over the warmer months. Perth Sports Chiropractor in Subiaco not only provides the usual readjustments expected from a chiropractor, it also offers a sports chiropractic service that evaluates your injury and biomechanics and fixes the cause. The Subiaco space has a small gym where the chiropractors take you through rehab exercises to build your strength, leaving you top shape for summer.

### Performance

#### *CycleBar Subiaco*

You need nerves of steel riding outdoors on wet roads on those freezing, dry mornings that turn your nose into an ice cube. Instead, roll up on a Sunday morning to CycleBar's 45-minute Performance class that uses CycleStats technology, group challenges and competitions to pump the pedals faster than your neighbour (or yourself, from last week). With the disco vibes of lights down and a curated playlist turning up, the instructors will motivate you to dial up the resistance and keep you warm for the rest of the day.

### Sculpt

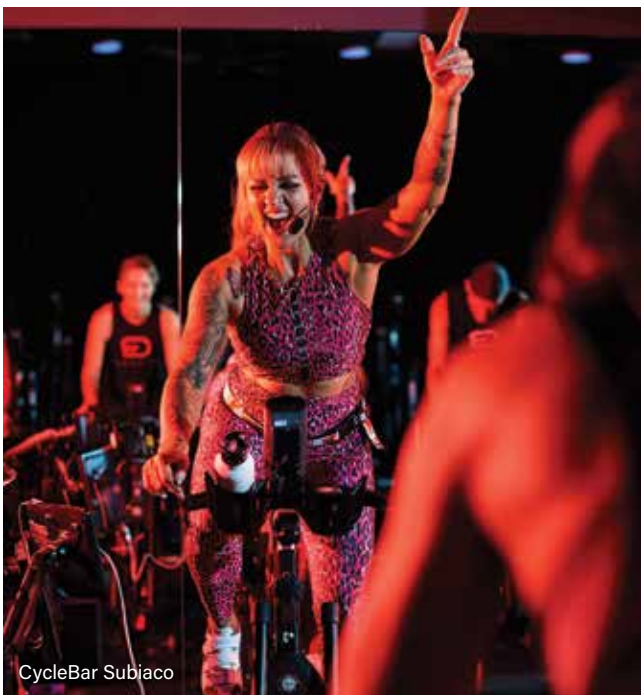
#### *Pillar Chiropractic and Pilates*

Pillar's 50-minute reformer class Sculpt uses all the Pilates torture devices to improve strength, balance, endurance, and coordination from your head to your toes, and all the big and little muscles in between. The class only fits seven participants so there's nowhere to hide, just embrace the burn and do what the instructor says. You don't even need sneakers, just a pair of grip socks, so you can come and go in your Uggs.



**KEEPING ON TARGET** Whether you choose to exercise alone or in a group, there are classes to suit your end game.

“ JUST EMBRACE THE BURN AND DO WHAT THE INSTRUCTOR SAYS.



CycleBar Subiaco



CycleBar Subiaco



It's oil right

WINTER IS WELL AND TRULY UPON US AND WITH THAT COMES DRY AND OFTEN IRRITATED SKIN FROM BEING OUT IN THE COLD, THEN INSIDE IN THE HEATING. IF YOUR SKIN IS STRUGGLING WITH THE CHANGE IN SEASONS, WHY NOT TRY A FACE OIL?

THERE'S A LOT of beauty chat about where in your skincare routine a face oil should be used. For me, it's after a toner and before a moisturiser in the morning, but many people use it after a moisturiser or alone at night. Either way, it's a great way to keep your skin plump and nourished through the cooler months.

And if you're worried about it making your skin more oily - don't! Face oils absorb really quickly. The secret is in how much you use. A little bit goes a long way, and as you get used to using a face oil you'll realise how little you need. Here are some of my faves:



Savey ...



ANTIPODES DIVINE FACE OIL (organic avocado & rosehip)

30ml: \$22.79 @ Priceline



BIO-OIL SKINCARE OIL (natural)

60ml: \$13.49 @ Chemist Warehouse

Spendy ...



CEO GLOW BY SUNDAY RILEY (with Vitamin C & Turmeric)

35ml: \$128 @ Mecca



MECCA COSMETICA EVERYDAY FACE OIL

30ml: \$44 @ Mecca

## In safe hands at MedAesthetics

**IF YOU'RE LOOKING** to rejuvenate and refresh your skin and body this winter, MedAesthetics in Subiaco can take care of all your beauty needs.

In the heart of Subiaco, MedAesthetics offers the latest range of anti-ageing and cosmetic dermatological treatments.

It is one of WA's leading cosmetic clinics, owned and operated by Medical Director Dr Ehsan Jadoon.

Dr Jadoon is supported by a team of highly skilled cosmetic registered nurses, dermal therapists and an admin team.

"As medical clinicians, our prime focus is your safety and comfort at all times while delivering unparalleled clinical outcomes," Dr Jadoon said.

"Our business model is based upon these core principles, the practice of ethical medicine, honest advice and delivering natural-looking results.

"The clinical team at MedAesthetics is at the forefront of addressing the entire spectrum of cosmetic facial rejuvenation, anti-ageing, hair restoration, laser and body sculpting treatments."

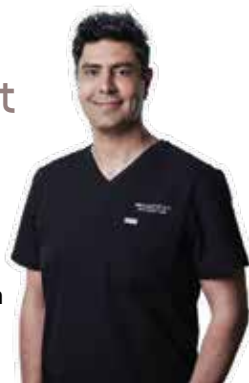
Dr Jadoon has more than 20 years' experience as a medical doctor, 13 of those working exclusively in cosmetic medicine and surgery.

Treatments available include cosmetic injectables, laser hair removal, laser mole removal, coolsculpting fat reduction, laser skin rejuvenation and liposuction. The clinic treats both men and women.

This year marks a celebratory milestone for MedAesthetics as it celebrates its 10-year anniversary in Hay Street, Subiaco.

Since its inception in 2013 the business has now grown to six locations across Perth.

To find our more or to book a consult please visit [medaesthetics.com](http://medaesthetics.com) ph: (08) 9381 5840 or email: [info@medaesthetics.com.au](mailto:info@medaesthetics.com.au)



## Subi spa a taste of France

**CAN'T GET TO EUROPE? THIS IS THE NEXT BEST THING...**

**STUCK IN PERTH** this winter while everyone's on their fabulous Euro vaycays?

You can still take a break by stepping into the L'Occitane Petit Spa in Subiaco, where you'll embark on a sensual voyage straight to Provence.

At L'Occitane you'll experience a divine olfactory journey, paired with comforting and energising aromas, relaxing music, and herbal teas as you unwind with a signature treatment.

### Treatments include:

#### Immortelle Secrets of Youth facial

From the L'Occitane plantations in Corsica comes a treatment rich in Organic Immortelle essential oil to stimulate cell renewal for noticeably smoother and firmer skin.

#### Divine Secret facial

This exceptional anti-ageing facial uses lifting and contouring massage techniques with the fabulous properties of seven natural active ingredients, resulting in radiant and youthful skin.

#### Relaxing Aromachologie massage

Swedish effleurage, Chinese acupressure and Balinese massage techniques combine to stimulate circulation and ease tension.

#### Shea Nurturing massage

A collection of the spa's best massage techniques. Deep tissue pressure is combined with the nourishing properties of Shea butter, as skin is left soft and nourished.

#### Combined Treatments

If you've decided to take time out, offer your mind a relaxing break and your body the benefits of a complete treatment.

#### Mediterranean voyage

A softening and stress release scrub and massage, great for body and soul.

#### Journey to Provence

A 60-minute body massage and 60-minute facial treatment experience, for complete well-being.

#### Signature Facial

Indulge in the ultimate express facial treatment (redeemable on products afterwards), start with a skin consultation, then enjoy a 30-minute bespoke facial.

L'Occitane Petit Spa, 97 Rokeby Rd. Ph 9380 9366.



# events



TAKE YOUR PICK FROM  
A RICH COLLECTION  
OF EVENTS AND  
SHOWS THIS WINTER  
IN SUBIACO.

## Stephen Eastaugh – Nearaway

*Linton & Kay, 299 Railway Road,  
Subiaco, August 5 to 20*

Artist Stephen Eastaugh's new exhibition *Nearaway* finds him drawing inspiration from near and far. "Far is not in the vicinity and away is not here," he says.

"If an object is 'faraway,' it is remote and distant in both space and time: off the map, not in sight, nowhere close and requiring imagination to visualise the precise location. I see 'nearaway' as a term that could mean something that is directly in front of you, but also adrift or floating away."

In this selection of mixed media views, Eastaugh disputes, mis-

directs and runs amok with materials and abstractions. Roads, mounds, patterns, mountains, threads, grids, postcards, knots, pilgrims, bloody skies, signs, colours, birdhouses, leather, smudges, rocks, desires, stains, shapes, clouds and textures have all been gathered during extensive geographical travels, as well as many kilometres of cerebral rambling.

"These works were created in a number of studios over recent years - in a small jungle garden on the outskirts of Kuala Lumpur, a tin shed in Broome, a remote village on a Norwegian fjord, an old Perth shop-front - but all were collated in an obscure place 'nearaway' in the back blocks of my brain."



## Subi Arts Centre

### Cecelia

➤ August 10 to 12

Cecelia's life flashes before her eyes and takes her back to 1970, the year that she was born.

Flung back in time from the horror of what she thinks is a life-threatening illness and her daughter labelling her a Hufflepuff – she's a Gryffindor thank you very much – Cecelia must claw her way back to the present, visiting different moments in time through the songs of each period. A comedic, self-deprecating and sometimes serious look at the experience of being female over the last 50 years. It's changed a lot since the 70's, from when tartan was in fashion, to now, when tartan is in fashion.

### Ladies Who Wait

➤ August 15 to 26

Meet the Tudor Queens as you've never seen them before in this hilarious black comedy.

It's execution day for Anne Boleyn and she's got some visitors. There's Jane, the next woman lining up to marry Henry VIII, and her dead predecessor Catherine decides to float by. Throw in her unlikely ladies in waiting, Alice and Agnes, and it's a rather unconventional final morning for the soon-to-be-late Queen Anne...

Twenty-or-so years later, Catherine's daughter Mary has ascended the throne and is pretty sure she's in labour. With her sister Elizabeth on standby (in more ways than one) and another sectarian war erupting, can Agnes and Alice dodge the mess again?

Ladies Who Wait is a new black comedy by award-winning Perth playwright Yvette Wall. This (rarely) true story blends this infamous Tudor tale with dark comedy in a clever, twisting tale of circumstance, cunning, courageous women - and sheer bastardry.



### Act Belong Commit YOH Fest

➤ August 29 to 31

Act Belong Commit YOH Fest fuses the fun of the arts with health education by providing a platform for young people to share their stories around the annual health theme in the form of drama, dance, art, song and film.

First established in Mandurah back in 1988, YOH Fest has grown into a statewide competition which every year empowers thousands of students across WA to make healthier lifestyle choices.

Bookings at [tickets.artsculturetrust.wa.gov.au](https://tickets.artsculturetrust.wa.gov.au)



Ladies Who Wait



Cecelia

EVENTS

Duelling Pianos take music to the next level

The electrifying hit from Las Vegas launched at the Subi Hotel in July and has already proved to be a favourite with punters at the popular pub.

Picture two exceptional musicians battling it out on the keys, creating an energetic symphony of sound where your favourite tunes meet a playful chaos - this isn't just a show, it's an experience.

From classic anthems to today's chart-toppers, you call the shots, you request the hits, and the two pianists bring them to life. Request all your favourites and let the piano showdown begin.

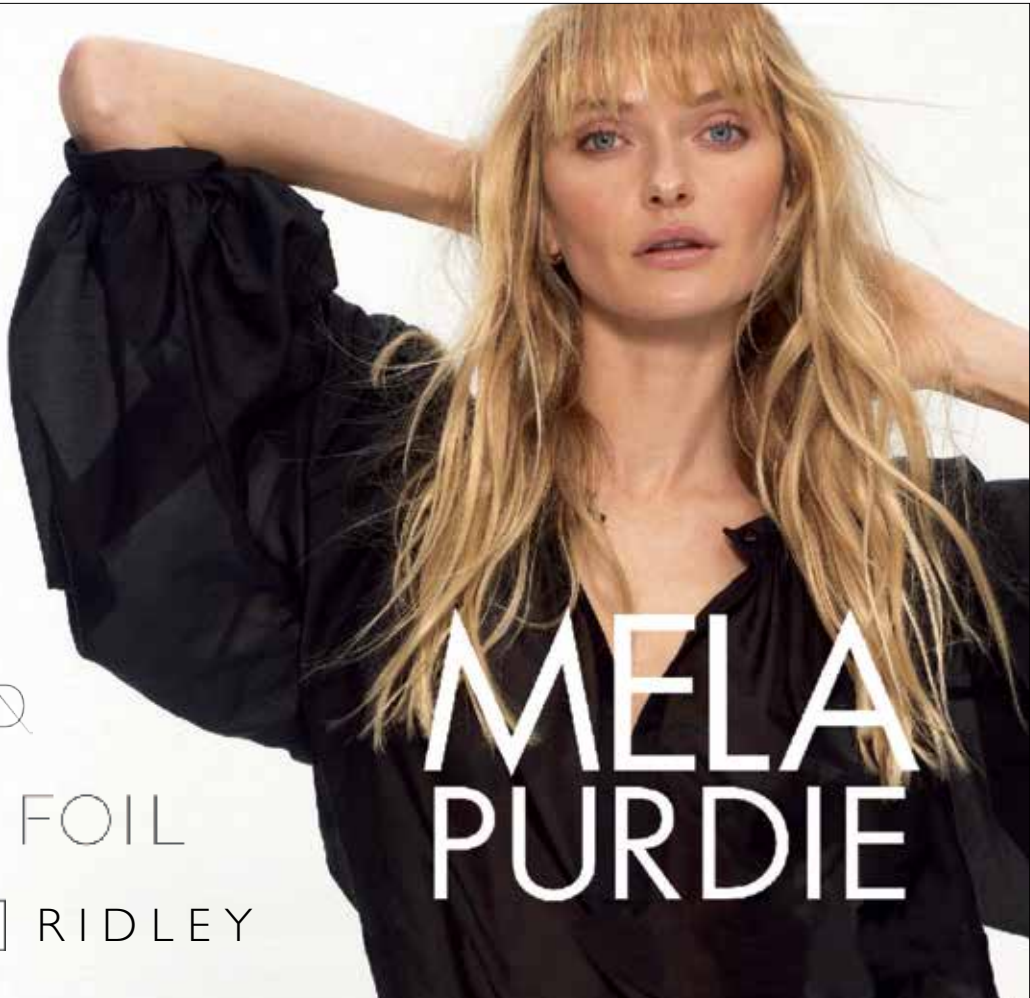
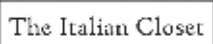
*Prepare for a musical duel every Saturday night at the Subi from 8:30 pm.*



iisie



VERGE



MELA PURDIE

SEE  
SUBIACO

Discover,

Dine & Shop



Come enjoy Postal Walk  
[SeeSubiaco.com.au](http://SeeSubiaco.com.au)



LEARN  
MORE





## Brunch with a view

**IF YOU LOVE** people-watching with a side of tapas-style brunch, head to Rokeby Road's Bar Amelie.

The bar with the cutest deck (plus heaters in winter) in town offers a weekend brunch that ticks all the boxes. Every Saturday and Sunday from 9.30am, you can indulge in a delicious brunch spread, and if you're in the mood for something a little bit extra, a 90-minute drinks package of mimosas, spritzes, and Prosecco to accompany your meal. The brunch menu features big and bold breakfast flavours, as well as tasty plates designed for sharing. Some of the mouth-watering dishes on offer include sautéed duck fat potatoes with chorizo; spinach, sugo and truffle pecorino on charred sourdough; and baked harissa pumpkin topped with grilled halloumi and honey drizzle.



## Jazz and Shiraz hits the right beat at Bark

**IF YOU FEEL** like it's high time since you got a little jazz back in your life, head to Bark. Your friendly neighbourhood bar has been getting its groove on since January with a live jazz band slappin' the bass weekly from 7 til 9pm and best of all, it's free.

Settle in with a cocktail, or enjoy two glasses of fun, funky wine and a Bark Board for just \$49 on Wednesdays only.

Meanwhile on Saturdays, book a Bottoms Up sesh with bottomless drinks and a Bark board to share.

It's a great way to kick off your Saturday with pre-drinks and bottomless cocktails every Saturday arvo.

Choose the delicious grazing menu from the Bark kitchen as the bar shakes up an endless stream of your favourite bevies from 4 til 6pm every Saturday night.

*Tickets are \$65 pp (non-alc \$50 pp). Head to [barksubiaco.com.au](http://barksubiaco.com.au) to book.*



**REGAL THEATRE SHOWS**

**JULY**

**We Will Rock You**

➤ *until July 15*

The smash hit musical reflects the scale and spectacle that marked Queen’s live performances, with more than 24 hit songs including We Are the Champions, Radio Ga Ga, Somebody to Love, Bohemian Rhapsody, and I Want to Break Free.



**Chicago Highschool Edition**

➤ *July 27 to 30*

Chicago, performed by the students of Mercedes College, is a specially adapted version of the classic musical. Maintaining the plot, score and Fosse-styled choreography of the original, it has been altered to be more accessible for audiences of all ages.

**AUGUST**

**Frankie’s Guys**

➤ *August 12*

Paying a charismatic tribute to Frankie Valli, his life, his music, and his legacy, this award-winning production will transport you back to

the golden era of live music, with over 20 timeless classics.

**Ian Moss**

➤ *August 18*

Ian Moss, who Cold Chisel bandmate Don Walker once described as “The most gifted musician I’ve ever seen”, will hit the road in August 2023 to support his new studio album Rivers Run Dry.

**Randy Feltface**

➤ *August 19*

Randy Feltface has spent the past eighteen years carving out a unique niche on the international comedy

circuit. Don’t miss Randy Feltface as he brings his Feltopia World Tour home to the Southern Hemisphere.

**SEPTEMBER**

**Winnie the Pooh**

➤ *August 31 to September 3*

The Broadway and West End sensation has arrived in Australia! See Disney’s iconic Winnie the Pooh, Christopher Robin and their best friends Piglet, Eeyore, Kanga, Roo, Rabbit, and Owl (oh... and don’t forget Tigger too!) in a beautifully crafted musical stage adaptation.

**Extreme Living Colour**

➤ *September 6*

Multi-platinum hard-rock heroes, Extreme, announce their first Australian tour in five years to celebrate the release of their new album “Six”, and bring their friends Living Colour to join them as they celebrate the 30th anniversary of “Stain”.



Jen Lowe, Owner/ Director of real estate agency, Central Agency, is a Subi-ite through and through. Here are her reflections on what makes the inner city so special.

PORTRAIT BY Matt Jelonek

### Why do you love Subiaco?

My association with, and love for, Subiaco, goes back a long way.

During university days, I often would have dinner with friends at the Sicilian, or see a movie at the cinemas on Hay Street. Friday nights in the rear courtyard of the Subi Hotel were a must. Altos on Hay Street was my favourite restaurant, although in those days, that was a huge treat as we had little money to spare. I enjoyed the amazing pasta, and the dim lighting created a great ambience, but it was also a challenge to see the menu in the days before iPhones were the norm.

### When did you start calling Subiaco home?

I started to spend considerably more time in Subiaco in 2007, when I was working as science advisor to Julie Bishop, from her ministerial office in the old Mediterranean premises. Once people knew I worked in that building, there was many a story shared of the wild times that were had in the courtyard of the restaurant back in the late 80s. While I was too late to experience these firsthand, we had our own excitement.

One memorable incident was the office invasion by protestors which ended with arrests and evening news coverage, although thankfully no serious harm to individuals.

In late 2007 I moved to Subiaco, in my first location on Heytesbury Road. I later lived at Quorta, opposite the Subiaco Library, and still consider this one of the premier apartment locations in the area. When I moved to Quorta, I also started working as a real estate salesperson – this had always been a side passion to my love of science – and now I am lucky enough to have this as my full-time passion. Around 10 years ago, I moved to the small cottage where I still live now.

### What changes have you seen in Subiaco over the years?

The area has changed during the time I have lived here. I used to love walking to the football, and even being able to hear the sirens from my house while watching the game on TV. While this is no longer the case, I can still hear the concerts from Kings Park on a balmy summer evening. I absolutely love walking in Kings Park every day – it brings me peace,

and I feel ever-grateful to have such a beautiful, vast parkland to walk through right near my home.

### What are your favourite haunts in Subiaco?

I am embarrassed to admit that my life has become increasingly Subi-centric. The days start with a walk with Lucy, my dog, to one of my favourite coffee locations – generally Community or Cafe Melograno, or sometimes Boucla. Undoubtedly, the single best part of living here is being part of the extended community. We see the same faces each day and keep up loosely with what is happening in people's lives. Late afternoons see us walking to the local park, or Subi oval with Lucy's ball. On many evenings I will meet friends for a quick drink at Juanita's or Cherubino's, or dinner at any of the fabulous restaurants in the area – Delisio, Amelie, Piccolo. There are too many to name . . . I am now looking forward to trying out the new wood-fired area at the rear of Piccolo, and the Vietnamese Street Food restaurant on Rokeby Road. The new supermarket at ONE also looks interesting – perhaps with a more Asian influence.

### What makes living in Subiaco special?

I had a serious brush with breast cancer last year, which came as a major shock, particularly as I had just launched Central Real Estate with my partners. I was very humbled during this time by how many local people stepped forward to assist me. It really made me realise just how precious our community is, and how incredibly lucky all of us are to be surrounded by people who are so kind and generous with their time, our most precious commodity. I am back at work full time now, and looking forward to the next evolutions in our suburb. Living in Subiaco is really the best – there is nowhere quite like it.

# MedAesthetics®



## Celebrating 10 years in Subiaco

10 years ago, Dr Ehsan Jadoon opened Medaesthetics in Subiaco. Today Medaesthetics has grown to six locations across Perth.

One of Western Australia's leading cosmetic clinics, MedAesthetics offers the latest and most diverse range of anti-ageing and cosmetic dermatological treatments in Western Australia.

Dr Jadoon is supported by a team of highly-skilled cosmetic registered nurses and dermal therapists. As medical clinicians, their prime focus is your safety and comfort at all times whilst delivering unparalleled clinical outcomes.

### Treatments include:

- Cosmetic Injectables
- Laser Hair Removal
- Laser Mole removal
- Coolsculpting Fat Reduction
- Laser Skin Rejuvenation
- Liposuction

*and more!*

“MedAesthetics fills the gap between shopping mall Laser Salons and Plastic Surgery Practices. We offer the most extensive array of Cosmetic, Anti-ageing and Laser treatments in Western Australia since 2010.”



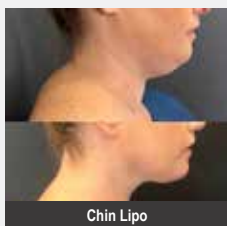
**Dr Ehsan Jadoon**

Cosmetic and Laser Physician  
MBBS, FCPCA, FACAM

### Actual MedAesthetics Patients



Mini Face Lift



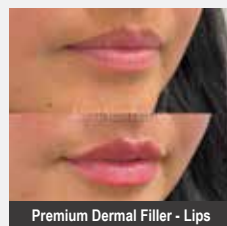
Chin Lipo



Nose Filler



Hollywood Laser Facial



Premium Dermal Filler - Lips



Anti-Wrinkle injections



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## BOQ Subiaco

Tania Watton, Owner-Manager

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