



GOURMET SHOPPING

10 of Brisbane's finest foodie destinations

Brisbane

1 THE BRISBANE FARMERS' MARKETS: Buy direct from the source at the Brisbane Farmers' Markets at Lamington Street, New Farm, next to the Powerhouse. Local farmers showcase their newest and freshest Queensland produce until midday. There's also cooking demonstrations, visiting chefs, and food tasting, tasting and more tasting!

2 BRISBANE'S JAMES STREET MARKET: Fresh is best at Brisbane's James Street Market in New Farm. Here you'll find everything from kitchen wares to exclusive deli lines, fruit and vegetables, fresh fish, breads, flowers, nuts and pampering items as well as one of Brisbane's best wine bars and delis.

3 JAMES STREET COOKING SCHOOL: At James Street Cooking School, above James Street Market, you can learn how to make sure you choose the best in a new series of educational forums with some of Brisbane's finest chefs. Using the state of the art commercial kitchen housed overlooking the market, chefs will share their personal tips on the preparation and presentation of their signature dishes in a course on how to replicate quality restaurant meals at home. www.jamesstcookingsschool.com.au

4 BLACK PEARL EPICURE: Students at Black Pearl Epicure, in Fortitude Valley, can get their products from one of Australia's finest purveyors of foods and then venture upstairs to the cooking school to learn how to use them. As well as offering a Guest Chef Series which this year includes Kylie Wong, Stephanie Alexander, Jason Pepper from Isis Brasserie and Philip Johnson from e'cco bistro, owner Babak Hadi gives pantry tours where you can taste and learn about culinary delights such as cheese, caviar and chocolate. Tel: (07) 3257 2144; www.blackpearl.com.au

5 THE NEW FARM DELI & CAFE: An icon of the Brisbane food scene, serving locals with an abundance of continental gourmet delights for 30 years. 900 Brunswick Street, New Farm.

6 PORTSIDE WHARF: Portside Wharf at Hamilton is the newest shopping precinct in Brisbane, and houses some of Brisbane's finest restaurants as well as Fresh 'n Wild, an international fresh food market that combines a host of premium specialty retailers under one roof.

7 RIVERSIDE MARKETS: fresh Asian vegetables, organic growers, fruit specialists, meat, fish, deli lines, flowers, plants, dips, sauces, cheeses and olives plus Greek sweets. Every Sunday, 7am-3pm, Eagle Street, Brisbane.

8 MAYFIELD CHOCOLATES: Mayfield Chocolates in Spring Hill, Brisbane make beautiful chocolates with uniquely Australian flavours including Queensland rum, Queensland ginger, lemon myrtle and Kakadu plum. They even do chocolate postcards. 67 Astor Terrace Arcade, Spring Hill. www.mayfieldchocolates.com.au

9 OYSTERS: If you love your oysters au naturale, then you like them fresh and you don't get much fresher than plucking straight from the water and shucking them from their shells yourself. Ocean Xplorer owner Jon Day will take you from Hamilton in Brisbane or Victoria Point on the Bayside to Koorringal Oysters on the south western end of Moreton Island on his high speed boat to indulge in these fruits of the sea, washing them down with a glass of champagne of course. www.oceanxplorer.com.

10 CHINATOWN MALL: Chinatown Mall in Fortitude Valley is the place to go to stock up on exotic Asian groceries and your favourite curry pastes..