



1 The Sweet Chick

This Surry Hills bakery specialises in traditional Jewish treats, using family recipes passed down to owner Rebecca Balkin. Intertwining tradition with deliciousness, many customs centre around food, including babka (pictured), a sweet yeast cake traditionally eaten on Friday before the Sabbath. In the lead up to Rosh Hashana (the Jewish New Year) it is customary to eat apple and honey – foods that are sweet and round, to symbolise a “sweet new year”. Treat yourself to honey cakes with a generous drizzle of maple icing and honey jumbles. 45 Hutchinson St, Surry Hills, NSW, thesweetchick.com.au

2 Shuk Bakery

What started as a bustling café in North Bondi has transformed into a string of breakfast outposts across Sydney, including a devoted bakery near the original home of Shuk. Alongside sourdough bread, sesame seed-studded bagels and Turkish bread, you'll find braided loaves of glossy challah and seasonal cakes, including a classic honey cake and apple crumble. 40 Mitchell St, North Bondi, NSW, shuk.com.au

3 Monarch Cakes

Established in 1931 by Pearl Levine, a Jewish migrant from Poland, Monarch Cakes has been serving Eastern European pastries and cakes including kugelhopf (a layer cake infused with chocolate) and rugelach (cream cheese pastries filled with honey and nuts) for decades. Owner Gideon Markham continues this legacy, serving up cheesecake made using a century-old Polish recipe to the people of St Kilda and beyond. 103 Acland St, St Kilda, Vic, monarchcakes.com.au



SOUL SURVIVAL

Soul of Chinatown is a new advocacy project, putting the spotlight on Sydney's Haymarket and its people. By telling the stories of Chinatown restaurant owners, showcasing its signature eats and reminding Sydneysiders what a vibrant cultural hub it is, Soul of Chinatown hopes to support struggling businesses through a unified voice. The project also taps into a global community movement similarly championing Chinatown communities in New York City and London. “We want to preserve the culture, history and tradition of Chinatown and its community, but also ensure its survival,” says co-founder Kevin Cheng. “We want to inspire real change in Chinatown, and to tell stories from the community, and to inspire people to visit Chinatown.” [Instagram.com/soulofchinatown](https://www.instagram.com/soulofchinatown)



The latest condiment to join Moon Mart's pantry party is made from green chilli and fried anchovies. The cheongyang dadaegi is a deeply savoury yet zingy flavour bomb that complements rice bowls, curries, stir-fries and Korean barbecue, or is simply delicious spread on toast. \$12 for 140gm, moonmart.com.au