



high5

Photography Natalie Boog

John Newton crunches through the best breads.

1. Brasserie Bread The bakery that grew out of a restaurant (Bayswater Brasserie) gets better and better. Where to start? Maybe with this year's Sydney Royal Fine Food Show Grand Champion, the baker's round, a nigh on perfect sourdough loaf that takes three days to make and bake. And then there's the roasted garlic bread. Try them at the swish new bakery cafe. 1737 Botany Road, Banksmeadow. Phone: 9666 6845.

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