

The Sun-Herald

Best of Sydney

71 things to love about this city

butcher

SAM DIASINOS'S COMMITMENT TO ORGANICS is powerful and persuasive. This fourth-generation butcher is convinced it's the only way to safeguard our children's health. He has three shops on the ground and an online service and offers everything organic from spatchcock and duck to the hard-to-find pork cuts. The sausages are all made from organic product and would satisfy any gourmet. Look out for his traditional Greek Cypriot sheftalia: not organic but wonderful.

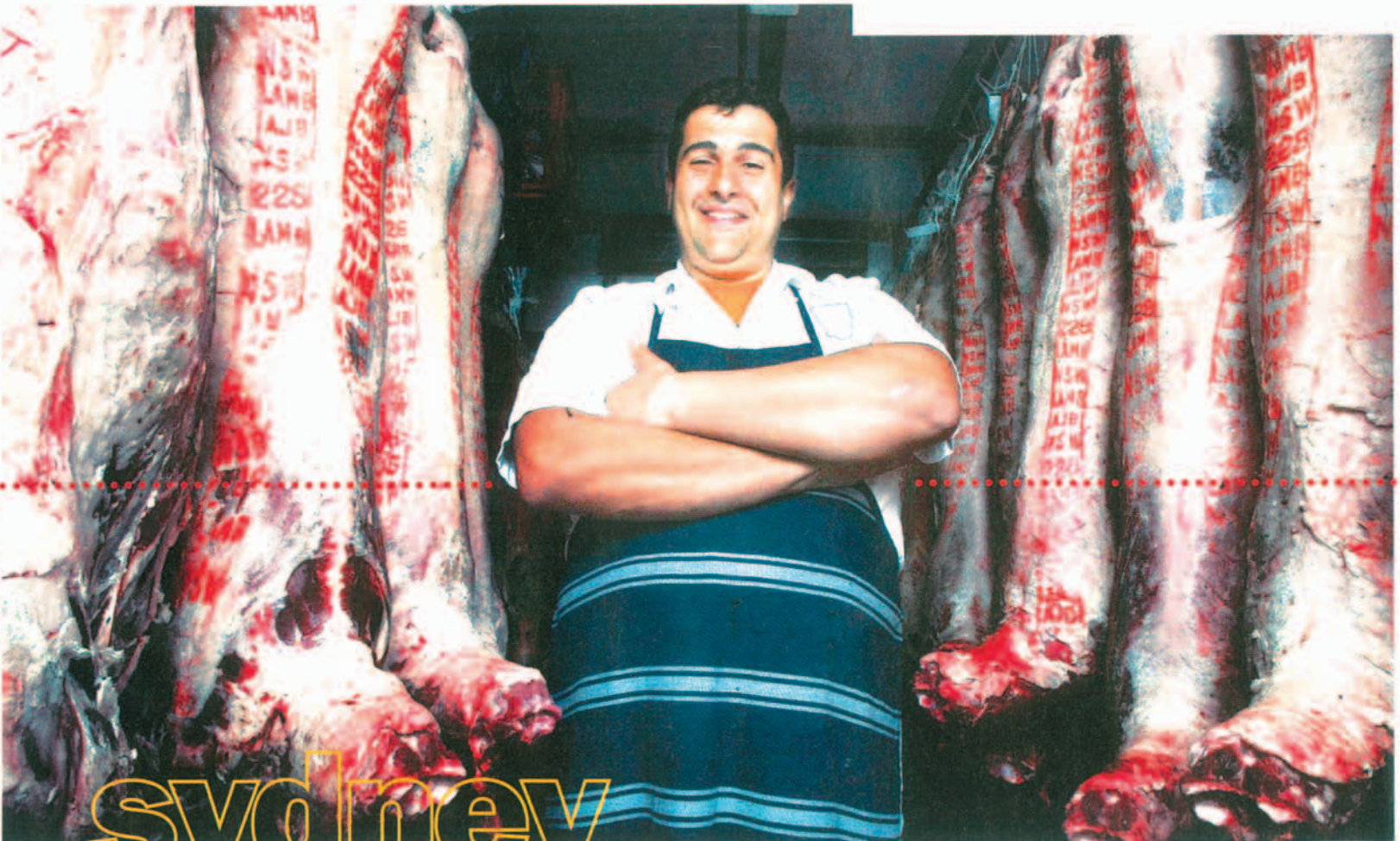
SAM THE BUTCHER

3/5 Wongala Crescent, Beecroft. Phone 9484 7138.

129 Bondi Road, Bondi. Phone 9389 1420.

371 Rocky Point Road, Sans Souci. Phone 9583 1144.

TRADITIONAL, YET TOTALLY MODERN. The meat in Terry Wright's small shop comes mainly via his son Clayton, a restaurant supplier, and it shows. There are Wagyu beef, White Rocks veal, Flinders Island lamb, Barossa chickens and Pino's ham for the discerning. But the range of marinades and the usual beef, lamb, pork and veal cuts are, frankly, a cut above and will convince anyone to go home and cook meat. There is also a small, tempting range of condiments, crackers, cheese, pate and butter.



SAM DIASINOS OF SAM THE BUTCHER. PICTURE: JACKY GHOSSEIN

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