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## Brunching and DIOWS



So many markets. East, west, north, south.
Night markets. Day markets. Themed markets. Here's **Anna King Shahab**'s guide to the best market brunches.

s well as filling up baskets with beautiful fresh produce and haemorrhaging the pay cheque on artisan delicacies, many of Auckland's food markets offer enticing opportunities to brunch while you browse. And although you can often still get a tub of soggy hot chips if that's your thing, the variety of cuisine on offer these days at markets throughout Auckland is pretty impressive.

## CLEVEDON VILLAGE FARMER'S MARKET

One of the (outer) city's biggest official farmers' markets, Clevedon is always lively and there's plenty to eat on site as well as pack for a

takeaway feast. From right in the vicinity you'll find Clevedon Buffalo Company goodness — mozzarella and yoghurt, and Clevedon oysters, too. Local hothouse heroes Curious Croppers bring their terrific tomatoes; in late summer, their rainbow-hued cherry medley is my pick — slice and layer them on some Pukeko Bakery ciabatta with a drizzle of River Estate olive oil for simple, heavenly eating. There's pizza, woodfired to perfection on the spot, and KohKoz Lebanese Cuisine does a falafel like no other. Time it right (about now) and you'll find fresh

figs, plus a bounty of other produce from this fertile region.

Sundays, 8.30am-1pm, Clevedon Showgrounds.