



Pie and peas from Harry's Cafe de Wheels at Woolloomooloo. Picture: John Fotiadis
Source: News Corp Australia

On a chilly winter's day, there's nothing quite like tucking into a hearty meat pie.

It's the ultimate in comfort food. And while plain beef is still our favourite, bakeries across the state are increasingly coming up with gourmet offerings, from butter chicken pies in Ulladulla to crocodile pies in Frederickton and a nachos pie in Braidwood. And who can forget a good old pie 'n' peas from the iconic Harry's Cafe de Wheels in Woolloomooloo? Ask anyone where the best pie in NSW can be bought and you are sure to invoke a passionate response, such is our love for this Aussie staple. Here are some of our favourites.

SYDNEY

Pie 'n' peas, Harry's Cafe de Wheels, \$5.70

Sydney's most famous pie and peas combo, it has been a popular meal with tourists and locals alike since the iconic caravan was opened by Harry Edwards near the front gates of the Woolloomooloo naval dockyard in the late 1930s. There are now several outlets throughout the city.

Woolloomooloo, Bondi Beach, Newcastle, Haymarket, Liverpool, Parramatta, Tempe, Burwood, Broadway and Penrith, 9357 3074, [harryscafedewheels.com.au](http://www.harryscafedewheels.com.au)
(<http://www.harryscafedewheels.com.au>)

Chicken, brie and avocado pie, Upper Crust Pies Collaroy, \$7.60

The queue of tradies and surfers out the front of this bright yellow shop front is the best sign of the quality of the pies inside. The firm favourite from the gourmet range is the chicken, brie and avocado pie (left), which is made with juicy chicken breast pieces in a creamy white sauce, a big piece of Tasmanian brie and slices of fresh avocado drizzled with fresh lemon juice and seasoned with salt and freshly cracked pepper. Other favourites include a Mexican pie with kidney beans, jalapeños,

salsa, capsicum and chilli and an open roast vegetable pie.

1003 Pittwater Rd, Collaroy, 9971 5558, [facebook.com/uppercrustpies](https://www.facebook.com/uppercrustpies) (<http://www.facebook.com/uppercrustpies>)



Chicken, avocado and brie pie from Upper Crust Pies at Collaroy. Picture: Troy Snook
Source: News Limited

Brisket, red wine, mushroom pie, Bourke Street Bakery, \$5.50

Made using high quality local, organic produce this pie is a favourite at Bourke St Bakery, which began with a small corner bakery in 2004 and has become an institution.

633 Bourke St, Surry Hills, 9699 1011, [bourkestreetbakery.com.au](http://www.bourkestreetbakery.com.au)
(<http://www.bourkestreetbakery.com.au>)

Braised lamb shank pie, Black Star Pastry, \$8

Baked fresh daily with locally sourced, organic lamb shanks slow-cooked overnight with red wine, rosemary and mirepoix and encased in buttery, flaky, salty pastry and finished with fresh rosemary, this pie really is comfort food.

Newtown, Rosebery, Powerhouse Museum, 9557 8656, [blackstarpastry.com.au](http://www.blackstarpastry.com.au)
(<http://www.blackstarpastry.com.au>)

Chunky beef pie, Labancz Patisserie, \$5

Filled with steak braised for four hours, encased in handmade French puff pastry, these pies are prepared and baked fresh daily at this traditional French bakery and cafe which was established by Pierre Labancz three years ago.

719 Darling St, Rozelle,
9818 8449, [labancz.com.au](http://www.labancz.com.au) (<http://www.labancz.com.au>)



Chunky beef pie from Labancz Patisserie in Rozelle. Picture: Supplied
Source: News Corp Australia

Steak & Guinness pie, PJ Gallagher's, \$18-\$20

For a hearty Irish meal, head to one of PJ Gallagher's pubs for a steak and Guinness pie featuring slow braised beef, with puff pastry and is served with creamy potato mash and pea puree. Best consumed with a Guinness, of course.

The Criterion Sydney CBD, Jacksons on George, Entertainment Quarter, Leichhardt and Enfield,
9922 2177, [pjgallaghers.com.au](http://www.pjgallaghers.com.au) (<http://www.pjgallaghers.com.au>)

Beef & Guinness pie, Rag and Famish, North Sydney, \$13

With a crispy, crunchy casing, the beef and Guinness pie made fresh each morning at the Rag and Famish is a hit with office workers. Served with either mashed peas and gravy, chips or salad.

199 Miller St, North Sydney, 9955 1257, [ragandfamish.com.au](http://www.ragandfamish.com.au) (<http://www.ragandfamish.com.au>)

Beef Bourguignon pie, Le Pub, \$25

This French venue is known for its beef bourguignon pie, made with slow cooked beef, mushrooms, shallots and speck and served with red wine and Paris mash potato.

66 King St, city, 9262 3277, [lepub.com.au](http://www.lepub.com.au) (<http://www.lepub.com.au>)



Le Pub's beef bourguignon pie. Picture: Supplied
Source: Supplied

Ned Kelly Pie, The Corso Bakehouse, \$4.90

A popular option for late night revellers on Manly's bustling pedestrian thoroughfare, this Aussie classic is made with beef mince, bacon, gravy and an egg cooked into a hole at the top of the pastry.

3/1A The Corso, Manly, 9977 3299

Braised lamb, potato & rosemary pie, Flour and Stone, \$8

There's more than good pie in Woolloomooloo, with Flour and Stone's braised lamb, potato and rosemary pie described as "like eating a Sunday roast in a pie". Made with big chunks of lamb with a puff pasty top.

53 Riley St, Woolloomooloo, 8068 8818, [flourandstone.com.au](http://www.flourandstone.com.au) (<http://www.flourandstone.com.au>)

Duck pie, La Tratt, Fairfield RSL, \$32

Inspired by Guy Grossi's book *My Italian Heart*, this Italian noshery offers a duck pie (torta di anatra) made with a confit of Dutton Park duck with potato puree, wild mushrooms and a duck sherry jus and truffle oil topped with a golden flaky pastry.

Fairfield RSL Club, 14 Anzac Ave, Fairfield, 9727 5000, [fairfieldrsl.com.au](http://www.fairfieldrsl.com.au)
(<http://www.fairfieldrsl.com.au>)



Duck pie from La Tratt at Fairfield RSL. Picture: Supplied
Source: News Corp Australia

Lamb, rosemary & potato pie, Oatley Ovens Pie and Cake Shop, \$5

This tasty offering is made with a recipe which has been in the family for nearly 40 years. Chef Wayne Wilson uses puff pastry for the pie top to enhance the flavour and a shirt pastry for the base.

26 Frederick St, Oatley, 9580 5569, [oatleyovens.com.au](http://www.oatleyovens.com.au) (<http://www.oatleyovens.com.au>)

Fish Pie, Summerhouse at Fairfield RSL, \$26

Flaky pastry in a deep dish with moist snapper fillets in a rich, creamy aromatic sauce made using the same recipe as the fish pie served at the Boathouse on Blackwattle Bay in Glebe. How can you go wrong?

Fairfield RSL Club, 14 Anzac Ave, Fairfield, 9727 5000, [fairfieldrsl.com.au](http://www.fairfieldrsl.com.au)
(<http://www.fairfieldrsl.com.au>)



Fish pie from Summerhouse at Fairfield RSL. Picture: Supplied
Source: News Corp Australia

Fisher's Ghost Pie, Stockade Pies Campbelltown, \$4.60

Crammed with sausage, baked beans, bacon and cheese, this pie is definitely one for the adventurous foodies.

147 Queen St, Campbelltown, 4627 6999, [facebook.com/StockadePies](https://www.facebook.com/StockadePies) (<http://www.facebook.com/StockadePies>)

Beef pot pie, The Glenmore, \$22

Head to Sydney's historic The Rocks district and one of its character-filled pubs for this tasty beef, red wine and root vegetable pot pie served with a mixed leaf salad.

The Glenmore, 96 Cumberland St, The Rocks, 9247 4794, [theglenmore.com.au](http://www.theglenmore.com.au)
(<http://www.theglenmore.com.au>)



Beef pot pie from The Glenmore Hotel in The Rocks. Picture: Supplied for Sydney Taste
Source: Supplied

Steak Diane pie, Waminda Bakery Campbelltown, \$4.50

Filled with chunks of slow-cooked steak in a rich, creamy garlic sauce and topped with toasted sesame seeds, this hearty pie is a popular one among Macarthur residents.

Waminda Ave, East Campbelltown, 4628 2707, [facebook.com/WamindaBakery](https://www.facebook.com/WamindaBakery)
(<http://www.facebook.com/WamindaBakery>)

REGIONAL

Butter chicken pie, Hayden's Pies Ulladulla, \$4.90

Chicken is marinated for 24 hours in yoghurt and Indian spices then roasted on specially-designed trays before being diced and combined with homemade butter chicken sauce. It is then put in buttery puff pastry and served with a side dish of mint yoghurt (below).

2/166 Princes Hwy, Ulladulla, 4455 7798, [facebook.com/pages/Haydens-Pies](https://www.facebook.com/pages/Haydens-Pies)
(<http://www.facebook.com/pages/Haydens-Pies>)



Butter chicken pie from Hayden's Pies in Ulladulla. Picture: Thurston Photo
Source: News Corp Australia



Fish pie from Rick Stein at Bannisters in Mollymook. Picture: Supplied
Source: Supplied

Fish pie from Rick Stein at Bannisters in Mollymook. Picture: Supplied

Steak pie, Bryant's Pies Goulburn, \$4.20

Using the same recipe since it was established in 1955, this bakery's plain steak pie uses high quality beef sourced from Canberra, combined with seasoning and a flaky pastry with a firm shortcrust bottom.

Goulburn Plaza, 170 Auburn St, Goulburn, 4822 1611

Crocodile pie, Fredo Pies Frederickton \$6.90

With chunky crocodile meat in a white bechamel sauce and celery, this gamey offering is a hit with road trippers who take the time to veer off the freeway to this town, near Kempsey on the NSW North Coast. It also has emu, kangaroo and venison pies.

73 Macleay Street, Frederickton, 6566 8567, [fredopies.com.au](http://www.fredopies.com.au) (<http://www.fredopies.com.au>)



Crocodile pie from Fredo Pies at Frederickton. Picture: Supplied
Source: Supplied

Beef stroganoff pie, Red Neds Gourmet Pie Bar, Nelson Bay, \$6.60

This meat pie is made with sour and thickened cream and packed full of vegetables, including mushrooms, celery, parsley and onions plus herbs and spices.

3/17-19 Stockton St, Nelson Bay, 4984 1355, [redneds.com.au](http://www.redneds.com.au) (<http://www.redneds.com.au>)

Reef & Beef Pie, Bels Gordon St Bakery, Port Macquarie, \$4.80

This mix of chunky beef and creamy garlic mornay with seared fresh prawns and sprinklings of dill won best seafood pie at the 25th Official Great Aussie Pie Competition last year.

3/128 Gordon St, Port Macquarie, 6584 6133



Reef and beef pie from Bels Gordon St Bakery in Port Macquarie. Picture: Supplied
Source: Supplied

Country style meat pie, Holbrook Bakery, \$4

Baking in the same location since 1899, the outlet's most popular pie is made with premium beef mince and seasonings.

126 Albury St, Holbrook, 6036 2049, [holbrookbakery.com.au](http://www.holbrookbakery.com.au) (<http://www.holbrookbakery.com.au>)

Beef stroganoff pie, Red Neds Nelson Bay, \$6.60

Made with topside yearling beef, sour cream, onions, mushrooms, parsley and a hollandaise melt, this pie is a taste sensation.

3/17-19 Stockton St, Nelson Bay, 4984 1355, [redneds.com.au](http://www.redneds.com.au) (<http://www.redneds.com.au>)

Steak pie, Braidwood Bakery, \$3.80

While the steak pie is the best seller at this popular South Coast pit stop, customers also love the range of different gourmet pies offered each week, which may include satay beef, chicken and corn or a nachos pie.

99 Wallace St, Braidwood, 4842 2541, trappersbakery.com.au (http://trappersbakery.com.au/?post_type=restaurant&p=3630)



Steak pie from Braidwood Bakery. Picture: Supplied

Source: Supplied

Steak, cheese & bacon pie, Heatherbrae's Pies, \$5.80

During school holidays, especially at Christmas, the queue stretches throughout the dining room and out the door with road trippers lining up to take a bite into the high quality, chunky beef pie served here.

Cnr Pacific Hwy and Masonite Rd, Heatherbrae, 4987 5561, [heatherbraespies.com.au](http://www.heatherbraespies.com.au)

(<http://www.heatherbraespies.com.au>)

Chunky beef pie, Jacksons Bakery & Cafe Harden, \$5

Perfect for a cold day in the country, this pie is made with slow-cooked beef chunks in a roast meat gravy with cracked pepper under puff pastry.

9-11 East St, Harden, 6386 2838

Country chicken, Heritage Bakery, Milton, \$5.25

The hearty country chicken pie from Heritage Bakery, previously known as Rainbow Pies, is filled with locally sourced seasonal vegetables such as carrots, beans and broccoli in a rich, creamy sauce with a buttery pastry.

197/201 Princes Hwy, Milton, 4455 1013



Country chicken pie from Heritage Bakery in Milton. Picture: Supplied
Source: News Corp Australia

