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## Rise & shine

Supper club crab crumpets and Melbourne's other must-eat dishes. By Dan Stock



PHOTOGRAPHY / EUGENE NYLAND

### 1/ Crab crumpet at The Mayfair

**S24** Oh be still my beating heart. The blinds are drawn, the lights are low, there's a jazz two-piece in the corner and a serious selection of spirits beckoning behind the bar. Channelling 1930s glamour, The Mayfair is Melbourne's late night supper club that's a little bit elegant, a little bit louche and — thanks to a collection of expertly executed bistro classics — a whole lot of delicious. With nothing more so than the crab

crumpet. A cooked-to-order crunchy-yet-airy disc is the bed for a generous mound of crab, dressed in a light curried mayo. It's every kind of yes that makes every night all right.  
**45 Collins St, city**

### 2/ Steak at Butcher's Diner

**SMP** Butcher's Diner, the latest addition to the Con Christopoulos/Ian Curley stable of CBD eateries, answers the question: where can I get a decent steak at 3am? In the

affirmative. This new 24-hour diner — a working butchery for the group's restaurants — serves up a changing, "butcher's choice" cut that's cooked medium rare and simply served with hand cut fries, a mound of fresh horseradish and a dollop of Dijon. This is no-mucking-around protein that will always beat a shake, no matter the time.  
**10 Bourke St, city**

### 3/ Pixel avocado at Light Years

**S18** Having first put Fitzroy's

Hammer & Tong on the can't-miss-brunch hit list with his stylish, Asian-lilting café fare, chef Simon Ward is back doing the same at Hawthorn East's latest go-to, Light Years.

Here, Simon's taking care of all those pesky house deposits in perfectly Insta-friendly fashion, serving up his take on avocado on toast to millennials with retro-tastic style.

His pixelated avocado — think space invaders played on a Commodore 64 — comes on toasted sourdough along with a poached egg and chilli-

dusted crunchy kale. A charred cheek of lime to spritz across the lot and it's game on in the brunch stakes.

**132 Camberwell Rd, Hawthorn East**



### 4/ Selection of dips at Sunshine Social

**S16** With its industrial chic fitout, a fridge full of craft beers and funky staff, this new-wave barbecue joint is bringing a touch of hip Fitzroy to Sunshine. Although charcoal chook is the main name of the game, while waiting for that beautiful bird the selection of dips is excellent snacking.

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## Waterside brews

**New look.** One of the city's oldest watering holes, the Waterside Hotel, is the latest golden oldie pub to be given the Sand Hill Road treatment — and it looks as fine as you'd expect from the team behind Prahra Hotel, Richmond Club Hotel and Garden State. With one of the city's best rooftop drinking spots, the refurbished pub has opened just in time for some spring fun in the sun.

"We've always loved this pub," co-owner Matt Mullins says. "Great pubs don't always have to be built from the ground up, sometimes they just need to be reimagined in simple ways."

Here that means a public bar with a focus on rare, specialty American craft beers chosen by bar manager Kevin Peters (pictured right, with general manager Christian Price, left), who has also designed the champagne and cocktails to be served in the first floor Bubblehouse lounge. Food will be served in The Chophouse restaurant, with Stuart Munro (ex QT Hotel, Merricote, Cumulus Inc, pictured centre) heading up the kitchen that will send out a paddock of steaks along with a selection of seafood starting with oysters.

**MORE INFO** THE WATERSIDE HOTEL, 508 FLINDERS ST, CITY, IS OPEN WEEKDAYS FROM 11AM AND WEEKENDS FROM NOON. IT WILL OFFICIALLY LAUNCH ON FRIDAY WITH A FREE PUBLIC EVENT FROM 5-7PM



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Yosana Tekie, Chloe Vuong and Thomas Radtke with their fare at The Glen / NICOLE CLEARY

TOP PICK

# World of flavours

The Glen gets a gourmet makeover to tempt those tastebuds

**Feast of food.** They say you should never go shopping on an empty stomach and with more than 10 new cafes and eateries opening within the new-look The Glen, shoppers won't have to.

In a coup for southeast foodies, The Glen has enticed the likes of Prahra Market's Mr Bratwurst, Nosh healthy eatery and Furuta Matcha House to the centre — the first time many will be seen outside the CBD.

Nosh has developed a special breakfast bowl to help The Glen shoppers start the day in a delicious way, while the traditional German sausages of Mr Bratwurst will be flying hot off the grill.

Along with an enhanced fresh food hall, specialty

grocery stores and supermarkets, other tasty eateries include Angie's Dumpling Bar, Le Croix and Ferguson Plarre Bakehouse, and for a dose of caffeine, Coffee Hit.

The overhaul is part of the \$460 million redevelopment of the centre that now features more than 60 boutique food retailers and specialty stores.

To launch the new market hall, The Glen will hold the Your Market Festival from Thursday until Sunday, with cooking demos, family entertainment, lots of tasty treats and giveaways galore.

**MORE INFO** 235 SPRINGVALE RD, GLEN WAVERLEY  
THEGLEN.COM.AU

## SMALL BITES

### GRAND DESIGNS

**World award.** Melbourne interior design studio Golden has taken out the Best Overall Restaurant and Bar Awards for Box Hills' The Penny Drop. The awards recognise the best design in food and beverage venues from around the globe. Featuring a palette of soft pastels, terrazzo and granite, check out the handsome cafe under the base of the ATO building at 913 Whitehorse Rd.



### BOOZY BRUNCH

**Sunday funday.** St Kilda's Iona is getting in on Melbourne's growing love of boozy brunches, adding morning styles to its usual eat-with-your-fingers noon-through-night pinxos fare. Try it out at 64 Acland St on weekends.

### MODERN MALAYSIAN

**Street eats.** The team behind Nasi Lemak House in Carlton has headed to Northcote for their next Modern Malaysian restaurant, with Merah opening today at 238 High St. Think hits — char kway teow, nasi lemak — and memories — chilli crab to cross town for and sambal made to a family recipe handed down through four generations. It's open Tues-Thurs for dinner and Fri-Sun lunch and dinner. merah.com.au

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