

MELBOURNE

DINING GUIDE



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INTRODUCTION



Melbourne is passionate about many things. Great events, such as the Emirates Melbourne Cup. And food and wine. World-class sport, such as the Australian Open. And food and wine. Fashion, exemplified by über-chic streets such as Chapel St, South Yarra. And did we say food and wine?

Melbourne: a delicious experience

Like the bluestone that underpins much of the city's heritage, Melbourne is a rock solid supporter of an incredibly diverse culinary culture. It began back in the 1850s when the Victorian goldrush brought the first wave of migrants to the city. Many more migrants followed, introducing Melbourne to its first

espresso in the 1950s, to the foods and wine of Europe, and later to Vietnamese, Cambodian, Thai and many other cuisines.

So, this cosmopolitan, stylish city grew to love its food and wine with a singular passion, encouraging around 70 nationalities to open cafés and restaurants, driving the growth of a vast supporting cast of vigneron and food producers in Victoria, and always encouraging the next generation of chefs to take Melbourne's food culture to new heights.

The result? Australia's dining capital, with many internationally acclaimed establishments such as the revered Flower Drum. But Melbourne loves a new discovery – witness the hip bars and cafés that are hidden down cobblestone lanes but are found almost immediately by residents with a well-trained nose for an aromatic coffee or a fine red. Melbourne also loves diversity

3000 restaurants, 70 world cuisines, hidden lanes that reveal Melbourne's café and bar culture...it's all waiting for you to discover.



and difference, so the restaurant landscape is ever-changing as award-winning chefs push the culinary boundaries still further.

So come and discover. Start with the city's laneways and arcades. Explore the cafés,

restaurants, wine bars and pubs. Spread your culinary wings to foodie precincts such as Docklands, Chapel Street, Toorak Road, Williamstown, Victoria Street and Lygon Street. Australia's best is waiting for you.

Quintessentially Melbourne

Pelligrini's	Virtually unchanged since its opening in 1954, Pelligrini's is the place for homestyle cooking and fabulous coffee.
Flowerdrum	Flowerdrum is an icon of Melbourne's Chinatown. Let your waiter do the ordering and enjoy the food at its best.
Grossi Fiorentino's	In the heart of the city and offering everything from The Cellar, The Grill and the Dining room Grossi Fiorentino is worth a look even if you only have time for a coffee.
Jacques Reymond	Only minutes from the city Jacques Reymond is renowned for fine dining. Celebrate in style.
Café e Cucina	Café e Cucina is all about the food, the coffee and of course the serious people watching.



Mergui noodles, montaditos, mahalabia or mezze... Melbourne invites you to open our very tempting menu on the world's cuisines.



Successive waves of migrants have blessed Melbourne with almost every imaginable cuisine. Whole streets may be redolent with the captivating aromas of Vietnamese, Italian, Greek or Chinese dishes, while dedicated followers of food know just where to find the best exponents of other cuisines... now, was that Afghan, African or Armenian you wanted?

Multicultural Melbourne

At last count, about 70 different cultures were found amongst Melbourne's restaurants and cafés. Some city streets are famous for specific cuisines, including historic Chinatown in Little Bourke Street and adjoining laneways. Dozens of Chinese restaurants, cafés and speciality stores create a colourful buzz every night of the week, while yum cha on Sunday is almost as popular with Melburnians as football on Saturday.

The world's third largest Greek-speaking community has its heartland in Lonsdale Street and around Russell Street. Greek food, music, and elderly Greek men clustered in cafés bring a taste of Athens, while insomniacs should note that Stalactites restaurant is open 24/7.



In 1952, the University Café, installed one of Melbourne's first espresso machines and gave birth to the city's Italian precinct. It's still a favourite with many local residents, as is Brunetti, with an almost overwhelming selection of tantalising cakes and biscuits.

Known as 'Little Saigon', Victoria Street in Richmond is Melbourne's best eat street on a budget. It's crammed with Vietnamese cafés and restaurants (try Thy Thy 1) and food stores stocked with mysterious – looking products.

The places we love

Abla's	Author and visual arts advisor Maria Prendergast brought her kids here when they were young, and now brings her grandchildren to this Lebanese 'family dining room'.
Bamboo House	Both recommended by Peter Burch, Musica Viva's Victorian Manager, for outstanding food and service.
Supper Inn	Christian Maier, Sommelier at Langton's Restaurant and Wine Bar, loves this restaurant for its exciting 'specials' board, very reasonable prices and BYO policy. Alla Wolf-Tasker, owner and Executive Chef of the Lake House, says the food is worth queuing for after the opera or theatre.
Yu-u	Alla Wolf-Tasker of the Lake House loves this Japanese restaurant hidden away in Flinders Lane.