



## Your taste of Melbourne



### Coffee



Melburnians like to think they're the centre of coffee culture. Every day the equivalent of three million cups of coffee arrive by boat at the port of Melbourne. Why not try making a uniquely Melbourne creation at home – a double ristretto with three-quarters the amount of milk of a flat white. It's called a "magic". Looking for something stronger? You can always add some vodka and Kahlua to your coffee and make espresso martinis.

### Smashed avo

Just as Melburnians think they're the centre of coffee culture, they also think they're the centre of brunch culture, and what's brunch without smashed avo? Paired with some sourdough or rye bread and topped with feta, radish and a poached egg – you have yourself a brunch staple.

### Tea

Born and brewed in Melbourne, T2 Tea created their own Melbourne breakfast tea – it's bold, malty black tea with rich velvety vanilla.



### Gözleme

Crispy flat bread filled with spinach and cheese or a variety of meats and lightly fried. This tasty Turkish pastry is the perfect thing to warm you up while you're browsing the Preston or South Melbourne Markets on a classic rainy and cold Melbourne day.

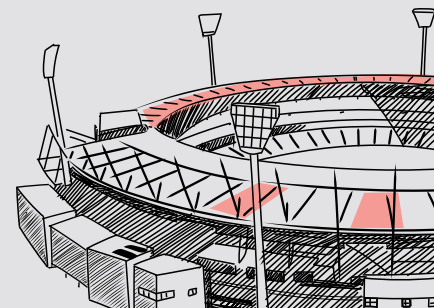
### Dim sims



The dim sim (or "dimmy") was invented in Melbourne in the 1940s by Chinese-Australian restaurateur William Chen Wing Young. He noticed how much Australian diners loved the Cantonese dim sum staple siu mai and decided to make his own version that's slightly larger, then deep-fried.

### Bánh mi

Melbourne is no stranger to authentic Vietnamese food with its abundance of Vietnamese restaurants and bakeries in many pockets of the city. Bánh mi is a traditional Vietnamese street food dish of shredded carrot, cucumber, coriander, chilli, pate, mayonnaise and your choice of meat, served in a crusty baguette bun. Why not have a selection of ingredients your guests can pick and choose from to make their own custom bánh mi?





## Your taste of Melbourne



### Souvlaki and gyros

Melbourne boasts the largest Greek population in the world outside of Greece and the most popular “souvas” are made with lamb, tzatziki sauce, tomato, onions, lettuce, and fries.



### Za’atar Man’ouche

There isn’t a corner of the Northern Suburbs of Melbourne where you won’t be able to find this Lebanese flat bread. Easy to cut up and share around and is wonderful served warm or cold.

### Croissants and cruffins



Although neither originated in Melbourne, Lune Croissanterie, in Fitzroy and the Melbourne CBD, has lines out the door and around the block each day and has become an institution. A ham and gruyere croissant or lemon curd cruffin pairs perfectly with an early plenary session.

### Chicken parma

While not uniquely a Melbourne dish, it is something you’ll only find here – everywhere else you’ll be ordering a parmi or parmy. A classic pub dish – there isn’t a pub in Melbourne where you won’t be able to find a parma (probably served with a pot for a good deal). Sometimes all you want and need is a good pub feed!

### Meat pies

No visit to the MCG in footy season is complete without one! Having a party? Pop some party pies in the oven.



And if that’s all too hard to organise, why not order in a capricciosa pizza and pretend that you’re in Lygon Street, Carlton, in the heart of Melbourne’s Italian food precinct?

