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DINING IN

# MELBOURNE



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# DINING IN MELBOURNE

## MELBOURNE'S CULINARY SCENE

Often referred to as the cultural and food capital of Australia, Melbourne is a melting pot of cultures, from Greek and Italian to Chinese, Indian and Vietnamese. A wealth of nationalities create a distinctly Australian-influenced interpretation of global dishes, in turn inspiring world-class chefs to expand their horizons in a fusion of flavor.

Wandering the fascinating and colorful streets of the city, one can have the impression of exploring the bustling roads of Bombay, turning a corner to find oneself in Bologna or Saigon before being transported to Shanghai.

Innovation is ubiquitous in Melbourne, in art, technology and cuisine, and few cities in Australia, or indeed the world, can proffer such an abundance of international, plant-based street or fine-dining foods.

Café culture is integral to Melbournian life, and gourmet delis offer tasty snacks as locals and visitors alike amble the pleasant streets.

Melbourne is truly a culinary banquet for any passionate foodie.

## QUICK FACTS:

- Melbourne was founded in 1835, originally going by the name of Batmania, after the city's founding father, John Batman
- The city has over 70 national cuisines to choose from in over 3,500 restaurants
- Melbourne has more cafes & restaurants per number of people than any other city in the world, importing a staggering 30 tons of coffee every day
- Melbourne's Chinatown is the longest continuous Chinese settlement in the western world founded by Chinese prospectors in 1851
- Victoria, Melbourne's home state, possesses 21 different wine regions, more than 800 wineries, 600 cellar doors & some 30 craft breweries

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**ATTICA - Ripponlea**

Veering away from more globally-conventional ingredients, Attica incorporates native Australian flora and fauna into a delectable menu of fine-dining dishes, including bunya nut, wattle and saltwater crocodile. Head chef Matt Boyle brings his youthful persona into Attica's inspired dishes, paying tribute to First Nations people with the use of an array of fascinating and unique produce.

**VUE DE MONDE - Central City**

With sweeping views of Melbourne's cityscape, Vue de Monde, located on the 55th floor of the central Rialto Building, hails from a classically French foundation. Its evolution has brought honesty, integrity and inherent natural flavors to a more luxurious menu of global influences. Vue de Monde gained an unprecedented 19/20 in the Age newspaper's Good Food Guide.

**KAZUKI'S - Carlton**

There's a saying in Japan, 'Ichi-go ichi-e,' which means, every moment is one-of-a-kind and something to be treasured. This is embodied in the Kazuki's dining experience, reflected in a menu of Japanese fine dining with a distinctive Australian influence. As with so much in refined Japanese culture, the experience is as much about the ceremony and decor as it is about the exquisite cuisine.

**CUTLER & Co. - Fitzroy**

Situated in a former metalworks, Cutler & Co. pays architectural homage to its industrial past, contrasting this with a classically-inspired contemporary Australian menu that changes with the seasons. The Chef's Seasonal Menu showcases the quality of local farms, pristine seafood and rare-breed heritage meats, offering guests the opportunity to explore a variety of dishes over three or four courses.



## MELBOURNE INTERNATIONAL — DINING —

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### **SUNDA** - Central City

With a strong influence from Australian natives, Sunda presents an evolution of traditional Southeast Asian dishes. Iconic Malay and Thai dishes marry familiar flavors with Kakadu plum, saltgrass, Skull Bay lobster and other endemic produce to redefine the fresh and vibrant palate of southern Asia. Chefs craft visually and gastronomically detailed dishes befitting of Sunda's chic interior.

### **MABU MABU** - Central City

Appearing on Zac Efron's wonderful 'Down to Earth' TV series, Mabu Mabu is all about indigenous ingredients and dishes. With inspiration from the traditional custodians of the Melbourne region, the Wurundjeri and Boonwurrung peoples, Mabu Mabu incorporates the oceanic island nuances of the Torres Strait, far to Australia's north. Casual, communal dining brings strangers together in a wonderful way to enjoy the food that sustained indigenous Australians for thousands of years.

### **NOMAD** - Central City

Australia is known for its love of meat, seafood and the barbecue. These are acknowledged in a more fine-dining setting at Nomad. Degustations and smörgåsbords fill the à la carte menu, capturing the flavors of Australia with a Spanish, Moroccan and Middle Eastern twist and the influence of fire and smoke.

### **SUPERNORMAL** - Central City

Supernormal is very much about infusing fun into food. The casual fine dining restaurant creates visually stunning dishes bursting with the flavors of China and the Far East. A strong seafood focus is punctuated with Wagyu beef, locally-sourced chicken and pork, and distinctly Australian ingredients including pippies - a sand-dwelling mollusc utilized by First Nations.

### **FLORENTINO** - Central City

Almost 100 years old, Florentino has been a stalwart favorite of Melbournians since it was first established by Italian immigrants in 1928. Deeply rooted in its Italian heritage, the establishment features three separate areas, the cellar bar, grill and main restaurant, each with their own menus and kitchens. A drink and appetizers, casual cuisine or fine-dining Italian; Florentino has it all under one roof.

### **TONKA** - Central City

Tonka is an inspired interpretation of Indian cuisine, influenced by contemporary techniques and Australian produce. Two tandoor ovens are the heart of our kitchen, operated by trained experts and a team of passionate chefs. A collection of dishes from across India combine rich curries and the fresher spicy seafoods of the Kerala region.

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## MELBOURNE PLANT-BASED — DINING —

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### LÛMÉ - South Melbourne

A fine-dining restaurant *par excellence*, though Lûmé is not a vegan restaurant, its plant-based set menu is a groundbreaking venue that will appeal to all diners. Inventive dishes include mushroom tartlets, grilled artichoke flower and a sweet ravioli desert for vegan dining with a substantial dose of the ‘wow’ factor. However, the majority of the menu is given to a more inclusive diet.

### NEKO NEKO - Fitzroy

Drawing on the city’s international influences, Neko Neko presents classic Japanese dishes with entirely plant-based ingredients. Ramen, curries, gyoza and bento boxes provide a vast array of choice with abundant flavors that even the most ardent meat-eater will thoroughly enjoy. Open for lunch or dinner, Neko Neko is authentically Japanese, without the meat.

### HUONG VIET VEGAN - Footscray

Another Asian-inspired vegan eatery, Huong Viet offers all the flavors and familiar dishes of Vietnam, *sans* animals. Utilizing the ever-improving array of plant-based meats, Huong Viet is a highly-affordable option with a wide selection of fresh, spicy and substantial dishes. Soups, bao buns and many more classically Vietnamese dishes find vegan interpretations on an extensive menu.

### MAHA - Central, Collingwood, Windsor

Chef Shane Delia’s innovation in the realm of plant-based dining will thrill and delight. Middle Eastern-inspired, Maha’s menu is packed with deep and complex flavors, hummus, of course, taking pride of place amongst char-grilled eggplant, roasted Jerusalem artichoke and more. Again, not a vegan restaurant, the fine-dining establishment has gone out of its way to incorporate plenty of animal-free options.

### TRIPPY TACO - Fitzroy & St. Kilda

100-percent vegetarian, there are also plenty of fully plant-based options at the two Trippy Taco Mexican eateries. Scrambled tofu and soy cheese brekkie burritos, vegan tacos and fluffy and cheesy vegan quesadillas are all delicious options. However, the asada burrito with char-grilled tofu, vegan goat’s cheese, vegan mozzarella, salsa and guacamole is a winning local favorite.

### SMITH & DAUGHTERS - Collingwood

Becoming somewhat of a celebrity in the world of Australian plant-based food, Smith & Daughters has released several cookbooks (that self-admittedly happens to be vegan). As funky as it is fine-dining, founder Shannon Ramirez has created a unique dining experience that will sate any hunger and palate, both highly creative and wonderfully versatile.

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