# Cover story

# Flavour Town: the year's 20 best snacks

Whether you like your snacks palm-sized and less than \$2 or built for sharing at a cult dessert bar, this list covers plenty of ground.

We live in a golden snacking age. Small plates dot menus at wine bars and fancy restaurants, but this list is about no-holds-barred snacking destinations. Sweet, savoury, hand-held or otherwise. if it brightens the time between  $meals in \, Melbourne, you'll \, find \, it$ 

#### BANH MI (FROM \$9) **BUN BUN BAKERY**

If a long queue signals good food, the line outside this modest shop is promising. It also allows time to gaze at the well-crusted hunks of pork in the cabinet, and wonder whether it's those or the lemongrass chicken calling you. In fact, it's the woman behind the counter: you're next. Thankfully, there are no bad choices to make. Shop 1, 288 Springvale Road, Springvale, instagram.com/  $bunbunbakery\_springvale$ 

#### **BEEF BURGER WITH** THE LOT (\$19) ANDREW'S HAMBURGERS

The Aussie burger is as synonymous with summer as sand in your bathers. Packed to the max,

the Andrew's version is legendary. Is it the caramelised onion smooshed into charred beef? The toasted sesame roll? The dad-like commitment to making them the same way for 85 years? It's the lot. 144 Bridport Street, Albert Park,



This modest Indian street-food franchise puts bread rolls on the map. The fist-sized snack is grilled, buttered and filled with spiced potato patties. Dunk it in tamarind chutney, then a green chilli sauce for the kind of flavour fireworks you won't find at other sandwich

 421 Clayton Road, Clayton South, gopikachatka.com.au

#### **CANNOLI (\$5.50)** T. CAVALLARO & SONS

These golden batons of Sicilian

goodness have been made to the same recipe for nearly 70 years. They come in three flavours, piped to order: vanilla custard, chocolate custard, or the traditional ricotta (the ratio of two different cheeses is a family secret). Each crunchy bite is the perfect soundtrack to a mid-morning espresso.

• 98 Hopkins Street, Footscray, tcavallaro and sons.com. au

#### **CHARCOAL CHICKEN** (\$7.50 FOR A QUARTER) SUNSHINE CHARCOAL CHICKEN

A staple of the Australian main street, some chicken shops hold nostalgic pull while others are a cut above the rest. This long-running outfit ticks both boxes. Birds are spatchcocked and doused in a sticky soy marinade that caramelises into burnished bark as it roasts. Dab on minced chilli sauce for a piquant finish.

80 Harvester Road, Sunshine, 03 9312 5588

#### **CHICKEN PATTY (\$1.80) ALAMDAR BAKERY**

Meat pies come with their fair share of thrills and spills.

> blink-and-you'llmiss-it suburban bakery contains the far more manageable Pakistani patty: three bites of puff pastry filled with peppery shredded chicken

The pie warmer of this

in white sauce. Get a bagful and enjoy them piping not standing in the street.

 14 Glynda Street, Dandenong, instagram.com/alamdarbakeryone

## **CLASSIC ADANA WRAP**

**ADANA CO** 

Why are you standing in the car park of a windscreen repair shop on an industrial stretch of road? You're in pursuit of lamb skewers, heavily spiced and grilled over coals in a tiny food truck. Each adana is wrapped in chewy flatbread with exciting side acts including charred eggplant and sumac-laced onions.

• 850 Sydney Road, Coburg North, instagram.com/adanacomelbourne



#### CREME BRULEE KAKIGORI (\$35) SEBASTIAN KAKIGORI

A kakigori shop that ships in both its head chef and its water from the mountains of Japan is clearly serious about its mission. Beyond the towering mounds of traditional shaved ice desserts, there's a creme brulee version that looks as smooth as the OG but hides strawberry coulis, brittle caramel and milky shaved ice.

203 Queen Street, Melbourne, sebastian kakigori.com.au

#### FERMENTED CHILLI AND CHEESE TWIST SMÁLL BATCH ROASTING

CO It's not the prettiest thing in the cabinet but this craggy pastry braid marked with blobs of melted Tilsit cheese hides some surprises. Its buttery folds tingle with soft chilli heat, and oregano, saltbush and parsley enhance the magic of the cheese. Never judge on

appearances. • 3-9 Little Howard Street, North Melbourne, small batch.com.au

#### GIMBAP (FROM \$16) JANG GO MAMA

Over the past few decades, Australians have probably eaten enough sushi rolls to fill the MCG. But don't sleep on gimbap, Korea's seaweed-wrapped rice roll. There are 20 variations at this hole-in-







the-wall, from kimchi to spicy shredded beef. All come wrapped with pickles and veg, and are sliced for easy sharing.

• 147 Lonsdale Street, Melbourne, instagram.com/jang go mama

### GIENFERRIE NUGGETS (\$26.99 A KG) GLENFERRIE GOURMET **MEATS**

This humble butcher has been selling nuggets for almost 20 years,