



## TOP 20 SNACKS

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*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, you'll find it here.*

### Banh mi

**BUN BUN BAKERY, FROM \$9**

If a long queue signals good food, the line outside this modest shop is promising. It also allows time to gaze at the well-crustied hunks of pork in the cabinet, and wonder if 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.

1/288 Springvale Road, Springvale, [instagram.com/bunbunbakery\\_springvale](https://www.instagram.com/bunbunbakery_springvale)

### Beef burger with the lot

**ANDREW'S BURGERS, \$19**

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, [andrewshamburgers.com](https://www.andrewshamburgers.com)



### Butter vada pav

**GOPI KA CHATKA, \$7.50**

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 joints. 421 Clayton Road, Clayton South, [gopikachatka.com.au](https://www.gopikachatka.com.au)



### Cannoli

**T. CAVALLARO & SONS, \$5.50**

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, [tcavallaroandsons.com.au](https://www.tcavallaroandsons.com.au)

### Charcoal chicken

**SUNSHINE CHARCOAL**

**CHICKEN, \$7.50 (QUARTER)**

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 pattie

**ALAMDAR BAKERY, \$1.80**

Meat pies come with their fair share of thrills and spills. The pie warmer of this blink-and-you'll-miss-it suburban bakery contains the far more manageable Pakistani pattie: three bites of puff pastry filled with peppery shredded chicken in white sauce. Get a bagful and enjoy them piping hot, standing in the street.

14 Glynda Street, Dandenong, [instagram.com/alamdarbakeryone](https://www.instagram.com/alamdarbakeryone)

### Classic adana wrap

**ADANA CO., \$17**

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](https://www.instagram.com/adanacomelbourne)

### Creme brulee kakigori

**SEBASTIAN, \$35**

A kakigori shop that ships in both its head chef and its water from the mountains of Japan is clearly serious. 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, [sebastiankakigori.com.au](https://www.sebastiankakigori.com.au)

### Fermented chilli & cheese twist

**SMALL BATCH ROASTING CO., \$8**

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, [smallbatch.com.au](https://www.smallbatch.com.au)

From left: burger

from Andrew's,

T. Cavallaro's cannoli,

Gopi Ka Chatka's

butter vada pav.

