

THE  AGE

cheapeats

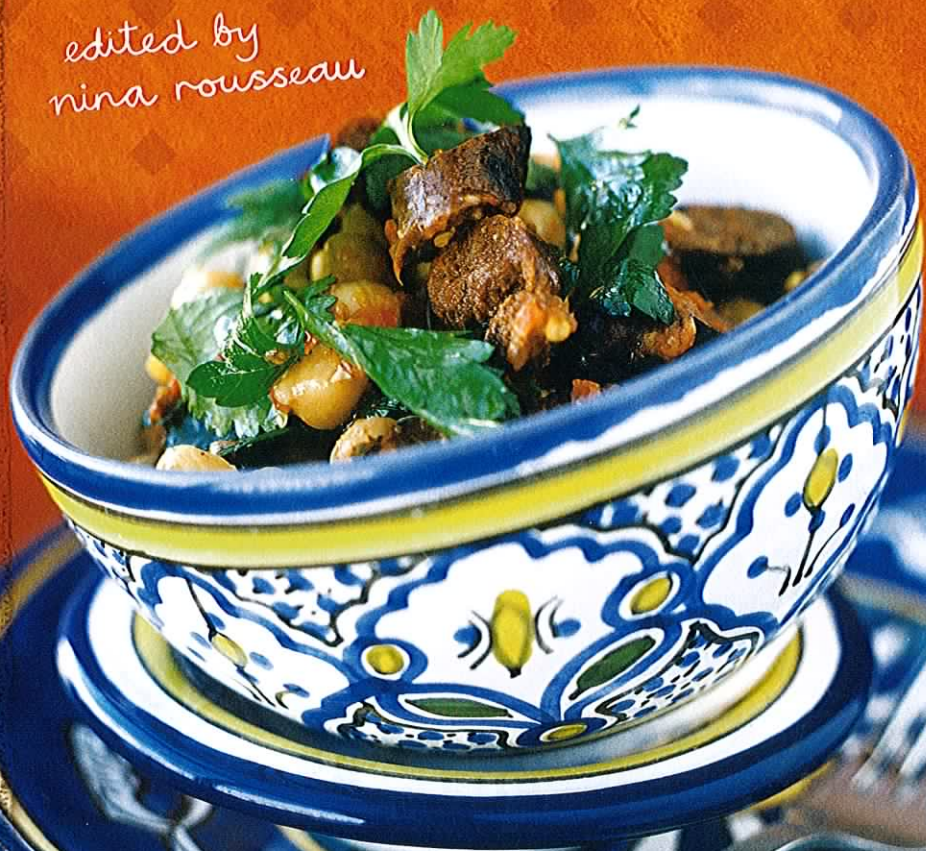
2007

**BEST MEALS UNDER \$30
CITY & COUNTRY**

500+ reviews

100+ new places to eat and drink

edited by
nina rousseau



THE  AGE

cheapeats

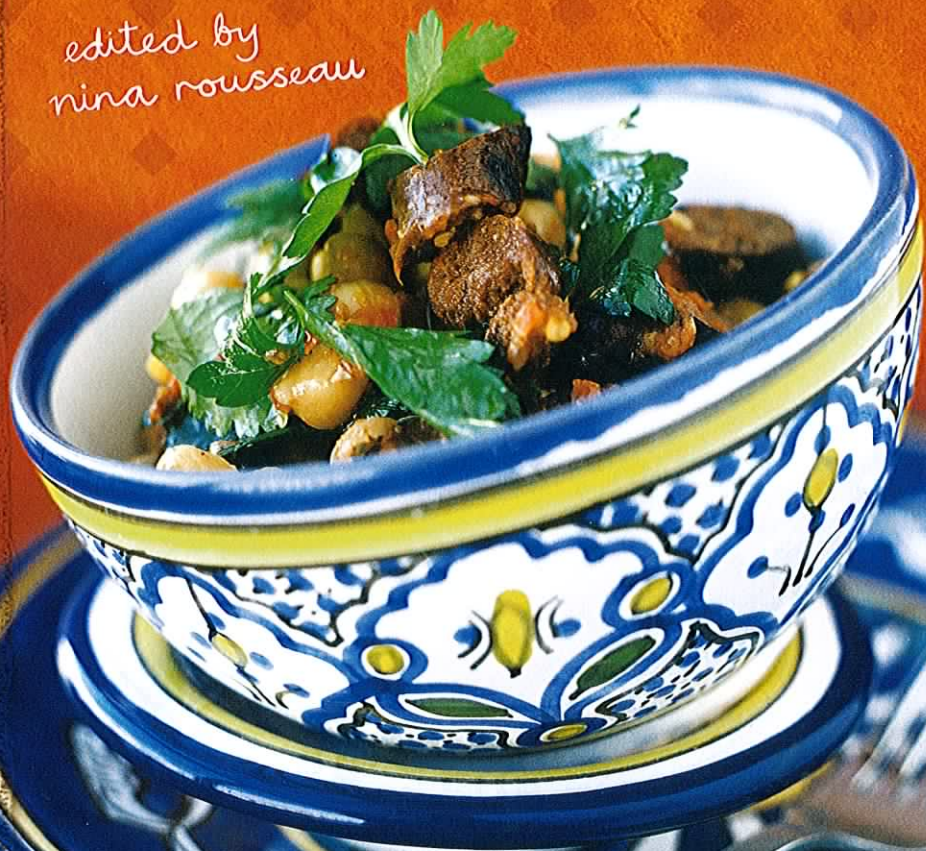
2007

**BEST MEALS UNDER \$30
CITY & COUNTRY**

500+ reviews

100+ new places to eat and drink

edited by
nina rousseau



kimchi and bab

7 derby road, caulfield east 9572 2792

soulful korean   

This neat little Korean joint, kitted out with simple wooden furniture and polished pine boards, adds to the collection of bargain Asian restaurants near Monash Uni's Caulfield campus. Many of the clientele are compatriots looking for some authentic 'Seoul' food, like filling rice cakes glistening with a generous coating of chilli sauce, beef bulgogi flavoured with liberal doses of sugar and soy, or a whole boned chicken stuffed with rice in a ginseng-scented broth. Japanese stalwarts like thin, crisp-shelled gyoza dumplings and lightly flavoured chicken teriyaki bulk out the brief menu.

unlicensed
prices entrees \$4-\$7; claypots \$8-\$19; noodle & rice dishes \$7.50-\$9
open mon-sat 11.30am-10pm
cards none
map page 183 **melway** 68 E1

lezzet

81 brighton road, elwood 9531 7733

fiesty turkish  

Banquettes and wall rugs follow the Turkish pro-forma, but mood lighting and pressed linen elevate Lezzet above the typical Middle Eastern mould. The pace is fever pitch at weekends (it's usually swinging by 6pm), with flaming pans and sassy staff adding background drama. Fat dolma and tender calamari with sweet strips of roast capsicum may prompt satisfied sighs, while nutty bulgur with diced tomato, capsicum and herbs complements slow-cooked Ottoman lamb. Turkish bread and pizzas are whizzed in and out of Lezzet's wood-fired oven – a herb-garlic half-and-half keeps everyone happy.

licensed & byo wine
corkage \$6 a bottle
prices breakfasts \$3.50-\$10.50; entrees \$6.50-\$13.50; mains \$7.50-\$25.50
open tues-fri 5.30-10pm; sat-sun 10am-3pm, 5.30-10pm
cards mc v eftpos
map page 183 **melway** 58 D12

limoncello

54 station street, sandringham 9533 4543




schmick child-friendly cafe  

Limoncello inspires intense devotion among Sandy's pram- and dog-wielding set. Maybe because it plies them with consistently good coffee as they laze away the weekend at the rustic outdoor tables; or, inside, devour French toast topped with creamy yoghurt, cinnamon and grilled peaches as their kids play with frothy babycinos. Young waitstaff bustle about, bestowing a smoked salmon and dill omelette here, buttery sauteed mushrooms with spinach on parmesan toast over there. Fruit salad, topped with vanilla-honey yoghurt, is gargantuan, and lunch specials might include artichoke soup or sticky lamb shank.

licensed
prices breakfasts \$5-\$15.50; lunches \$5-\$18; biscuits & cakes \$2-\$6.50
open daily 7am-5pm
cards mc v eftpos
map page 183 **melway** 76 G9

little hungarian

708 glen huntly road, caulfield south 9523 6032




it's the schnitz! eastern european   

What this dame doesn't know about schnitzel ain't worth knowing. Owner-chef Elizabeth Csuka has been cooking in Melbourne's schnitzel belt for nearly 30 years. She's done time in Acland Street, at the Newmarket Hotel (home of 'schnitz and tits'), and has been running this modest place for eight years. You're in for no huge surprises, but the huge sizes: order schnitzel and you'll get tender crumbed veal hanging over the sides of your plate. There's also goulash, paprika chicken, dumplings and capsicum stuffed with savoury rice drowning in a sweet-savoury tomato sauce. It's Hungary's greatest hits!

licensed & byo wine
corkage \$3 a bottle
prices entrees \$6.50-\$10.50; mains \$16.50-\$23.50; desserts \$6-\$10
open tues-sat 4-11pm
cards mc v eftpos
map page 183 **melway** 67 K4

ludo the good food store

5 waltham street, sandringham 9598 5488

bountiful cafe-foodstore   

Bayside foodies bundle into this modern farmhouse-style store for their fix of Genovese coffee and primo pantry goods. Shelves are stacked with comestibles (sourced by food writers Allan Campion and Michele Curtis), which also turn up on the plate. La Madre bakes the organic sourdough, jams and condiments are courtesy of Cunliffe and Waters, and Tom Cooper smoked roma tomatoes might be teamed with basil-infused ricotta in a toastie. Lunch inspires heartier fare, making use of North African ingredients like giant cous cous with char-grilled chicken and pistachio dukkah. You'll feel like you're in the country.

licensed
prices cakes & muffins \$1.80-\$4.95; breakfasts \$5-\$8.50; lunches \$9.80-\$11.50; salads & soups \$8.50-\$9.50
open mon-fri 8.30am-5pm; sat-sun 9am-5pm
cards ae dc mc v eftpos
map page 183 **melway** 76 G9

mamaduke

monash university, 878 dandenong road, caulfield east 9903 4166

cool caff italian    

Since when did campus life become so la-di-da? Percolated coffee and stodgy schnitzels at the uni caff have been replaced by artfully 'crema-ed' lattes and chicken Milanese with lemon and rocket at MamaDuke. Word has spread beyond campus about house-baked pastries and cakes, like delectably moist flourless orange cake, splendid bomboloni and almond croissants. Come the lunchtime stampede, mega oval-shaped pizzas topped with roast tomato, goat's cheese and prosciutto roll out of the kitchen, as do pasta combos like trofie with bacon, cos and ricotta, or penne with taleggio and orange.

licensed
prices pizzas \$12.50; panini \$7.50; mains \$8.50-\$15.50
open daily 7am-1am
cards ae dc mc v eftpos
map page 183 **melway** 68 F1

mei hing

332 highett road, highett 9555 7999

i feel like chinese tonight 

With its apricot walls and natty uniformed waiters, Mei Hing is classic 1980s suburban Chinese. But the frozen-in-time feeling doesn't deter locals, who flock here every night of the week for a satisfying Cantonese feed. There's a 12-page menu to get lost in, but don't overlook the har gau – deliciously podgy prawn dumplings. Some dishes are samey, but carrots intricately sliced into animal shapes make cute garnish. Peking duck obsessives can watch staff roll delicate pieces of meat into pancakes tableside, while Peking pork and Peking chicken will do for those on a leaner budget.

licensed & byo
corkage \$2 a bottle
prices entrees \$1.50-\$10; mains \$16.50-\$22; desserts \$3-\$6
open tues-fri 11.30am-2.30pm; tues-fri & sun 5-10pm; sat 5-11pm
cards ae mc v eftpos
map page 183 **melway** 77 F9

LIVE CULTURE *modern cookbooks*

saha by greg and lucy malouf
A cookbook with a tale to tell – the authors travel through Syria and Lebanon, weaving recipes and information on local produce and eating customs into their personal stories.

antonio carluccio's italia
by antonio carluccio
He might be a TV chef with celebrity status, but Carluccio offers true gastronomic wisdom. The customs, produce and recipes of Italy's 20 regions have never been more beautifully preserved.

how it all vegan!
by sarah kramer & tanya barnard
Veganism may strike most folk as an austere dietary regime, but this pair of tattoo-covered indie cooks inject a healthy dose of fun and sex appeal into animal-free food.