

I prefer small takeaways to restaurant meals.  
I like a Noodle Shop in Diamond Creek.  
In Melbourne, if a restaurant is not good, it doesn't last.  
If you smell it and you like it, then go in and eat it.  
Melbourne is a trendsetter for food.  
I have a camel burger once a year.  
There's no one place to go for Lebanese food unless your mama cooks.  
It used to be about pies. It's all changed. It's not really Aussie anymore.  
Food is what people do here.  
People are more open-minded here than London.  
Day eating culture is bigger than night.  
Every night there's a special on somewhere: Parma Night, Steak Night.  
There are corn fritters on every brunch menu in Melbourne.  
Everyone's just happy because they're having brunch  
You're in breakfast town  
I do my shopping regularly at Victoria Market.  
I shop everywhere.  
You've hit breakfast town.  
Recently, I've been making Asian salads. They're easy and fresh.  
The best [Lebanese] food is your mothers'."  
There's a vegan restaurant that makes all the food look like meat.  
Restaurants try to do as much in house as they can--cure their own meats, roast their own coffee...  
Eat the gnocchi at Kaprica.  
Get out of Melbourne. Go to Brae Restaurant. Go to Daylesford.  
Eat the chicken and chips in the Corner Kitchen Shop (in the deli section of Victoria Market).  
I like a Oasis Lebanese Bakery on Sydney Road.  
First you go to the bakery and then you go the Burger Shop.  
For Australian breakfast, try St. Ali, Seven Seeds, Padre, and Naughty Boy.  
This is not a good joint (about the place he dropped us off).  
There are a few Bosnian joints on the other side of town.  
Go to Smith and Daughters on Brunswick Street.  
Ask for Mo.  
Try Hell of the North, St. Crispin, and Alimentari.  
Eat at Admiral Cheng Ho. .  
Eat at Craft & Co.  
My favorite bar is Long Play on St. George's Road in Brunswick.  
For a wine bar, I like Neighborhood Wine on Nicholson Street.  
In Thornburry, there's Carwyn Cellars Bottle Shop & Bar, Short Round.  
For breakfast, Kaprica or Seven Seeds.  
CBD

Smith & Daughters is a vegan restaurant where they make all the food look like meat.  
Restaurant recommendations: Strong Love, Maha, Half Moon Cafe, I Love Pho.  
People think I'm weird--I eat 4 or 5 times before 11am  
I eat breakfast in a restaurant 4-5 days a week.  
Australian breakfast is bacon, eggs, toast, avocado, vegemite, lemon and salt.  
Don't miss the organic swap at Ceres Market on the weekends.  
People seem to be getting more conscious of organic.  
In the last ten years, food was city centric. But now it has moved further out, especially to the northern side of the city.  
You can do fine dining or you can do food trucks.  
I eat what I can afford. I'm the daughter of a butcher so we ate lots of meat when I was young. Now I have a big vegetable garden.  
We're planning to open an Asian fusion brunch restaurant.  
Go to Wide Open Road for breakfast. Eat Greek food at Hellenic Republic on Lygon Street. Have drinks at the Roof Top Bar.

The best brunches are: Hardware Society, Black Kettle, and Merchant.  
At the fire station, each person has a signature dish. It's pretty diverse.  
what does 'modern Australian' mean? It's fusion  
At Vic market, If you're broke, you do the scan, you see what the prices are, you go back around.  
I do my shopping at the South Melbourne Market. I know the vendors there and the vendors know me.  
I buy my root vegetables from Rosie. She's not strictly bio-dynamic but she knows all her producers.  
I've worked here for sixteen years. I'm always here. I don't eat anywhere else.  
Every Tuesday, we read the restaurant recommendations in the newspaper and follow those leads.  
Originally the Greeks & Italians came in & it just goes on from there--it's the fusion  
I'm totally a coffee snob NOW. I don't drink coffee in North America anymore since I moved here.  
Establishments seem to change hands a lot. It's like musical chairs.  
There's a couple of restaurant empires that are disguised to make restaurants look unique.  
The whole coffee thing--it's like like a religion. I know when I get bad coffeee but I'm not fussy.  
It's very European here. You meet up outside, not at home. You always go out to socialize.  
Food in Melbourne: It's good. It's fresh.  
I have a strong flat white once a day.  
Make the most of stone fruit season.  
I buy all my veggies at the Abbotsford Convent Farmers Market.  
Fabulous avocados, mangoes, stone fruit, all grown in Victoria.  
Lentil as Anything is a food training program at Abbotsford Convent.  
Pubs are either done up super gastropubs or still old school. We go to old school because they are kid friendly.  
You are so in the right place. We actually go a bit bonkers about food in Melbourne. Day to day, people are obsessed.  
At least we've got the food.  
Explore the side streets.  
You must go to the Collingwood Children's Farm.  
I love the deli on Smith Street and Min Lokal on George Street.  
In the 1800s, there were 70 pubs in Fitzroy.  
Melbourne has 140 cultures. It's the city in the world with the most cultures.  
400 Gradi won a global pizza contest for their Margherita. It has to do with how they put on the oil.  
Go to Doc Espresso for lasagne, My family is from Abruzzo. Their recipe is identical to my mom's.  
We're not big into chains. (Starbucks failed here.) Our coffee culture is quite bespoke.  
I just discovered cauliflower. Last night we made cauliflower tacos.  
For breakfast we have toast with a light spread of vegemite, not too thick.  
Coffee is massive. We're just obsessive.  
Coffee is the ritual we all connect with. You can't really say, let's catch up for mineral water. It's not a cozy thing.  
Tuna bake is my specialty. My boyfriend loves it.  
What's special about wine in Australia is small batches.  
Wine and food rules are not like in Europe. There's lots of freedom of expression.  
Unless you're into eating and drinking, there's no real tourist sites in Melbourne  
Gelato seems like a massive thing at the moment. People will line up in Melbourne for gelato.  
I find food in Melbourne a lot fancier than I'm used to. I'm going towards growing my own.  
My dad rented an airbnb owned by an American and he was aghast that there was no toaster.  
Oh my gosh! Food in Melbourne! It's always changing. New places are always popping up.  
Smith Street. Brunswick Street, Gertrude Street. Cool wierd places in the Laneways.  
In Melbourne, we like a lot of Asian.  
There's a bit of a rivalry between the hipster north side of the city and the yummy mummy southside.  
I'm a bit of a health freak. Eating raw food connects me to nature.  
We serve vegemite oysters. Do you want to try one?  
Winemakers are now rockstars. People come to a tasting and say "oh my god, it's him!"  
It's interesting how trends circulate. 5-6 years ago, it was Mexican. In the last year or two is all American.  
Melbourne is more Greek/Italian. Sydney is more Thai/Vietnamese.  
On the weekend Cibi has a traditional Japanese breakfast.  
Here you meet the wine makers and hear their stories. Provenance is really important.  
There's a really nice coop called Lentils as Anything. A nice space with great people. You pay what you can

for meals.

The New York Style Deli Smith and Daughters has all vegan meats.

Do you want you bread sliced for toast (thick) or sandwich (thin)?

Have you got a hankerin'? "You don't know what I'd do for a bacon, egg, & cheese mcmuffin!"

Smolt in Hobart (Tasmania) is the best breakfast restaurant in the world.

I've been a vegetarian since age 6 in a family of 10 meat eaters.

The further out you go the cheaper the markets are.

Oakley is little Athens. It's authentic and cheap. You can get a container of yogurt from Greece.

In some country pubs, a vegetarian meal is still a meat meal with the meat taken out.

One of my sisters is mad about Thermamix. I'd prefer to chop myself.

My brother cooked up porcini truffle from Aldi. It's lovely and cheap.

Naked for Satan on Brunswick Street is worth the trip. They have a generous attitude for food.

There's not a lot of fast food. People don't do that unless there is no other choice.

I grew up with Indian food so I mostly eat other stuff.

In Target Centre in Chinatown, there's a place that sells noodles that we normally go to when we're homesick.

Italian and Greek food is quite good. The best pizza in the world is on Lygon Street.

Gin Palace that has many kinds of tonic water as well as hundreds of kinds of gin. It's not an artisanal place.

It just happens to have a lot of gins.

On Lygon Street there's a Lebanese sould food place called Teta Mona.

Have you discovered Mamma Luccia? It's a sort of cheese outlet.

The community garden in Coburg has a food swap called Peppertree Place on the first Saturday of the month. I've always wanted to go.

Disagreement about the best dumplings: Shandong Mama (Paul) and Shanghai Noodle Wizard (Kaylene).

There's an avocado crisis right now.

For breakfast, I make chia seed pudding with almond, coconut, cardamon, maple syrup, and vanilla.

When sharing Ethiopian food, the social contract is so much closer when you all eat from the same dish with your hands.

Australia has the highest level of OHS regulation in the world.

Sitting around meeting someone for coffee is a pure waste of time. I like to be more on the move.

Lemon, Coconut or Hedgehog slice: It's a smashed biscuit w/butter or condensed milk. You don't bake it.

People have higher expectations because of the master chef effect. Television makes people expect quality.

Organic and sustainability are trick words.

The food at our staff canteen is really good.

Sustainability and organic consciousness is high in Melbourne because of our close proximity to farms.

The thing about Australian grown coffee is that not many places that are far enough north are also high enough.

The advice I might give my peers would be different that I would give outsiders.

Preston market is on my train line. It's very multicultural.

In Chinatown, it seems like different people are controlling different restaurants at any given time. It keeps changing.

Terra Madre offers affordable organic food. It has tiny alley ways and carts made from wicker baskets.

All the checkout chicks at Terra Madre are naturopaths. They glow with health and give good advice.

The Melbourne breakfast originated in Sydney.

Victoria wines are more approachable, made in smaller volumes, less known overseas.

Lots of wine growers use organic principles but can't be stuffed getting certified.

This time of year, people are barbecuing all along the Yarra River.

We were brought up on sausage and two vegetables. Fine boring food.

Melbourne has a massive coffee culture, especially in the laneways. There's a bit of snobiness about it.

There's diversity and quality here. You can get whatever you want.

I was born in 1948. I've sent his place change so much.

Melbourne has been a melting pot to bring in all sorts of food: Greek, Italian, Vietnamese, Chinese.

Springdale is a grotty place but the food is amazing. You will be the only white people there.

Tipping is for exceptional service. Your almost need a sixth sense.

At Shandong Mama, have the pan-fried mackerel dumplings because you can't get them anywhere else.

8-9 years ago the vegan scene was very punk/cyclist--then we hit 'peak vegan' and it kind of dropped off.

if you wanted a raw vegan sugar-free cake, I can think of six places...

Australians believe in good food, good wine, and surfing.  
Healthfood culture and junk food culture exist side by side here--donuts and burgers and also super-clean stuff--the same people  
I was a scientist. After working for a year on ethical issues in food safety, I decided to move into the Humanities.  
I take my glass milk bottles to La Latteria to refill. At Craft & Co, I bought beeswax wraps to use for cheese.  
I like pumpkin but it's too much; they put it in everything: salad, soups, sandwiches, pasta, pizzas.  
Australia is not quite high enough to grow good coffee.  
The priorities at our food coop (Brunswick Uniting Church) are to reduce packaging, imports, and unsustainable farming practices.  
Lettuce should not be put in the toaster.  
To eat for free, attach a tin can to a long stick and wander through the alleys. If fruit is over the fence, you are allowed to take it.  
In Coburg, we have chickens and a beehive.  
Fare share works with supermarkets to distribute food that is not used.  
Open table is a monthly meal where all the food is sourced from dumpsters and gardens.  
Are we willing to pay more for organic/biodynamic foods?  
We buy ingredients in bulk and sell them once a month (third Saturday) to anyone who comes in.  
We set up relationships with distributors for long life ingredients.  
McDonald's is called Macca.  
Where do I eat and shop? Key word? Cheap!  
Melbourne's culture of expensive restaurants annoys me.  
It's hard to go to the supermarket and spend less than \$70.  
I have no (ethnic) dumpling allegiances. I eat them all.  
My staples for a desert island: coffee, hard apples, rye bread. I'm not snobbish about anything else.  
All the good coffee places close at 4.  
I cook a lot of laksas and curries--bastardized Reader's Digest versions of Asian dishes.  
The best prices are at the efficient fruit and vegetable shops run by Chinese families.  
I do a lot of opening the fridge and then making "Spanish Omelette".  
Asian vegetable shops are consistently cheaper.  
There are no Russian shops north of the river.  
I plan my day around where I will get my coffee.  
Stephanie Alexander is one of Melbourne's food luminaries.  
The Polish restaurant in Prahran called Borsch, Vodka, and Tears has a really nice reputation.  
Eating is not the primary culture.  
There are farmer's market websites where you can have boxes delivered to your door.  
Aviv is the best Jewish bakery. People come there from afar.  
Frank's bakery has the best rye bread. He brought his "culture" from Germany. It's an austere bakery with regular hours.  
The best coffee on Uni Melbourne campus is House of Cards.  
I make a tomato onion omelette that I learned in Thailand.  
I'm in the process of trying to change my partner's food habits.  
Merry Creek has the best wild fennel in town.  
Rosemary tea is good for arthritis.  
Breakfast is one of the biggest gathering points socially.  
The most important thing about food is who it brings together.  
When you eat as a community, you each bring one dish and everyone eats well.  
In Melbourne, you see more and more cafes that are doing more than making food. There's a lot of social entrepreneuring.  
Melbourne's young people eat out all the time and they know how to do it cheaply.  
I don't drink coffee. I drink tea.  
A coffee snob is someone who can find no pleasure anywhere.  
The problem with tea in Melbourne is that it comes in a tea bag. For people who like tea, this is a frustration.  
There is a lot of violent language in menu writing.  
Melbourne's food culture is completely wanky; the biggest load of wank I have seen.  
With gentrification, food has replaced music in discretionary spending. People would rather go to a restaurant than a concert or a museum.

A lot of effort and energy goes into food from the staff's perspective.  
Any food in a tourist area is pretty much crap--inauthentic and overpriced.  
Food changes the genre of music. No one wants to eat steak with punk music.  
Can I get a Mediterranean pizza please?  
There's a network of social organizations for the redistribution of excess food.  
In communities not driven by a liberal agenda, no one worries about free riders. People want to contribute.  
My survival food is pickles. In Melbourne, I found "Cole's Always Fresh" brand.  
Potato salad is the shibboleth of cooking.  
My family Christmas eve foods are fresh oysters and fresh cherries.  
The sour cherry ice cream at Messina's on Smith Street is brilliant.  
Taxi Kitchen in Fed Square is very dramatic and performantive.  
I expect any place I go to have decent food at a decent price.  
I don't like it when they don't take bookings and you just have to queue.  
Some Malaysian restaurants do one or two things well, but most just do things suited to local taste.  
I like to eat breakfast for dinner.  
I always have peanut butter and sea salt for breakfast.  
I love Indonesian food because I am from Indonesia.  
I forced myself to like mushroom. I hide it in my food to eat it.  
I never follow a recipe.  
drinks hot water when she firsts wakes up.  
Avo on toast!  
I don't like raw tomatoes. Roasted tomatoes are the gateway.  
I used to drink so much coffee that my ears would get blocked.  
One special latte in St. Kilda...and now I'm a coffee drinker!  
I'm all about the burger and fried chicken movement in Melbourne at the moment  
11am = peak hunger period  
like to eat savory food for breakfast  
i enjoy cooking as a creative act  
I'm a coffee snob but drink soy because I'm lactose intollerant--not to be cool.  
Mushrooms give me nosebleeds.  
I like to incorporate tea into my everyday life  
If you are lucky you might get to try my Roo Bolognese.  
loves anything with eggplant.  
loves to take photos of food.  
likes to buy ingredients she has never used.  
majority vegan. sometimes animal products  
Clean up in aisle 9! I've never been able to go back to the superstore again.  
loves making and sharing food.  
alwys makes a meal from leftovers.  
likes to be creative with food.  
Lentil as anything is my fave  
Parma? It's got to be a good size, not too thick, not too chewy.  
eff coffee--I've gone off coffee  
Everyone's just happy because they're having brunch  
Produce is of good quality so it supplies good food culture  
During my uni days, working in an Italian restaurant was my first exposure to good coffee and Italian food  
I'm interested in food politics and non-monetary economies  
I like the idea of sharing and coming together over food  
People get up at six in the morning, buy their food, and have their breakfast.  
We do coffee here. It's what we do. For work. With friends.  
I use coffee shops to remove myself from the internet and focus on the creative process.  
You get over milk in your coffee if you work in hospitality.  
The term New Australian cuisine is just a collage of different cultures.  
In a Chinese family, there are strict rules; you have to serve everyone else before yourself.  
Breakfast is the most Melbourne cuisine we can think of.  
when I'm traveling I will keep my compost and find a community garden or a special tree and bring my  
#compost there...

My grandmother always made Calabrian donuts, but I didn't like them; now I try to make them!  
Most of the food in my culture (Congo) is made for big groups of people.  
I always buy the third cheapest product; it's the best  
I don't seem to cook anymore. I assemble things.  
I only eat one main meal each 24 hours--really late at night before I go to bed.  
I feel anxious if there's no roast almonds at home. I roast them myself until they are burnt. I don't care if this destroys the nutritional value.  
Green is good. But so is everything else.  
I sometimes eat a banana before bed.  
I love curried egg sans bread.  
I eat grapes when I'm thirsty.  
Five days is the most number of days I can go without rice.  
I love cooking with people I love very much.  
I like to reinterpret the foods I grew up with (Egyptian/Mediterranean) like my vegan halva or molakhia with kangaroo.  
I buy the \$2 lolly bags from my local milkbar fairly regularly.  
I smell food before I taste it.  
I am a slave to condiments. My fridge is filled with mustards, chutneys, jams, pickles, etc.  
I always want to bake breads and desserts when it is very hot.  
I have tried to activate nuts myself. It was a disaster. (The kitchen smelled like sperm.)  
When the shit hits the fan, I find myself making pancakes.  
When I get a chance to eat alone, I go for pho in Mekong on Swanston.  
I eat two squares of chocolate, alone, at 3 PM everyday.  
Buy Korean fried chicken take-away before being on a half-hour train trip back home trying to hide the smell from everyone in the same carriage.  
I hide my maple syrup and nutella from my housemates.  
My first memory: 15 wheatbix in one sitting. Don't do it.  
Ghee is the best additive for any hot milk drink.  
I like to eat melted cheese on toast w black coffee because it reminds me of the only breakfast I could find near my hotel on holiday in Tokyo.  
In true Iranian style, I sprinkle salt on a cucumber and eat it whole like a banana.  
There are so many options for restaurants, I keep a list for when I don't know where to go.  
Different areas have different influences: the north is a Greek precinct, Caulfield has a Jewish influence, Victoria Street is Vietnamese  
I hate the touristy Italian places on Lygon Street. I always look for something more adventurous.  
This is the last hot cross bun from Easter week, it sat on the counter and got really rock-hard  
Even in a dorm room, you'd have a toaster and a kettle.  
The only thing I have been wowed about that's opened in the last year is Zephyr on Flinder's Lane  
My partner is the chef here so I spend my days off traipsing around trying restaurants  
At Neapoli, attention is really put into the food and everyone is willing to talk to you about it.  
Hellenic Republic is the exception to the shit Greek food you find everywhere.  
In country South Australia, there is a big Cornish influence; they make pasties the length of a table.  
Pasties were made as food containers and carried by a pastry handle into the mines.  
The recipe for chicken cooked half in the pan and half in the oven was originally a practical solution to having a small pan and a small oven.  
omg, these are dead springroll wrappers! whoever makes 4 springrolls...

These days I'm adding basil to almost every dish I prepare.  
Saturday is smashed avo and poached eggs on toast; Sunday is pancake day. Every weekend, without fail, my partner and me.  
I roast avocado pits into a kind of flour.  
My removalists were horrified by all my jars--so many jars--because I try to shop without packaging.  
I know from waiting tables that "farm to table" is perhaps more ideology than truth.  
I grind eggshells to keep snails off some of my plants.  
I dry my used tea and caffeineate my succulents.  
My flatmate got a lot of paw paws out of the dumpster at the grocery.  
I will generally roast a whole tray of vegetables on a Sunday and eat them all week.

I recently rediscovered corn for some reason.  
I make a lot of lemon-honey tea when I'm sick.  
Composting is "cooking" food at the end of its life, just like cooking something fancy.  
I usually have fruit and yogurt and almonds for breakfast.  
My grandfather cuts a plate of fruit for my grandmother's breakfast every morning.  
I keep my compost in a billy can that belonged to my in-law's parents.  
My chooks eat everything that I don't eat.  
I'm a big one for quantities of vegetables.  
I've got to the point that I drink too much coffee, get the shakes, settle down, and then reach to make more coffee.  
I make leeks with tofu and it looks disgusting--but tastes OK.  
I eat a lot of bananas; I like the really spotty ones.  
I've got tupperware specially for freezing my bananas.  
I cook on the weekend to make heaps of food.  
Cabbage is absolutely amazing for your gut.  
I do get a little sadness when I throw out heaps of food.  
Food is really important to me; food lets me know where I'm at in my life.  
Pretty much the majority of my money goes to food, and I feel really happy.  
I tend to go between where I live in the southeast and Torquay, so the food is constantly traveling back and forth.  
My boyfriend went through a phase of eating like twenty bananas a day.  
I feed my dog raw eggs sometimes. I eat them as well.  
I don't compost--we live in a sad little apartment.

I go through cycles of not drinking coffee for like four months and then being massively addicted again.

If it's going in a chia pudding it should be cut kind of small.  
I like to bulk shop at Preston Market  
I hate breakfast food; ever since I was a kid I've hated toast.  
I always used to eat leftover dinner for breakfast, like curry and stuff.  
If we're talking going out to brunch, which is one of my favorite activities, I alternate between sweet and savory.  
I'm always a savory breakfast person, whatever's vegan.  
Can I get the beans and the hashbrowns and the spinach and the tomato, with no eggs?  
I grew up eating a lot of mezedes before a main meal, lots of little bits of things, and that's caused me to be indecisive about food.  
I drizzle everything with oil and sea salt.  
The smell of prawns invokes my grandmother.  
The second word I learned as a child was "olive."  
One of my first memories is of my dad chasing me around with a kiwi fruit.  
I used to feed myself sand.  
The reputation of Melbourne food means you can put thirty dollars extra on a main course.  
We're not an amazing city like Sydney; food is what we do hear.  
You can get food that is rediculously cheap and food that's ridiculously expensive; in Melbourne you can get both.  
Climate change makes me change my assumptions about the abundance of food.  
Worrying about climate change made me cut out meat and dairy.  
I used to steal food from my parents.  
When I was a kid I would hide icicles behind the bread in the freezer.  
When I was young I would horde chocolate for when I was menstruating.  
If I cook for myself it's the same thing all the time; I find it more exciting to cook for other people.  
I can't cook small; I can only cook big pots of soup.  
Some Sunday lunches turn into dinner.  
If someone's in the kitchen doing something in a way I don't like--get out!  
I don't like walking into a kitchen after I've eaten and finding it in shambles--it raises my blood pressure.  
For me food is very much about sharing.  
On of the most critical moments in my life is going to my daughter's house and seeing on the table things

that I had cooked for her as a child.

On days when I'm really missing mum I'll cook her food.

I'm the fifth generation of professional cooks in my family.

Other people's good food stories make me really really sad; I don't have a good relationship with food.

One of the things that's really important in making community is making sure there's food.

I was living off of kale some years ago, and then I just got pissed off.

"I just can't drink bad coffee, I just can't do it.

..

If I have coffee in a regular coffee place I'll just get a latte, but if it's someplace special I'll get a single origin filter.

I never thought I was a coffee snob but then my friends were like, you are.

For my last meal I would choose to eat a lot of raspberries.

For my last meal I would cook potato kofta for my mum.

With Masterchef, everyone has become obsessed with food. Everyone wants to be Anthony Bourdain.

I love fermentation. I'm getting into miso.