
COACHABLE

300 SMITH STREET COLLINGWOOD
BROADSHEETKITCHEN.COM
@BROADSHEET_KITCHEN

CABALE

RYAN DOLAN

Ryan Dolan's career spans 13 years and includes time at Michelin-starred Têtedoie and fine diner La Bijouterie in France. Locally, he's completed one-month stages at Igni and Amaru, and most recently worked at Nick Stanton's acclaimed Ramblr.

Now, Dolan joins the Broadsheet Kitchen as its first resident, with his take on "bistronomy", a movement that upended the fine-dining establishment when it first hit France in the '90s. The chefs involved crafted dishes using refined French techniques paired with creative autonomy, served in a low-key, lively and unpretentious setting.

BROADSHEET KITCHEN

THE CONCEPT

The Broadsheet Kitchen is an incubator and platform for the country's most talented and ambitious emerging food minds. With four rotating food concepts over a 12-month period, the Broadsheet Kitchen aims to unearth the next game changer in Australian dining.

The team of world-class industry leaders assembled to mentor the residents includes Scott Pickett (Saint Crispin), Andrew McConnell (Cutler & Co.), Vicki Wild (Sepia), Chris Lucas (Chin Chin), Anthea Loucas Bosha (Food and Wine Victoria) and Nick Shelton (Broadsheet).

SAINT CRISPIN

THE TEAM AND VENUE

Scott Pickett's renowned restaurant Saint Crispin has been transformed into the Broadsheet Kitchen, with Saint Crispin head chef Stuart McVeigh and his team providing practical, hands-on and invaluable guidance to each resident chef. At the end of 2019, Saint Crispin will return to begin a new, yet-to-be-announced chapter.

SPRING 18 MENU

SNACKS

Oysters

Pacific / Blackmans Bay / TAS 4.5
Sydney Rock / Merimbula / NSW 4.5

Comté gougère 4

Chicken skin /
salsa verde / bottarga 5

Two Course 55 / Three Course 75
Five Course 100 with matching wines +70

ENTREES

Raw beef / avocado /
oyster / horseradish

Moreton Bay bug tail /
smoked bisque butter / Congo potato

Asparagus / pistachio /
elderflower / buckwheat

MAINS

Pork neck / butter beans /
galangal / pipis

Spanish mackerel /
fermented tomato / ajo blanco

Kohlrabi / onion broth /
broad beans / purple mustard

DESSERTS

Chocolate marquis /
dried banana / peanut praline

Goat's milk / sorrel /
blueberries / bee pollen

Semolina pudding / honey /
lemon / oxalis

IN PARTNERSHIP WITH

