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# COACHABLE

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300 SMITH STREET COLLINGWOOD  
BROADSHEETKITCHEN.COM  
@BROADSHEET\_KITCHEN

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# 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.

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# 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).

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# 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.

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## SPRING 18 MENU

### SNACKS

Moonlight Flat Oysters /  
Batemans Bay / NSW  
Clair de lune 5  
Rusty Wire 5.5

Cheese 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

Kingfish / apricot /  
espelette / lemon verbena

Asparagus / pistachio /  
elderflower / buckwheat

### MAINS

Pork neck / butter beans /  
galangal / pipis

Spanish mackerel /  
fermented tomato / ajo blanco

Kohlrabi / onion broth /  
spring pea / purple mustard

### DESSERTS

Chocolate marquis /  
dried banana / peanut praline

Goat's milk / sorrel /  
blueberries / bee pollen

Semolina pudding / honey /  
lemon / oxalis

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