

## BROADSHEET KITCHEN

Broadsheet Kitchen is a bold new concept. It's a restaurant, yes, but more importantly it's an incubator for the country's most ambitious emerging culinary talents. Four residents will each take a three month tenure over the course of a year, bringing their own creative vision to life backed by a team of mentors and industry experts.

### ● BROADSHEET

Established in 2009, Broadsheet is Australia's leading city and culture guide. Broadsheet exists so readers can make the most of the places they live. Through breaking news, features, guides and more, we discover and cover the best in food and drink, fashion and style, entertainment, art and design, travel, and active lifestyles.

## SAINT CRISPIN

For one year, Broadsheet is teaming up with Scott Pickett's renowned restaurant Saint Crispin to create the Broadsheet Kitchen. Head chef Stuart McVeigh and his team are on-site every day to offer practical, hands-on, invaluable guidance to each resident. Saint Crispin as you know it will return at the end of 2019, after the Broadsheet Kitchen packs up.

IN PARTNERSHIP WITH



BROADSHEETKITCHEN.COM  
@BROADSHEET\_KITCHEN

SAINTCRISPIN.COM.AU  
INFO@SAINTCRISPIN.COM.AU  
@SAINTCRISPIN

# MATTI FALLON

INAUTHENTIC CHINESE  
FOOD RESTAURANT

300 Smith Street  
Collingwood Melbourne

TELEPHONE

**9419-2202**

*Bookings welcome*

## OPENING HOURS

Monday	CLOSED
Tuesday	6.00pm - late
Wednesday	6.00pm - late
Thursday	6.00pm - late
Friday	12.00pm - 3.00pm, 6.00pm - late
Saturday	12.00pm - 3.00pm, 6.00pm - late
Sunday	12.00pm - 3.00pm, 6.00pm - late

IN RESIDENCE

# MATTI FALLON

DATES

# 06MAR-02JUN

ABOUT

Matti Fallon might be Melbourne’s meat-pie master, but as the latest resident in the Broadsheet Kitchen he pays homage to the suburban Chinese food he grew up with.

Typical of Australia in the '90s, going to the local Chinese restaurant was a special treat. Inspired by this nostalgic affection and his admiration of the cuisine, he will interpret and celebrate classic dishes.

Fallon is thrilled at the chance to experiment, expand his skills, learn from industry experts and inject his brand of fun into the Broadsheet Kitchen.

SNACKS

- 01. Crispy Chicken Skin, Lemon ..... 6.00
- 02. Prawn Cracker, Chinese Togarashi ..... 7.00
- 03. Bang Bang Chicken Milk Bun ..... 8.00
- 04. Pork and Chive Dumpling, ..... 12.00  
Crispy Chilli, Black Vinegar

MEDIUM

- 05. Egg Foo Yong, ..... 22.00  
Wild Mushroom, Shungiku
- 06. Sweet and Sour Lamb Ribs, ..... 22.00  
Pickled Cucumber, Roasted Peanuts
- 07. Poached Chicken, ..... 18.00  
Jellyfish and Pigs Ear Salad, Toasted Sesame
- 08. Kingfish, ..... 24.00  
Shiitake, Pickled Daikon
- 09. San Choi Bao, ..... 22.00  
Shanghai Pork, Fermented Chilli, Bean Shoots

**BANQUET AVAILABLE**

\$75 PER PERSON · SEE STAFF

LARGE

- 09. Jerusalem Artichoke, ..... 26.00  
Wood ear Mushroom, Barbecue Leek
- 10. Humpty Doo Barramundi, ..... 35.00  
Salted Chilli, Pickled Cabbage
- 11. Beef Brisket, ..... 38.00  
Black Bean, Fermented Garlic, Chinese Broccoli
- 12. Kung Pao Chicken, ..... 36.00  
Dried Chilli, Peanut

SIDES

- 13. Fried Rice ..... S 12.00 / L 18.00
- 14. Chinese Greens, ..... 12.00  
Ginger, Garlic, Oyster Sauce

DESSERT

- 16. Coconut Tapioca, ..... 18.00  
Lime, Ginger, Black Sesame Ice-Cream
- 17. Baked Custard Tart, ..... 18.00  
Sheep’s Yoghurt Labne
- 18. Deep-Fried Ice-Cream, ..... 18.00  
Butterscotch Sauce
- 19. Milk Chocolate Crèmeaux, ..... 18.00  
Passionfruit, Peanut

PLEASE NOTIFY STAFF OF ANY ALLERGIES