

THE suburbs are getting more interesting in terms of food and drink offerings as the Melburnian's desire for good coffee and great food in a smart environment reaches well beyond the boundary of the inner-city and its immediate suburbs.

In early March, **Glover's Station** opened in the south-east suburb of Elsternwick. A simple drive past the old Tudor building was all it took to grab the attention of business partners and couple, **Jim Maranis** and **Mary Jane Daffy**, who were looking for a new site after Maranis sold his Bentleigh cafe, Little Tommy Tucker.

Maranis and Daffy initially walked in to find broken concrete and dirt on the floor of the building that had been vacant for three years. They have significantly rebuilt and designed the venue with Richmond-based studio, Larritt-Evans, using the concrete emblem that sits in the wall of the front courtyard as the core of the design. It's a classic and timeless design starting with the front courtyard where wooden bench seating and established jacaranda trees have been installed. The dining room is finished with tartan banquettes, bluestone metallic pavers in herringbone across the floor and tables made by Collingwood-based craftsman Earl Pinto.

The menu by chef and third business partner **Brett Hobbs**, who was formerly with Maranis at Little Tommy Tucker and at Maze Bar & Grill before that, is reminiscent of the food he grew up with in his hometown of Echuca.

Hobbs says they'll take on classic sandwiches like corned brisket rolls or ox tongue sandwiches, but with a contemporary edge such as the braised ox tongue on toast with onion puree, mustard butter and pickles, and old-school desserts like lemon posset with coconut sponge and his nan's butter crumble. Hobbs says that the menu will be tied into the heritage of the building and be seasonal, which is evident in the braised lamb shoulder with cauliflower and barley salad or the tomato salad with smoked curd, basil and quinoa. Coffee is by Duke's and there's an espresso and pour-over available. Glover's Station is open daily from 7am to 5pm and there are plans to open Thursday to Saturday nights by the end of July. 258 Glen Eira,

Elsternwick; phone (03) 9532 7765.

After two and a half years of refining the design and concept, the blueprint for the revamp of Carlton's **King & Godfree** has been finalised.

The Italian deli and food retail store, established in 1884 on the corner of Lygon and Faraday streets, was bought by the late Carlo Valmorbida in 1955 and is still owned by the Valmorbida family. Of the new development, Carlo's grandson **Jamie Valmorbida** says: "what we're creating is a retail and dining precinct, a collection of smaller independent brands all complementary to one another, centred around Italian provenance, food and wine". Jamie's sister, **Lisa**, opened gelateria **Pidapipo** at 299 Lygon St late last year. The second stage to open will be a neighbouring wine bar and store at 297 Lygon - formerly a fashion boutique - that will have an underground cellar where "high-end wines will be the focus," says Valmorbida, the ground level will be more casual with wines on tap, by-the-glass, half-carafe and carafe. The wine shop and its cellar, which is yet to be named, will have seating for up to 60, including outside dining.

What is currently **King & Godfree** at 293 Lygon will close in October to be redesigned. There will be an espresso bar at the front with panini and casual meals such as meatballs and lasagne, and the deli and retail outlet will be behind it. To add to the precinct, the vacant space on Faraday St where the first Pidapipo pop-up appeared in late 2013 will be an Italian restaurant. Valmorbida says they are currently "in negotiations" with some chefs but who will take it on is yet to be decided. The wine bar and store is due to open mid-2015 and the espresso bar and deli will be operating by Christmas.

293 Lygon St, Carlton; phone (03) 9349 2217.

Getting the dough just right was the first priority for chefs **Ben Sisley** and **Alex Rogers**, whose pizzeria, **Ovest**, opened earlier this year in Footscray West. The new business partners, and old friends, started trialing the pizza dough recipe at Rogers' Seddon bakery, Sourdough Kitchen. They would then drive the dough



to the pizza ovens in Ovest - there wasn't much else in the huge space at the time - and see how it cooked. They wanted crisp, robust dough for the core of Ovest's menu, which features margherita and napoletana pizzas alongside discs topped with prawn, zucchini, mint and ricotta or sardine and smoky scamorza cheese. Sisley, who was head chef at St Kilda pizzeria Mr Wolf before spending the past two years as a food stylist, is heading up the kitchen and Rogers will keep running his bakery but offer support. The menu also includes bar snacks such as salumi plates and buffalo mozzarella with bresaola so "people can just stop by for a drink and a snack if they wish", says Sisley, as well as enjoy larger dishes such as chicken schnitzel with coleslaw, nicoise salad and pork and veal lasagne. The site was a former bank, then a card-playing club. It has reemerged with bar seating for up to 20 at the front, including outside tables and seating for 50 in the dining room. The space, designed by Fitzroy studio Mcleod Design, is filled with natural light and finished with parquet flooring and pale Thonet timber chairs. The wine list, by Trembath and Taylor, has an Italian focus punctuated with interesting Australian drops and the restaurant's branding has been sharpened by Ortolan studio in Carlton North. It will be open Tuesday to Sunday from 4pm with a view to introducing weekend lunches by the end of July. 572 Barkly St, West Footscray; phone (03) 9687 7766.

Above & below: Renovations begin at King & Godfree, Lygon Street.