



Goldie Asian Canteen + Brews, launches in Melbourne's Little Lonsdale Street



Melbourne, 2019 – The latest addition to Melbourne's dynamic Asian dining scene, Goldie Asian Canteen + Brews brings a flavourful mix of traditional dumplings, bao with a twist, inventive toasties for grown-ups and boozy bubble tea to Little Lonsdale Street.

Overseen by Executive Chef Michael Smith, former Head Chef of acclaimed Melbourne eateries Tonka and Mamasita, the casual all day diner delivers the flavours of Asia with a western twist, served in a funky space reminiscent of Hong Kong's best dumpling dens. The restaurant is housed at entry level of the new Novotel Melbourne Central and ibis Melbourne Central in the heart of Melbourne's CBD.

Drawing on the unapologetically bold flavours learned from chef colleagues at Bangkok's Kuppa, and the cautiously gentle approach to Asian cuisine undertaken in his five years spent working with Jacques Reymond in his eponymous restaurant, Chef Smith has developed a menu of quirky Asian snacks and spiked bubble tea brews to take diners from morning to night.

"Goldie is in an emerging area of Melbourne with a fantastic multicultural vibe, and I wanted to create a dining destination that fit with the location while offering something a little different," said Chef Smith. "We've infused a little of Melbourne into our menu, having some fun with

cheeky concepts and bold flavours while still paying homage to the more traditional ingredients.”

Playing with the flavours of traditional bao, Goldie offers a *Brekkie Bao* combining Peking duck, scrambled eggs, spring onion and hoi sin, while the all-day menu includes more traditional *Crispy Chicken* and *Braised Pork Belly* options, along with the bold flavours of *Szechuan fried eggplant with Szechuan chilli sauce*.

Sure to be the next obsession of any Melbourne foodie, Goldie’s menu of pimped-out Asian-inspired toasties served on crunchy sourdough include *Peking Duck and Noodles* smothered in hoi sin sauce, a dish inspired by Chef Smith’s teenage after-school snack concoctions, *Char Siu Pork, Kimchi and Cheese*, tangy *Black Vinegar Braised Beef and Spring Onion*, and *Tori Katsu (Panko Chicken) and Togaroshi Mayo*, an Asian twist on the chicken schnitzel roll, an Aussie favourite.

Sweet and savoury crispy crepes combine American and Asian flavours, including the *PB&J*, oozing with local berry ‘jam’, along with savoury *Chinese Doughnut, Yellow Bean Paste, Egg and Spring Onion* and *Peking Duck, Spring Onion, Wafer Cracker and Hoi Sin*.

Guests can quench their thirst with a selection of bubble teas, including Goldie’s alcoholic adaptations such as the *Coffee Cup*, a blend of cold brew coffee, Kahlua vodka and tonic tapioca pearls, or the zesty *Goldie Signature*; plum wine mixed with lychee liqueur, peppermint, lemon, and apple juice replete with gold flakes. A selection of tap and bottled beers and local wines rounds out the drinks list.

Goldie Asian Canteen + Brews is open daily from sun up to sun down, with breakfast served from 7.30am – 10.00am and St. Ali coffee served all day. GoldieCanteen.com.au

Goldie Asian Canteen + Brews
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Melbourne VIC 3000
Instagram: [@GoldieCanteen](https://www.instagram.com/GoldieCanteen)
Facebook: www.facebook.com/GoldieCanteen

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For further information, high-res imagery, interview opportunities or if you are interested in learning more about Goldie Asian Canteen + Brews please contact:

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