

From Our Family to Yours



A Guide to South Melbourne and Surrounds

A neighbourhood defined by its market, its makers
and the locals who keep coming back.

For the Filipovic family, South Melbourne isn't just a
development site. It's their neighbourhood. A place
they've come to love through years of being here,
understanding what makes somewhere feel like home.

That knowledge is shaping every decision.

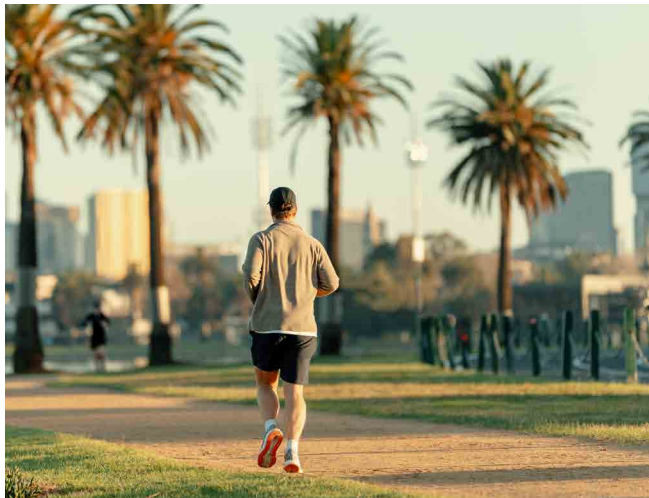
This is their guide to what makes it special.
The places they return to, the streets they walk,
the life they live here. All of it at the doorstep of
67 Market Street, South Melbourne.



Waking up to South Melbourne



Albert Park Lake sits five minutes away.
The bay is ten. South Melbourne's wide,
tree-lined streets are built for morning runs,
weekend rides and walks between meetings.
The neighbourhood moves with you, and
mornings here start with energy.



Melbourne Sports and Aquatic Centre

Early morning lap swimmers, lunchtime gym users and weekend families all use MSAC. The centre features Olympic pools, a full gym and sports courts minutes from home. It's built for locals who want serious training or just a regular place to stay active.

Aughtie Drive, Albert Park



South Melbourne Life Saving Club

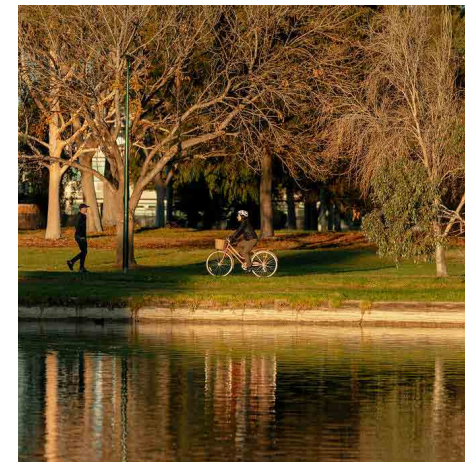
Early morning swimmers, weekend surf trainees and beach walkers all use the club. It's open to locals who want to get in the water, stay active and meet the people who live nearby.

72B Beaconsfield Parade, Albert Park



Albert Park Lake

Albert Park Lake offers wide walking paths, cycling trails and serene lakeside spots for relaxation or exercise. Whether it's a morning jog, a weekend picnic or simply enjoying the open air, the park is a favourite destination for locals seeking both activity and calm.





Coffee, brunch and everything in between



St. Ali

St. Ali roasts its own coffee and serves one of Melbourne's best brunch menus. The cafe is busy, loud and full of locals who return for the quality. If you care about coffee, you'll end up here often.

12-18 Yarra Place, South Melbourne



Hector's Deli South Melbourne

A perennially popular sandwich shop in a former bakery with a Victorian frontage. It's serving all the classic sangas, plus rotating specials.

253 Coventry Street, South Melbourne



Chéri

A European-inspired eatery and patisserie, Chéri serves fresh croissants, éclairs and breakfast classics in a sunlit, stylish space.

285-287 Coventry Street, South Melbourne



Juniper

A cosy, European-inspired cafe on Coventry Street, Juniper serves seasonal dishes with a market-fresh twist, perfect for a quick bite or a slow morning.

269 Coventry Street, South Melbourne





Smoked Salmon & Poached Egg Sourdough by Chéri

Ingredients

Where to find
Section

80–100g smoked salmon slices,
lightly seasoned

Theo's Deli
Meat, Poultry & Seafood

¼ avocado, sliced or mashed
Small handful of fresh greens
(rocket, spinach, or watercress)
Lemon wedge

Rod's Fruit and Vegetables
Fruit & Vegetable

2 eggs
1–2 tsp capers
2–3 slices pickled pink onions
2–3 slices pickled or fresh white onions
1–2 tbsp creamy herb sauce
(dill or yogurt-based)
Olive oil
Salt & cracked black pepper

South Melbourne Market Grocer
Specialist Grocer

4 slices of bread (your choice)

Agathé Pâtisserie
Bakery Section

Method

- 1 Lightly toast the sourdough slices until golden.
- 2 Poach or soft-boil the eggs to your preferred doneness.
- 3 Spread a layer of creamy herb sauce on each slice of toasted bread.
- 4 Place smoked salmon over the sauce, then add avocado slices, pickled onions (pink and white), and capers.
- 5 Top with a small handful of fresh greens.
- 6 Carefully place the poached or soft-boiled eggs on top of the layered toast.
- 7 Garnish with fresh dill or chives, a drizzle of olive oil, cracked black pepper, and a squeeze of lemon.
- 8 Enjoy while the toast is still warm and eggs slightly runny.



Familiar
faces,
market
flavour,
weekly
rituals



Fresh produce, local design and gourmet food. South Melbourne Market is one of the city's best, and it's yours every week.





Agathé Pâtisserie

Paris-inspired bakery offering croissants, pain au chocolat, almond croissants, and inventive flavours like pandan and matcha.

Stall 63, Aisle B, South Melbourne Market



Theo's Deli

Family-owned for over 30 years, Theo's Deli offers gourmet produce including Elwood Sourdough, European cheeses like Stilton and Gruyère, smallgoods and antipasto. Perfect for picnics, entertaining or stocking the pantry.

Stall 16, Deli Aisle, South Melbourne Market



South Melbourne Market Organics

A dynamic, organic food store with seasonal, certified organic fruit and veg, groceries, dairy, dried fruits, nuts, grains, bread, coffee, herbs, spices and lots more. It's all so delicious, you'll walk out with much more than you came for.

Stall 51, Coventry Street
South Melbourne Market



Know your butcher. Find your fishmonger. Find your favourite baker. Join the community that shows up every week. South Melbourne Market is where neighbours become regulars.



Organic Carrots
\$ 8.99 kg

Organic Swede
\$ 13.99 kg

Organic Turnip
\$ 13.99 kg

Organic Red Capsicum
\$ 19.99 kg

Organic Zucchini
\$ 13.99 kg



Organic Green Cabbage
Whole - \$ 11.99
Half - \$ 5.99
Quarter - \$ 2.99

Organic Red Cabbage
Whole - \$ 11.99
Half - \$ 5.99
Quarter - \$ 2.99



South Market Paella with Fresh Seafood

Ingredients

Where to find Section

300g chicken thigh, diced

Hagen's Organics Butchers
Meat & Poultry

200g chorizo, sliced

La Central Spanish Deli & Bodega
Specialist Grocer

300g prawns, peeled
250g mussels, cleaned
200g calamari rings

Aptus Seafood
Seafood

1 onion, chopped
1 red and green capsicum, diced
2 tomatoes, chopped
3 garlic cloves, crushed
1 cup peas
1 lemon, cut into wedges
Fresh parsley


Rod's Fruit and Vegetables
Fruit & Vegetable

2 cups arborio or paella rice
1L chicken stock
½ cup white wine
1 tsp smoked paprika
Pinch saffron, soaked
Olive oil
Salt and pepper

La Central Spanish Deli & Bodega
Specialist Grocer

Method

- 1 Sauté chorizo in oil, then remove and set aside.
- 2 Brown chicken in the same pan, then set aside.
- 3 Cook onion, garlic, capsicum, tomato and paprika until soft.
- 4 Add rice and stir for 1 minute.
- 5 Pour in wine, stock and saffron. Return chicken and chorizo to the pan.
- 6 Simmer for 10 minutes, then add prawns, mussels and calamari.
- 7 Cook until seafood is done. Add peas and rest for 5 minutes.
- 8 Garnish with parsley and lemon wedges. Serve warm.



Local,
refined
and full
of style

Roses
2 for 1



Coventry Bookstore

Bestsellers, illustrated children's books and unique gifts. The staff know what they're selling and the space is built for browsing. A go-to for book lovers in South Melbourne.

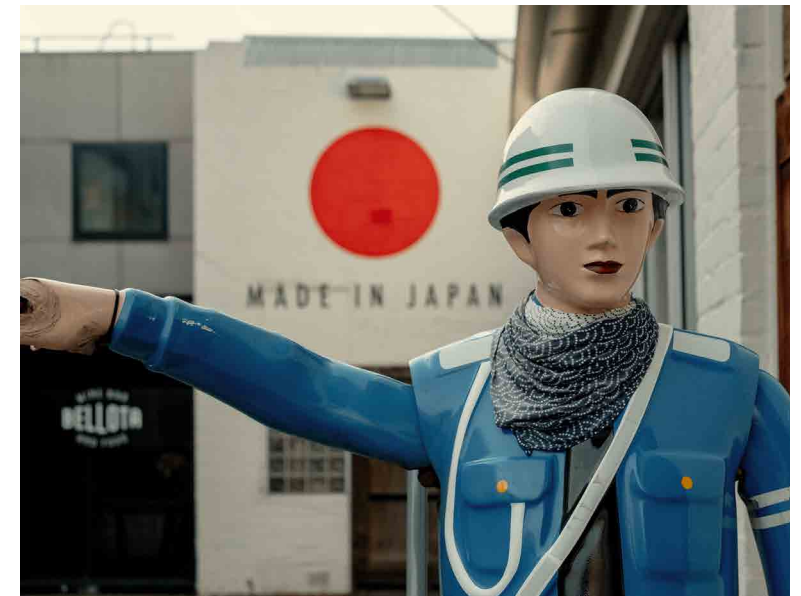
265 Coventry Street, South Melbourne



Made In Japan

Made In Japan offers handcrafted ceramics and homewares imported directly from Japanese artisans. Their collection includes plates, bowls, tea sets and decorative items, all reflecting traditional craft at fair prices.

1-7 Wynyard Street, South Melbourne

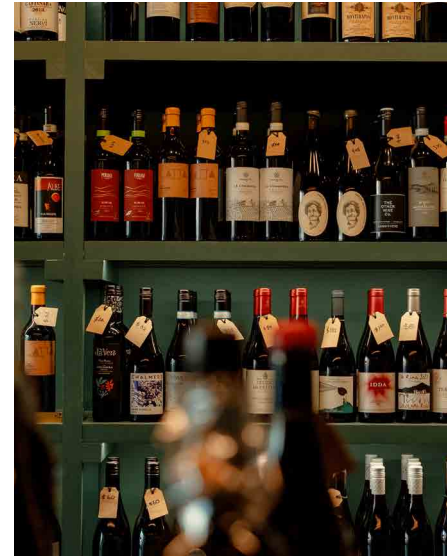




Nest

Since 1999, Nest has been a local favourite for quality homewares. The store offers luxurious alpaca blankets, stonewashed French linen, finely crafted candles and a selection of comfortable loungewear. Everything is chosen for quality and longevity, making it a go-to for furnishing your home or finding a considered gift.

289 Coventry Street, South Melbourne



Le Pont Wine Shop

A refined bottle shop focused on boutique Australian and European wines. The shelves are lined with thoughtful selections and the staff are always ready with a sharp recommendation for any occasion.

278 Coventry Street, South Melbourne

Assembly Label

Wardrobe essentials and modern homewares in a calm, minimal Albert Park space. Assembly Label focuses on quality fabrics, simple cuts and pieces designed to last years rather than seasons. A go-to for locals who buy less but buy better.

125 Dundas Place, Albert Park



A large, colorful cross-stitch artwork depicting a landscape with mountains, a river, and trees, displayed in a gallery setting. The artwork is the central focus, showing a detailed scene with a river in the foreground, a forest of trees, and mountains in the background. The colors are vibrant and varied, including blues, greens, yellows, and reds. The stitching is visible, giving it a textured appearance. The background is a blurred gallery space with other art pieces.

Art, galleries and creative spaces



Australian Tapestry Workshop

South Melbourne has a long association with textile art, anchored by the Australian Tapestry Workshop. Inside a converted brick building, artists use centuries-old techniques to create contemporary works on massive looms.

262–266 Park Street, South Melbourne

South Melbourne's streets are covered in murals and ghost signs of past eras. Galleries hide between shopfronts. Studios sit above cafes. The National Gallery of Victoria and the Melbourne Recital Centre are minutes away. This is a neighbourhood where art lives alongside everything else.







National Gallery of Victoria

Melbourne's premier art gallery, the NGV showcases over 70,000 works from Australia and around the world. A must for art lovers, just a short tram ride from South Melbourne.

180 St Kilda Road, Melbourne



Melbourne Recital Centre

The Melbourne Recital Centre sits in the Arts Precinct and has programmed hundreds of concerts annually since 2009. Classical, jazz, contemporary and world music all come through. A short tram ride from South Melbourne for locals who care about live performance.

31 Sturt Street, Southbank



Malthouse Theatre

Housed in a converted brewery, Malthouse Theatre is a cornerstone of South Melbourne's arts scene, known for bold, contemporary performances that push creative boundaries.

113 Sturt Street, Southbank

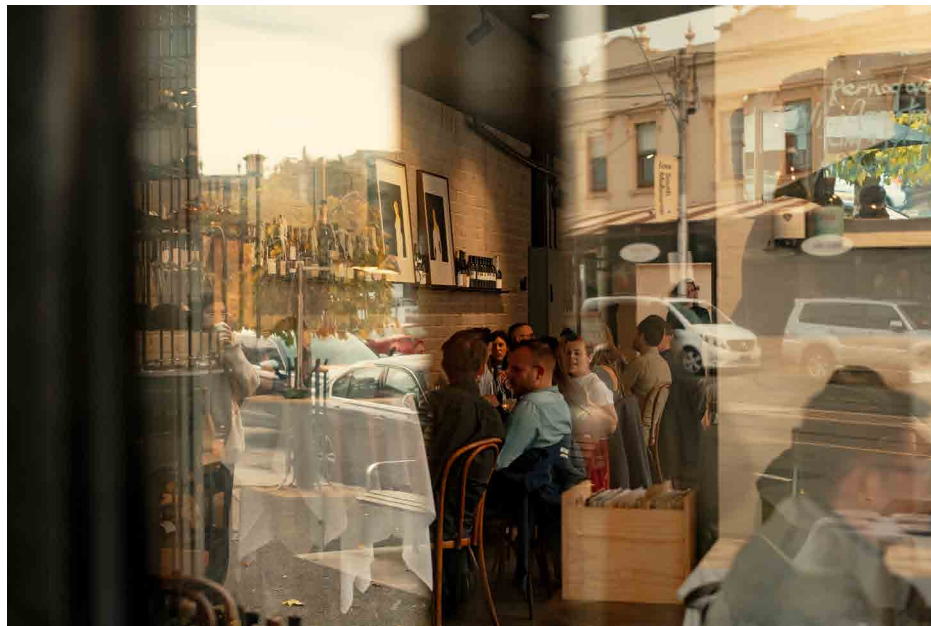
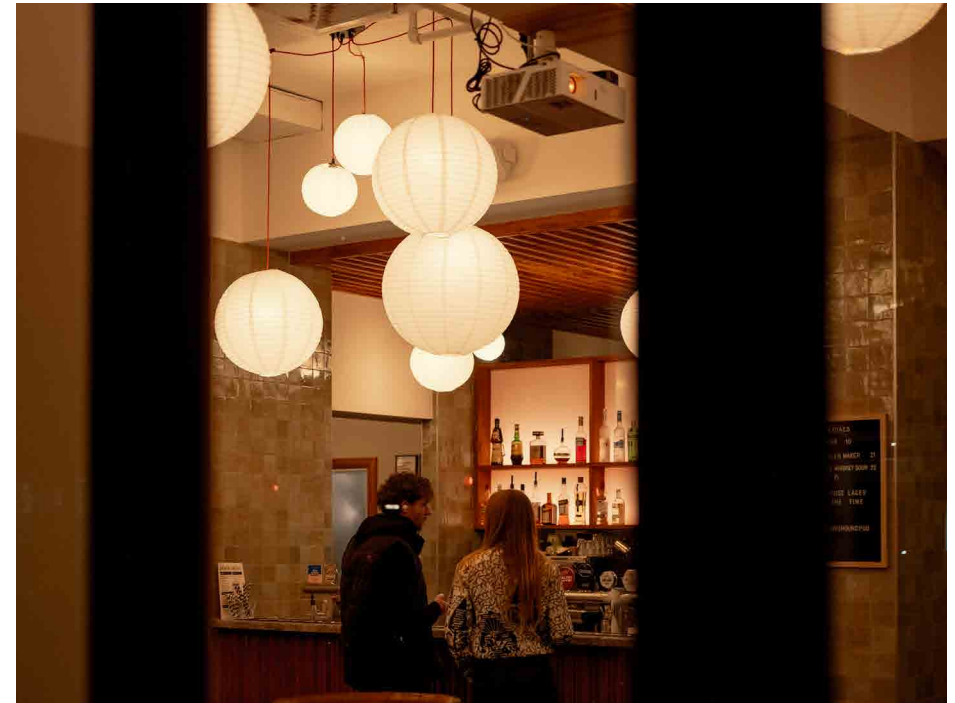
Dinner and late nights



Kirbie

All-day bistro serving chicken cotoletta, strip steak with nori butter and daily soups. French and Italian wine list with rotating by-the-glass picks. Moody lighting, stained glass and a neighbourhood feel that keeps locals coming back.

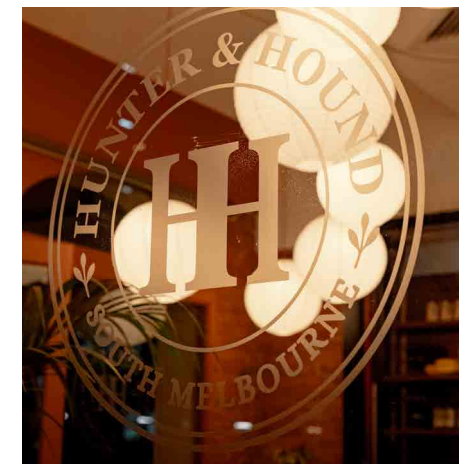
323 Clarendon Street, South Melbourne

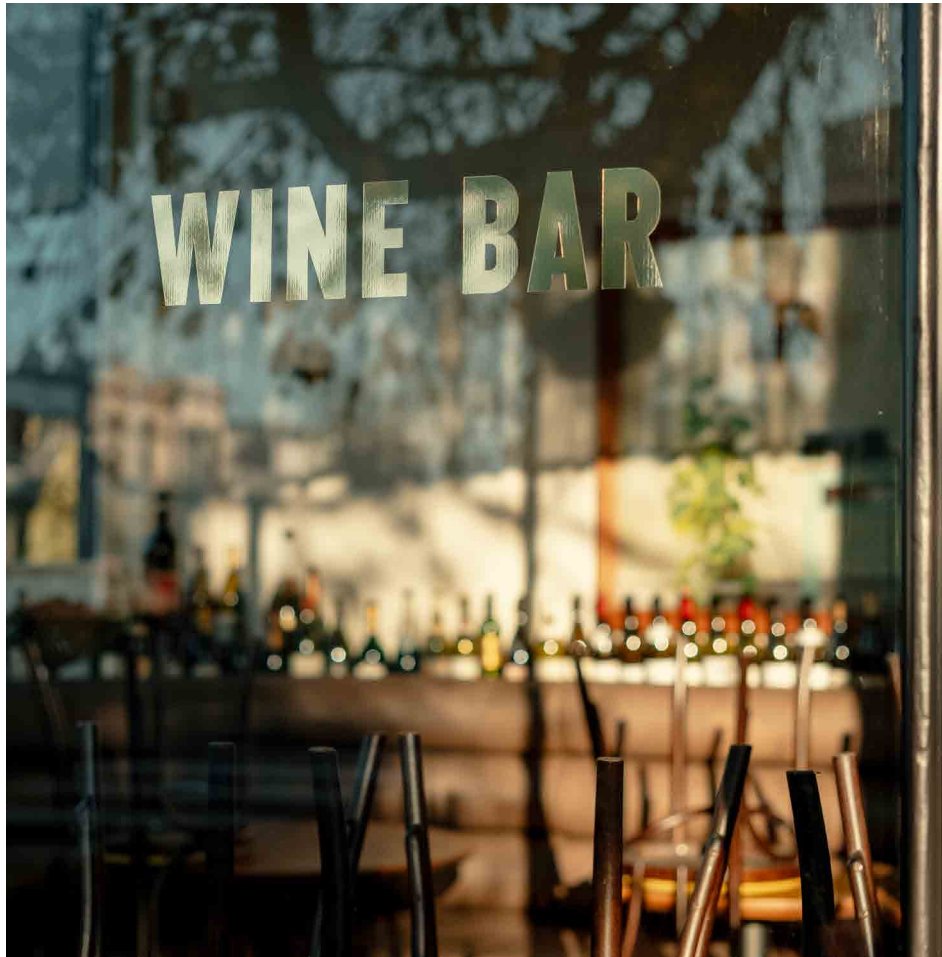


Hunter & Hound

Traditional neighbourhood pub with local and international beers on tap, pool tables, darts and live music on Friday and Saturday nights. The menu covers honest pub classics including weekly steak nights and Sunday roasts.

209 Clarendon Street, South Melbourne





Wally's Albert Park Wine Bar

French chateau wines and back-vintage Australian bottles paired with seasonal European plates. Small indoor space with outdoor seating on the corner of Cardigan Place. Dogs welcome.

67 Cardigan Place, Albert Park



Lucia

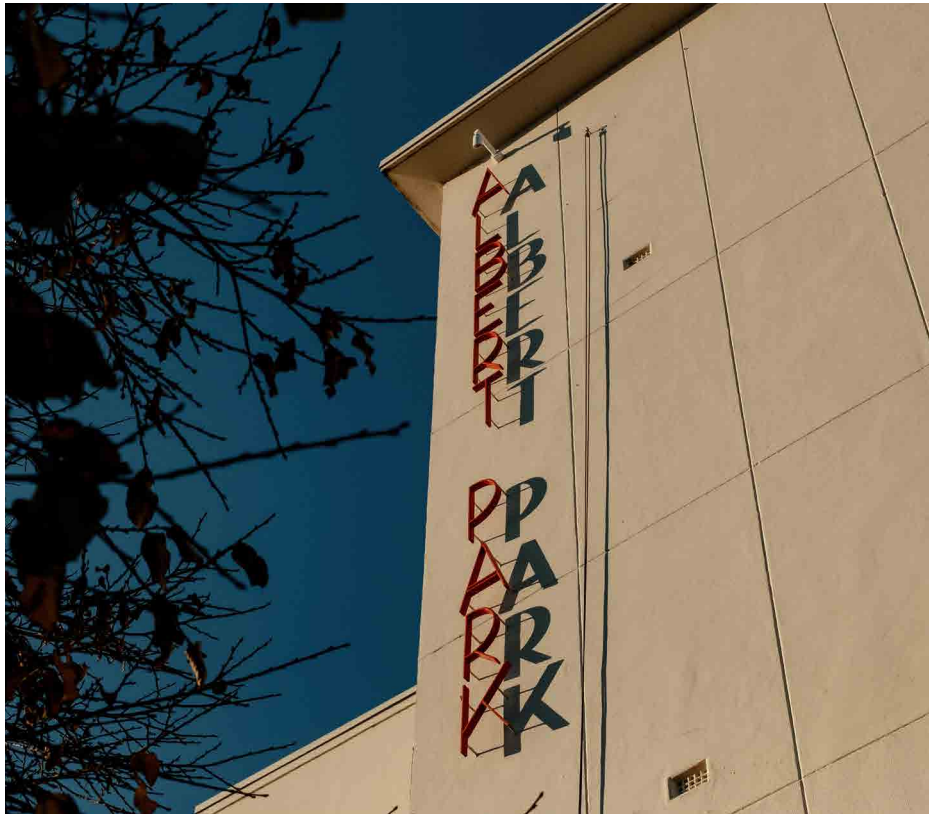
Mediterranean restaurant and wine bar from the team behind Riserva and San Lorenzo. Chef Jordan Clavaron runs a menu focused on seafood, pasta and European classics. A 400-bottle wine list covers French, Italian and Australian drops. Caviar service, cocktails and an intimate 80-seat dining room with a casual bar area.

11 Eastern Road, South Melbourne

Albert Park Hotel

A modern pub with a relaxed atmosphere. The Albert Park Hotel offers a blend of contemporary Australian and Asian-Mediterranean dishes. The venue features polished timber floors, exposed beams and open-plan, split-level rooms, creating a welcoming environment for dining and socialising.

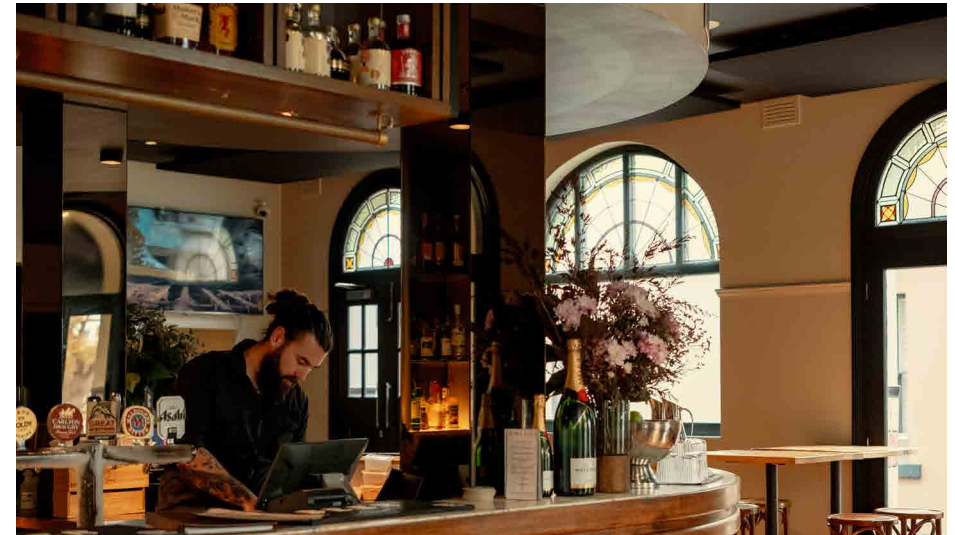
85 Dundas Place, Albert Park



Lamaro's Hotel

A South Melbourne institution, pairing the warmth of a traditional pub with the polish of a modern bistro. Locals gather here for quality pub meals, craft beers on tap and a welcoming atmosphere that balances casual and considered.

273-279 Cecil Street, South Melbourne



Old Fashioned by Kirbie

Ingredients

1 orange
Olives (optional)

60ml bourbon
1 sugar cube
2–3 dashes Angostura bitters
Soda water

Where to find *Section*

Rod's Fruit and Vegetables
Fruit & Vegetable

Le Pont Wine Store
323 Clarendon Street,
South Melbourne

Method

- 1 Place the sugar cube in an old-fashioned glass, add bitters and a splash of water. Muddle until the sugar dissolves.
- 2 Pour in the bourbon and stir gently to combine.
- 3 Add a large ice cube or a few smaller ones. Stir again to chill and slightly dilute.
- 4 Express the oils of an orange twist over the glass, drop it in and optionally add an olive.



