

**FOOD**

**BEST BREKKIE**

**GLOVER'S STATION**  
258 GLEN EIRA ROAD,  
ELSTERNWICK,  
9532 7765  
GLOVERSTATION.  
COM.AU



**Still the place to fill up**

An old service station has been reborn as a stylish cafe, a place to pull in for a tasty breakfast, writes **MATT HOLDEN**.

English Domestic Revival is the technical term for what the rest of us call Mock Tudor, that Olde English style of building you find dotted throughout Melbourne's south-eastern suburbs. At least, that's how Heritage Victoria describes the Elsternwick property once known as Glover Service Station and now, simply, Glover's Station.

The service station, which dates from 1935, was more or less abandoned for about 10 years until Mary-Jane Daffy, Jim Marinis and head chef Brett Hobbs converted it into a cafe that opened in March.

"We completely overhauled the interior and exterior of the property, keeping the design sympathetic to the Tudor era," says Daffy. "We used mortise and tenon joints for much of the joinery and designer Larritt-Evans designed tables using old world joinery."

The original service station sign – "a cartouche in stucco with hood mould and 'Glover Service Station' in Gothic script" (according to Heritage Victoria) – is still there, as is stucco that "reveals the upper floor brickwork to create the illusion of an ageing medieval row house".

The menu, though, is anything but Tudor. "We serve simple, seasonal food with a twist. There's an emphasis on technique in the kitchen," says Hobbs. "We source beautiful produce and this allows us to deliver uncomplicated dishes that pack a punch."

The tasty, stylish breakfasts start with a round of toast or Dr Marty's crumpets with house-churned butter and seasonal fruit preserves (\$7.50-\$8.50); yoghurt with leatherwood honey and seasonal fruits – fresh and poached – get some crackle and crunch from nut and oat meringue (\$13); and the very healthy breakfaster will have trouble going past activated almond Bircher with vanilla bean yoghurt and apple sauce (\$14).

A beetroot, smoked curd and roasted

hazelnut salad with a poached egg (\$17) and poached ocean trout with a salad of quinoa, kale, goji berry and broccoli (\$19) show respect for the ingredients, while baked beans (\$16) is a big mess of beans with smoky, hammy flavours, laced with creamy chunks of buffalo mozzarella, a sweet hit of creamed corn and chunky pieces of potato; with a side of grilled chorizo (\$3) it's a hearty winter classic.

There's always one dish on a menu that says "I dare you", and I almost never say no. At Glover's the dare was braised ox tongue on toast (\$16). The tongue is braised to fall-apart tenderness and loaded on to sourdough toast, topped with a couple of just-fried eggs (with a little runny white) and seasoned with sriracha chilli sauce. Bovine mouth muscle and runny egg white make this a rich and meaty protein super-hit: the accompanying onion puree and pickles are kind of incidental.

Coffee from Dukes is right up-to-date, too: the bottomless cups of filter brew, served in wine-type glasses, have been a big hit with regulars, says Daffy, and they'll fill you a takeaway if you want to have the second round at home. That said, Glover's is buzzing – why would anyone want to leave?

(From top) Glover's Station has a simple, stylish interior; braised ox tongue is a meaty super-hit. PHOTOS: ARSINEH HOUSPIAN



**FIVE OF A KIND SOUPS**

REVIEW BY JUSTINE COSTIGAN

**DARIKAY Hearty chicken**

A great chicken soup takes time and effort so it's no wonder few commercial varieties make the grade. Darikay's offering is the exception. Made from kosher chicken stock with vegetables and kosher chicken, the broth is full of flavour and the chicken tender. There is nothing like a bowl of chicken soup in winter and if you can't make your own, this is a fine substitute. Also comes in a chicken noodle soup version.

RRP from \$6.99 for 560ml (serves 2)

**WILD FOODIES Yum tum thai chicken**

The Sydney-based Wild Foodies brand uses 100 per cent natural ingredients, even making its own coconut milk to use in its soups and curries. Add tom yum red curry paste and chilli, water chestnuts, bamboo shoots, rice noodles and chicken for texture, and you've got a lovely little hit of Thai flavour you don't need to go out for.

RRP \$6.99 for 600g (serves 2)

**MOREDOUGH KITCHENS Minestrone**

First they mastered the art of stock, then Moredough Kitchens made the next logical move – creating a range of six take-home soups, including classics such as ham hock and red lentil; potato and leek; lamb, pearl barley and rosemary; and Thai pumpkin. Moredough's minestrone pays tribute to the classic Italian recipe with borlotti beans, orecchiette and vegetables in a rich tomato-based broth. Add

a piece of toasted, buttered crunchy bread and you've got your winter work lunch covered.

RRP \$6.99 for 500g (serves 2)



**DINEAMIC Broccoli, spinach and kale**

OK, so this thick green puree may not look particularly appetising, but Dineamic's broccoli, spinach and kale soup is a powerhouse of flavour and no, it doesn't taste like a bowl of grass. The greens give the soup its intense green colour but they never overpower, and creamy potato and fresh herbs add delicacy and depth. With well-known dietician Karen Inge, professional footballer Jason Jones and chef John Casey behind the brand, the range's super healthy soups and pre-prepared meals are a nutrition-boosting alternative to fast food.

RRP \$7.95 for 500g (serves 2)

**NAKED LOCALS Canterbury mushroom with mascarpone and thyme**

For fans of fungus there's a special affection for mushroom soup. It's the medium that best shows off its rich meaty flavour and silky texture and, paired with cream and herbs, can rise to the peak of culinary heights. Naked Locals' version uses Kiwi ingredients, adds a touch of luxury with mascarpone, and then doesn't fiddle around too much. The packet specifies two serves but in this case, it's so good you'll probably want to scoff the lot on your own.

RRP \$6.99-\$7.49 for 500g (serves 2)

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