

# Pit Stop

## 1 Middle South East

670 Chapel Street, South Yarra  
[middlesoutheast.com.au](http://middlesoutheast.com.au)

For those who like to brunch, lunch and drink at the same location, Middle South East ticks all the boxes. Boasting a bar licence and happy hour every night from 4pm to 7pm, you can head in for a long lunch and stay for dinner. The Chapel Street eatery combines contemporary Australian cuisine and Middle Eastern flavours in the heart of South Yarra. On the menu, you can expect everything from blueberry waffles to haloumi burgers and pan-seared rockling fillet.

## 2 Toorak Organic Wines

Village Way Arcade, 8/501 Toorak Road, Toorak  
**03 9824 0965**

Any place that stocks a good bottle of rosé gets our seal of approval. The brains behind Toorak Organic Wines are also the owners of Meloni Vini and Bertoldi Vini wineries – so they know their stuff. The retail space was created with the goal of offering customers top-quality liquor, and its lineup does just that. Expect a premium selection of white, red and rosé wines including vermentino, pinot grigio, cab sauv, moscato and more. Selling only bottles that are preservative-free, the store boasts a ‘healthier’ range of wines for the diet-conscious.

## 3 Giorgio's

1235 High Street, Armadale  
[giorgiosrestaurant.com.au](http://giorgiosrestaurant.com.au)

Armadale locals will know that Giorgio's has been a High Street mainstay for years. Most recently, the restaurant has undergone a major facelift, with a bright new interior hosting diners from day to night. The menu spans traditional Italian fare – linguine marinara, eggplant agnolotti – to new Asian fusion dishes, including pork gyoza, kingfish ceviche and Japanese Hokkaido scallops. Also on offer is an impressive range of smoothies, boasting flavour combinations of kale, berry and acai, to pineapple, celery and avocado. Fresh new look, same authentic Giorgio's.

## 4 Market on Malvern

388 Malvern Road, Prahran  
[facebook.com/marketonmalvern](https://facebook.com/marketonmalvern)

Finding a health-conscious brunch destination can be the ultimate Sunday morning struggle. MOM cafe, however, is a hub for those with specific dietary and digestive needs. Its team of chefs, doctors, nutritionists and naturopaths have curated an easy-to-follow menu with paleo, FODMAP, GAPS, vegan and yeast, dairy, nut and gluten-free options. The selection includes dishes like an antioxidant super salad and a macrobiotic buddha bowl with cured salmon. You can wash it all down with a vitality organic tea, or an immune-boosting hot chocolate.

## 5 Street Talk Espresso

710 High Street, Armadale  
[streettalkcafe.com.au](http://streettalkcafe.com.au)

Take a walk down High Street and familiarise yourself with Street Talk Espresso, which boasts some of the best brunch offerings in the south-east. Its renovated front room and refurbished courtyard offers the perfect atmosphere for unwinding or catching up with friends. Dean Fourtzis has led the friendly team since 2009, with a loyal following to show for it. Expect dishes like the Peter Peter Pumpkin Eater Bruschetta, a roast pumpkin smash with wild mushrooms, poached eggs, coriander shoots, local charred haloumi and a lemon and beurre noisette.

## 6 Tonic & Grace

63 Glenferrie Road, Malvern  
[facebook.com/tonicandgrace](https://facebook.com/tonicandgrace)

Tonic & Grace is adding a sprinkle of colour to Glenferrie Road. Anyone who's sat down at the Malvern brunch spot can tell you all about its welcoming white brick interior, specialty coffee and nutritious selection of food. From Japanese pancakes to poke bowls and kiwi fruit smoothies, the cafe's vibrant menu is inventive and caters for all diets. An array of vegan and gluten-free options ensures no one misses out. It's no surprise that Tonic & Grace has been showered with impeccable reviews, with customers praising its atmosphere, tasty treats, and lovely staff.

## 7 Meet Patty

Tok H Centre, 15/459 Toorak Road, Toorak  
[meetpatty.com.au](http://meetpatty.com.au)

Toorak Village is well overdue for a burger shop, so it's time to Meet Patty. The free-range burger destination cooks up beef, pork, chicken and sweet potato in a range of tasty buns. The beef is sourced directly from the farmer, while Meet Patty also uses Bannockburn Free Range Chicken and Greta Valley Free Range Pork. Its top-quality offering is accompanied by shakes, loaded fries and onion rings, and is bound to be your next guilty pleasure. Better yet, head along for Cheesy Tuesdays to score a burger, chips and a drink for \$15. Like you needed an excuse.