

"Best for Families in Melbourne"

Created by: Cityseeker

📍 8 Locations Bookmarked



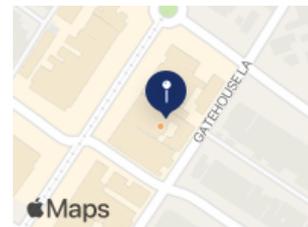
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Jock's Ice Cream & Sorbets

"Sweet Treat"

Head to Jock's after a nice dinner and end the day, as it should, with a delightful scoop! Located on Victoria Street, this ice cream shop is the pride of Albert Park. Rich and intense flavors await you here. Pick one of the ice creams, or sorbets, if you will, everything Jock's serves is bound to have you coming back for more. Top picks here include the baked apple, Hokey Pokey and Oven-Baked Nectarine, to name a few.



📍 83 Victoria Street, Melbourne VIC



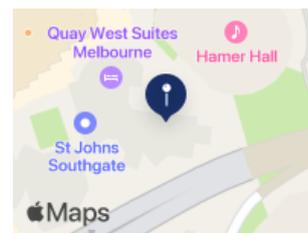
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Pure South

"Taste of Australia"

The specialty of Pure South is that the products used by them are all sourced from the farmers and fishermen directly. The menu is inspired by the food of the Islands of Kings, Flinders and Tasmania. Choose from a variety of oyster dishes all prepared with different flavors. The main fare of oven roasted salmon prepared with bacon and red wine is exquisitely crafted. They have a wide range of cheese and wine that will elevate your dining experience to a different level. And for your sweet tooth, there is a dessert platter that brings samples of all their mouthwatering delicacies.



🌐 www.puresouth.com.au/ ✉ ps@puresouth.com.au

📍 Southgate Avenue, GR2, River Level, Melbourne VIC



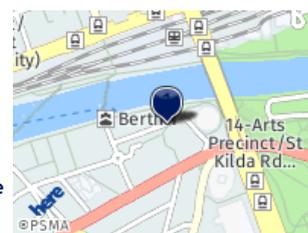
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Blue Train Cafe

"Enormously Popular"

Inexpensive, hearty meals and a bustling train station ambiance fuse to make this restaurant deservedly popular. Friendly and sometimes amusingly unprofessional waiters, a bar, a sunny balcony, a groovy lounge area, open fireplaces and a Brunswick Street-style of hip all combine to make Blue Train one of Melbourne's most emulated establishments. The varied menu includes many wok tossed and wood-fired options. Try the grilled sakanaki, wood-fired pizzas and noodle dishes.



🌐 www.bluetrain.com.au/ ✉ bookings@bluetrain.com.au

📍 Southgate Landing, MR5 Mid Level, Melbourne VIC

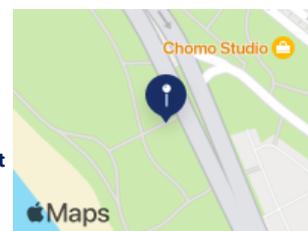


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Donovans

"Fine Dining on St Kilda's Foreshore"

Donovans has been the darling of Melbourne restaurant reviewers in recent years, and not without good reason. The restaurant straddles the St Kilda beach promenade, bringing the relaxed beach lifestyle into the dining experience, particularly sublime for long, lazy lunches. The menu is like a lucky dip with a guaranteed winner every time. Try a four tastes selection (for those who cannot choose), Queensland leader prawns grilled with chili & oregano or Bombe Alaska dessert for two; an extravagant way to end the meal.



+61 3 9534 8221

donovans.com.au/

eat@donovanshouse.com.au

40 Jacka Boulevard,
Melbourne VIC

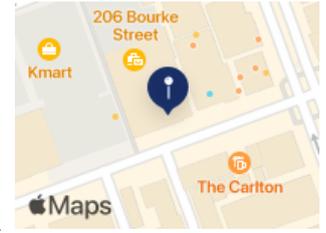


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Tim Ho Wan

"Dumpling Love"

Opened in 2016, the long queue outside Tim Ho Wan bears testimony to its popularity. A part of the iconic namesake brand of restaurant which started off in Hong Kong, this is one of the finest places in town for your dim sum fix. The functional space done up with blond-wood furniture and buttons on every table to call on the waiting staff for your fill of dumplings and desserts. These include the likes of prawn dumpling, pork rib with black bean sauce, baked bun with BBQ pork, steamed egg cakes, lotus leaf rice and mango pomelo sago. Fast and efficient service that the line is cleared quickly. But then it never ends as people keep on coming. If you are looking for a leisure meal, this is not the place to be.



+61 3 9663 9691

www.timhowanaustralia.com/

206 Bourke Street, Melbourne VIC

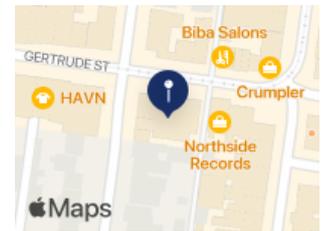


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Ladro Gertrude

"Wood Oven Pizzas and Italian Specials"

One of two the branches of the Lardo restaurant, Ladro Gertrude is a classy Italian restaurant which is known for its delicious delicious handmade, wood oven pizzas. The restaurant also offers a range of other traditional Italian dishes such as risottos, cheese boards, baked salmon and fries with paprika, oregano, parsley and basil, all made from local produce. Finish your meal with scrumptious Italian desserts like tiramisu and panna cotta.



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ladro.com.au/

events@ladro.com.au

224A Gertrude Street,
Fitzroy, Melbourne VIC

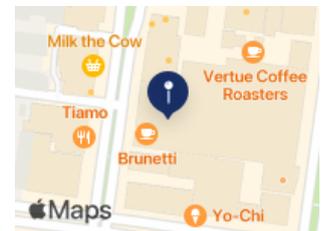


by Donaldytong

Brunetti

"Cakes to Die For"

At Brunetti's Italian Pasticceria you will find the most amazing cakes, tortes, slices, pastries and biscuits. They make special occasion cakes to die for - the Torronata (nougat cake) is made from vanilla sponge and kirsch, piled high with Chantilly cream and nougat pieces. There are hazelnut and coffee tortes and golden puffs of profiteroles smothered in chocolate. Bite sized melt-in-the-mouth biscuits made of butter, almond and hazelnut are the perfect partners for an after-dinner coffee. Eat in the adjoining café or take home to stun dinner guests.



+61 3 9347 2801

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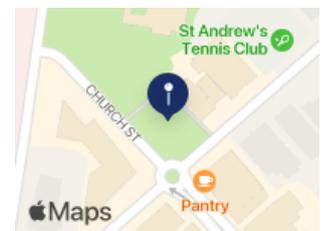


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Brighton Schoolhouse

"Friendly Neighborhood Spot"

Brighton Schoolhouse is set in a 19th-century former school. Transformed into an airy space with hints of old and new elements, this charming spot is a great place for the entire family. Dark wood benches, booths and a communal table set the tone of this eatery. Their seasonal fare highlights local and organic produce. Drop in for breakfast or lunch that are refreshing to the palate. Let the kids have a gala time at the playground. They even have a separate menu for the little ones. You will also find colored artworks of children adorning their walls that adds more charm to this restaurant.



+61 3 9593 3129

www.brightonsh.com.au/

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