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You won't catch Chunky Charlie on the hop

By CAM LUCADOU-WELLS

ANYONE could be forgiven for not knowing what is in a bunny chow.

After all, Chunky Charlie's could well be the only place in Australia to serve the South African traditional cuisine, said proprietor Raj Sewpersad.

The first thing people ask is whether there's rabbit in it.

More likely, it'll be a curry of either chicken, lamb, borlotti beans, also known as sugar beans, or lamb trotters – sealed inside a quarter-loaf of bread.

The recipe was developed as a convenient transportable meal by Indian migrants, colloquially known as 'bunyas', in South Africa in the 19th century.

Mr Sewpersad, who was born and raised in Durban, said the bunyas used

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**“THERE WAS NO
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Raj Sewpersad

carved-out loaves of bread to carry their curries to work. “The idea caught on,” he said.

“There was no Tupperware or containers in those days.

“You don't need knives and forks to eat it.

“Five or six people could just tear into it with their fingers.”

Mr Sewpersad said he never ate the meal at home.

“It was more of a take-away meal, like a McDonald's burger.”

After 10 years running a coffee-shop franchise Coffee 'N All, Mr Sewpersad opened Chunky Charlie's in Dandenong late last year.

“I found the brand and concept of a coffee shop a bit stale, so I decided to bring in something unique.”

Chunky Charlie's is at Level 2, Dandenong Plaza, Dandenong.



Raj Sewpersad with bunny chow, which is rarely served in Australia. 142680
Picture: GARY SISSONS

BUSINESS

CHUNKY CHARLIE'S

CUISINE