

30 Nov
2015
STAR
P. 3

Business — "Little Bad Wolf"

Connecting people and communities DJ

dandenong.starcommunity.com.au

Page 4 Monday, 30 November, 2015

They're wolfing down the big bad kebabs

By CAM LUCADOU-WELLS

A NEW frontier of kebabs has emerged in one of Noble Park's budding foodie shopping strips.

Little Bad Wolf has a sassy carnivorous logo, sharp contemporary interior and website, and an adventurous menu.

The flair is especially astonishing for its location on humble retro Railway Parade which houses a quality butcher, deli and eateries.

Husband-and-wife owners Osman and Suzie Berk have used their respective architect and fashion designer backgrounds to reinvigorate the old home of Yarraman Kebabs.

It's a bold, new venture for the couple.

"My husband always wanted something to do with food," Suzie said.

"None of us had experience in the hospitality industry but you learn quickly."

They gutted the place, retaining nothing but the slowly rotating kebab racks.

It's staffed by up to six family members - one who crafts particularly popular, home-cooked baklava sweets.

At the heart of the shop's invention is the food and an evolving menu that experiments with flavour.

The offerings of marinated lamb, chicken and asana kebabs and cevapi sausages, as well as a

**EAT LOCAL,
DINE GLOBAL**

wide range of dips and salads, combines the couple's Turkish and Macedonian heritage.

There are some new takes on the asana kebab - a lamb, chilli, capsicum mince moulded around a flat skewer and slowly cooked over charcoals.

At the wolf's den, they serve it with a pleasing burst of flavour such as sour cherries and goat feta.

Another eye-popping asana topping is gherkin, American mustard, beetroot relish, lettuce and onions.

For those with traditional taste, the kebabs can also be served with pitta bread or dashed with a simple onion, tomato salad.

Suzie said that more boundary-pushing flavours are on the way to attract a younger, adventurous diner.

"We're trying to keep the traditional food as a base and then work it with different flavours."

"People are doing grand things with fruits,

Suzie Berk serves an asana with a difference, topped with sour cherries and goat feta.

147510



chocolates and meats - we want to venture down that way."

Little Bad Wolf is at 234 Railway Parade, Noble Park.

It opens from Tuesday to Sunday from noon to 9pm.

For more information phone 9793 6670 or littlebadwolf.com.au.