

# SFR

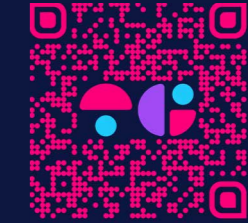
FIVE SEVEN ZERO  
SPRINGVALE ROAD



SPRINGVALE SOUTH



**570 - 572**  
**SPRINGVALE ROAD**  
**SPRINGVALE SOUTH**



**SCAN FOR  
WEB LISTING**

Offered for Sale by Negotiation

<b>TENANT</b>	None
	Sold with Vacant Possession
<b>SITE</b>	1,625m <sup>2</sup>
<b>BUILDING</b>	240m <sup>2</sup>
<b>PARKING</b>	18 Car Parks

**VIRTUAL TOUR**







# SR

## KHANH ONG'S GUIDE TO WHERE TO EAT IN SPRINGVALE, MELBOURNE\*

Springvale is only half an hour south-east of central Melbourne, but it feels like another city. With nearly 21 per cent of the suburb's residents born in Vietnam, and the parents of more than 84 per cent born overseas, it's the Victorian mecca for Vietnamese food lovers.

I'm sitting outside no-frills Cafe Dai Gia with Khanh Ong, two-time MasterChef contestant, cookbook author and co-owner of The George on Collins. Customers are sitting around us sipping ca phe sua da (iced coffee with sweetened condensed milk).



\*Sofia Levin 2022, *The Age*, accessed March 2026, < <https://www.theage.com.au/goodfood/melbourne-eating-out/khanh-ongs-guide-to-where-to-eat-in-springvale-melbourne-20220420-h238kg.html> >



## CONTINUED...

Ong's dressed in all black, from his hair to his leather pants tucked into calf-height boots, brightened by a T-shirt sporting the slogan "you are loved", which he sells online to raise money for Minus18, a LGBTQI youth charity. Ong visits Springvale every Monday to buy groceries and see his mum, Dzung Chau, for dinner.

"I was born in a refugee camp in Indonesia, but we moved over here when I was two. I've pretty much been in Springvale my entire life," he says.

Ong is topping up my half-finished iced coffee with oolong tea from an insulated jug ("it's what they do, don't ask me why") when I spot Chau crossing the road. She looks more like his sister in her slim jeans and pointed heels, but the foil tray of hot nem nuong fermented pork sausages and fried chicken ribs she is carrying scream "Vietnamese mum".

She's also brought her signature nem chua, a garlicky, raw pork sausage that ferments for three days before it hits the

display at her butcher shop, Tam's Asian Butcher. We head around the corner to Springvale Central to share the leftovers with Chau's staff. Ong stops abruptly at a produce display in the middle of the mall. "Oh my god, bon bons!" he says, "You almost never see these!"

At Thanh Tien, where Ong buys his groceries, I try bon bons for the first time: the tropical fruit tastes like lychees, looks like tiny potatoes and grows in grape-like bunches. We walk into his mum's shop opposite and I notice a framed photo of Ong in a MasterChef apron and a section dedicated to whole organs that you just don't see at Melbourne's "big three" markets. The butcher is named after Ong's father, who the family lost to cancer when Ong was in year 10.

"Mum and dad opened their first shop when I was in year two," says Ong. "The community loves the fact she took over dad's businesses when he passed away; there's a woman in charge and there's this respect for her."

## CONTINUED...

Ong shrugs when I ask how many shops Chau leases out, but says there are at least five in Springvale Central alone. Across the way is Saigon Fresh, where he gives me an animated rundown of the instant noodle section ("pack the versatile tom yum Mama brand with Asian herbs and serve with sliced beef or poached prawns").

There's also a stand-alone kiosk nearby called I Love Banh La. Later, I'll buy banh bo nuong (green pandan honeycomb cake); banh duc ngot (pandan rice cake) and xoi vo (sticky rice with mung bean) to take to my parents' house for dinner.

But first, lunch. Ong and his mum don't always agree on where to eat. Chau loves Vinh Dat for barbecue duck and pork, but Ong prefers Golden Chopstix.

Here, he orders a platter of three roasts with rice or noodles for lunch, but the family will also buy a whole roast duck (\$30) or barbecued pork (\$32 per kilogram) to eat together at home. Ong thinks his mum prefers Vinh Dat because it's near Huy Anh Bakery, a small shop that makes her favourite banh kep, a \$2 coconut waffle shaped like a flower.





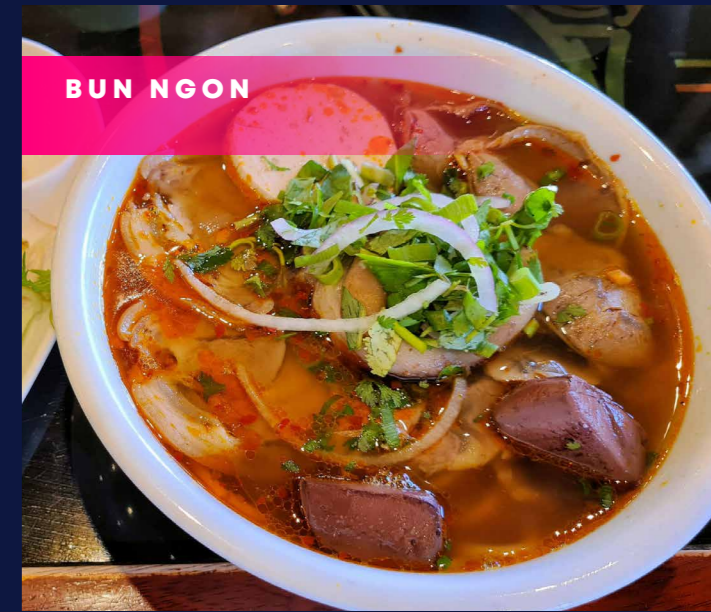
SPRINGVALE CENTRAL



DA VIET



PAPA BAHNMI



BUN NGON



BINGSOO



THE ALLEY LUJIAOXIANG



BUN BUN BAKERY



DESSERT CULTURE





## CONTINUED...

They're united when it comes to pho – their favourite is at Pho Hung Vuong – while Nam Giao's lemongrass-loaded bun bo hue (spicy beef noodle soup from central Vietnam) is another joint favourite.

This is Ong's preferred Vietnamese noodle soup, while Chau can't go past southern Vietnam's bun mam, a pungent, fermented seafood soup with rice noodles that she orders at Bun Ngon. Here, we also try mi quang from Quang Nam in central Vietnam, recognised for its turmeric-dyed noodles.

"I feel like the food in central Vietnam gets lost," says Ong at the table. "When places are known for one thing, that becomes the thing. Bun bo hue is the thing; no one cares about its sisters and brothers."

On the way out, the owner's daughter gushes while asking for a selfie with her favourite MasterChef contestant.

Our next stop is Quan Lua, which specialises in grilled pork bought wholesale from Tam's.

I leave the ordering to the pros. Bun thit nuong lands first, a bowl of rice vermicelli with de-skewered grilled pork, chopped spring rolls, peanuts, cucumber and a forest of Asian herbs that Ong dresses in nuoc mam fish sauce and tosses like salad.

There's bun cha, smoky chunks of pork and meatballs with pickles in a broth-like sauce, plus vermicelli and herbs for dipping.

My favourite dish is what Ong calls a "worker's lunch": sweet, lean pork chop on crumbly broken rice accompanied by a fried egg, pork loaf, pickled carrot and shredded pork skin.

Chau's phone rings and she excuses herself to get back to work, leaving Ong and I to settle a final disagreement: Springvale's best banh mi.

## CONTINUED...

We walk up to Springvale Road where Bun Bun Bakery and Tabac Bakery are 50 metres apart. There's a queue outside Bun Bun, Chau's pick, but when I see trays of tiger loaves coming out of the oven at Tabac, my banh mi sense starts tingling also.

The bread is perfect; a brittle crust that carries an obscene amount of chopped crackling pork belly, fresh salad and swathes of sweet yellow mayonnaise and pate.

Could this be the best banh mi in Melbourne?

### Need to know

- Cafe Dai Gia
- Tam's Asian Butcher
- Thanh Thien
- Saigon Fresh
- Vinh Dat
- Golden Chopstix
- Huy Anh Bakery
- Pho Hung Vuong
- Nam Giao
- Bun Ngon
- Quan Lua
- Bun Bun Bakery
- Tabac Bakery





# IS THIS THE CHEAPEST\* PROPERTY IN SPRINGVALE SOUTH?

**Springvale** – it's a suburb that needs no introduction.

Take a look around you and what do you see. A melting pot of national and local leading food, drink and lifestyle operators jam packed throughout, creating a visceral electricity in the air that needs to be experienced firsthand to be appreciated.

**570 – 572 Springvale Road** is an exceptional and highly exposed opportunity with a **32 meter frontage** onto **Springvale Road**. What can you do with it? We think the better question is what can't you do with it. In your immediate surrounds, there is a brand new medical facility, childcare facilities and a number of residential developments. It was leased to Greencross Vets since 2013 and was previously another veterinary clinic.

Do you want to utilise the existing structure and renovate or do you want to start fresh and taking advantage of the entire land? Whatever option you choose, there's no wrong answer here.

## Featuring.

- 32 meter frontage onto Springvale Road
- General Residential Zone
- Site 1,623m<sup>2</sup>
- Building 240m<sup>2</sup>
- 18 on site car parks

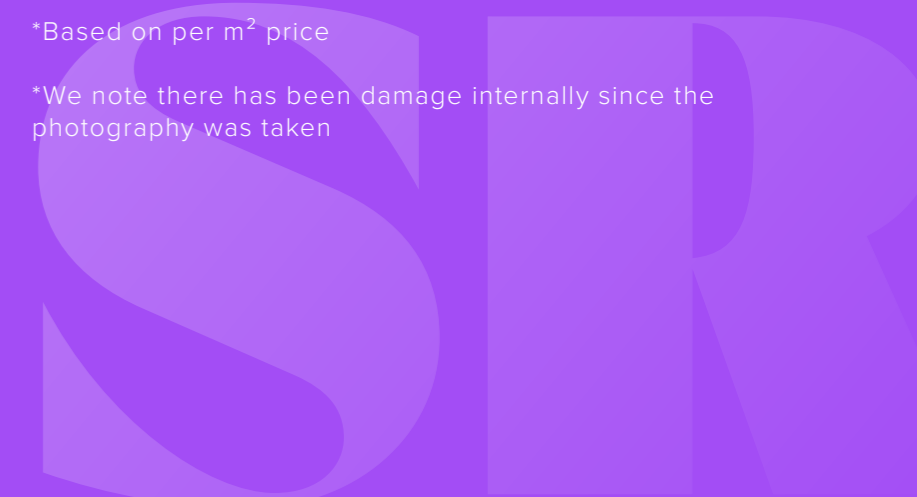
We searched and we couldn't find anything cheaper – not today and nothing that's been sold in the last few years.

What you've found is one of, if not the, best land opportunity you'll ever come across. You've found a Vendor who doesn't need to sell, but wants to sell and will meet the market.

The only question is – who will be the lucky one to capitalise on this opportunity?

\*Based on per m<sup>2</sup> price

\*We note there has been damage internally since the photography was taken







SPRINGVALE CENTRAL



EASTERN DUMPLING HOUSE



HOA TRAN



KET'S SKEWERS



MY CAMBODIA



PHO HOA HOI VANG



HUNG VUONG



HAYSUNG KOREAN FRIED CHICKEN





570  
-  
572

**SPRINGVALE ROAD**  
**LEASE**

**TENANT**

None - Sold with Vacant Possession

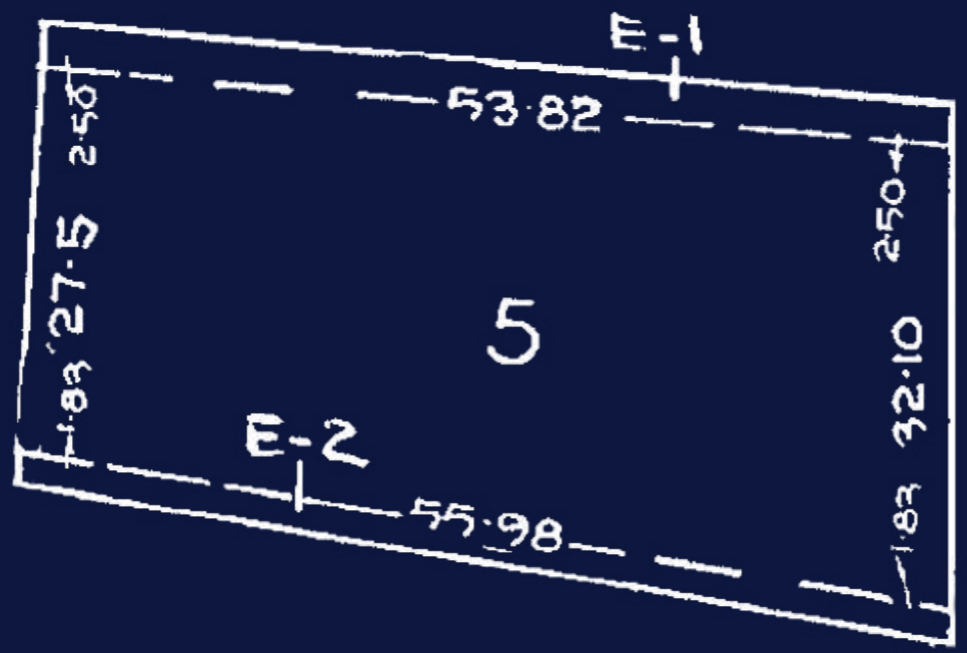
570 SPRING





570 -  
572

# SPRINGVALE ROAD TITLE



**SITE**  
1,625 m<sup>2</sup>



570 SPRINGVALE





SPRINGVALE CENTRAL



TUNGTHIT SIZZLING STEAK



BBQ-K



YOON'S GRILL



MIXX CAFE



BUZA CHICKEN



PHO TIN



CHA CHA AUSTRALIA



# FIVE SEVEN ZERO SPRINGVALE ROAD

SPRINGVALE SOUTH

**JACK TENEKETZIS**

**0438 808 588**

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