



**Fried bug roll**  
**Rick Shores, Burleigh Heads**

Rick's fried bug roll is hot, sweet, sour and salty in all the right places. Beer-battered Queensland bug tail, baby gem lettuce and mayo boosted by sriracha and kaffir lime are all enclosed in a soft, sweet brioche bun. Add ripper oceanfront views, replete with white-topped breakers and don't stir. Rick Shores, 3/43 Goodwin Tce, Burleigh Heads, Qld, (07) 5630 6611



**Wagyu tongue sandwich**  
**Monster, Canberra**

If the vaunted yabby jaffle is the star turn at Monster, then the wagyu tongue sandwich would have to be the impressive understudy. Rounds of lightly char-grilled bread bind together slow-cooked wagyu tongue, sweet carrot and zucchini pickle, horseradish and mustard. More slider than sandwich in proportion, it's tempting to make it a double. Monster Kitchen & Bar, Hotel Hotel, 25 Edinburgh Ave, Canberra, ACT, (02) 6287 6287



**Merenda**  
**Bar Di Stasio, Melbourne**

In Italy, a merenda is a light afternoon snack, and this sandwich – an escalope of veal, pounded flat, crumbed and fried, on buttered crustless soft white, then wrapped in tinfoil so the butter melts and soaks into the bread – is the stuff that after-school dreams are made of. And it happens to go brilliantly with a Negroni, too, so the kids might have to get to the back of the queue. Bar Di Stasio, 31 Fitzroy St, St Kilda, Vic, (03) 9525 3999



**Spanner crab and hash brown bun**  
**Bodega 1904, Sydney**

If a Filet-o-Fish and a lobster roll spawned an offspring it would be Bodega 1904's shellfish slider. Buttery bran rolls, made across the Tramshed at Dust Bakery, are stuffed with avocado, hash brown, shredded iceberg, and spanner crab mixed with chunky salsa golf, the Argentinian take on Thousand Island dressing. And you can eat them for lunch and dinner seven days a week. Bodega 1904, Tramsheds, 1 Dalgal Way, Forest Lodge, NSW, (02) 8624 3133