CAFE, RETAIL & EVENTS GUIDE

WITHIN THE VICTORIAN COMPREHENSIVE CANCER CENTRE
Plenary Health is delighted to introduce the outstanding café and retail offerings located at the Victorian Comprehensive Cancer Centre (VCCC), the new home for the Peter MacCallum Cancer Centre.

Available for the community to enjoy, at the VCCC you will discover a range of high quality food, beverage and retail tenancies that reflect Melbourne’s unique, sophisticated hospitality and shopping culture.

Under the direct management of Plenary Health, these independently-operated tenancies provide a broad range of cuisines and amenities for all VCCC users. We have been encouraged by each tenant’s passion for nutritious food and beverages, and how these can impact on wellbeing.

Each tenancy provides a unique, beautiful space for VCCC patients, carers, visitors, researchers, clinical staff and the local community to rest and recharge, or grab sustenance on the run.
This stunning, landmark café space has been divided into several zones, focused on ensuring all visitors, patients and staff have a relaxing place to eat, drink, meet or simply relax in the sanctuary space – without obligation to purchase.

Like many, the proprietors have had their own experience with cancer, and so wanted to include a measure of compassion in their offering; in recognition of the hard work health professionals put in, the experiences of patients and carers, and to promote a feeling of warmth and togetherness.

Superfoods and whole-foods are heroes of the menu – showcasing a range of classic breakfast, lunch and dinner options. A broad range of tastes and price-points are catered for, with a focus on providing food that not only tastes great but is also good for body, mind and general wellbeing.

The Super Eight team has carefully curated a café menu and catering menu, which is endorsed by Nutrition Australia, with the help of Consultant Nutritionist and Accredited Practicing Dietitian, Ola Luczak, to ensure it’s not only delicious, but is in align with the Healthy Food Choices ‘Traffic Light Coding System’. A broad range of tastes are catered for, with a focus on providing food that not only tastes great but is good for body, mind and general wellbeing.
Step into the oriental-themed dining room of Think Asia and you’ll be tempted by the scents of sizzling dishes cooked to order, and counters laden with delicious food.

A focus of Think Asia is for guests to be able to see, smell and view cooking. Each dish melds traditional cuisine with contemporary ingredients and flavours, and chefs are always on the look-out for emerging food trends.

A broad range of dishes are available at Think Asia. Japanese favourites are presented in a Sushi Bar, including sushi and bento boxes. Hot ramen and don dishes are available cooked to order.

Vietnamese Bhan Mi Rolls have been reinterpreted with other Asian flavours, such as tandoori, making for exciting new combinations. Malaysian, Thai and Chinese dishes are presented in a Hot Bar and the menu boasts additional Malaysian-style rice and noodle dishes cooked to order.
The stylish and elegant design of the Sargon Food and Coffee Co is complemented by a smile from friendly baristas who will soon remember your face and how you take your coffee. It's a hallmark of Sargon’s service, which they're extremely proud of.

The coffee machine takes pride of place in this stunning café – and rightly so, the custom Vittoria blend is outstanding. Head Chef, Lella Licciardi has designed the Sargon menu. Her background as a nutritionist and working with aromatherapy informs her creations. This vast knowledge of the benefits of plants, together with complementary combinations of herbs, spices, and seeds from many cultures makes for outstanding dishes, which are both nutritious and delicious.

Whether you’re grabbing coffee and a meal on-the-run, relaxing in the sun-filled courtyard, or having a quick meeting, there is something on the menu for you.

Everything is made by the Sargon team – the frappes and smoothies, croissants, soups with home-made stock, spelt and stoneground seeded breads, ancient grain salads and homemade dressings. Sargon has paid particular attention to providing mouth-watering options for people with a broad range of dietary preferences – from vegetarian and vegan, gluten free, lactose free, fresh and raw food to super food and organics.
Soaring above the hustle and bustle of Flemington Road and Grattan Street on level seven of the VCCC is The Loft, a smart and sophisticated café for you to enjoy. Outside is a sky garden with plenty of seating for a leisurely meal, coffee meeting or quick snack.

Hot and cold food is on display near the entrance and kitchen area to ensure that customers who are in a hurry can get what they need and on their way as quickly as possible. Inside, two coffee machines ensure that experienced staff can keep up with demand for their amazing coffee. An adaptable function space and catering are also available.

An extensive menu showcasing fresh produce includes: ready-to-go and a-la-carte breakfast options; prepared and made-to-order sandwiches; hot pastries; salads; Italian, Asian and Indian hot dish specials; sweets; and fresh juices.

If you’re looking to take a little time out, The Loft is for you.
CATERING CHOICES

The VCCC cafes are expert caterers, able to cater to meetings, functions and events of any size anytime, and anywhere.

Super Eight

Super Eights catering menu has been carefully curated by expert chefs and nutritionists to provide a range of nutritious, enriching, and Heathy Choices endorsed options to suit a variety of situations. Super Eights service is friendly and attentive, and they aim to provide their customers with a seamless experience from catering and event planning through to delivery.

The Loft

The Loft offer numerous catering packages through both their specialised standard menu and their healthy choices endorsed green catering menu. The Loft can cater to all your meeting, function or event requirements.

Super Eight

Call Dimmy
0428 955 333
dimmy@tchg.com.au
supereight.com.au/catering
Nutrition
Australia’s Healthy Choices Endorsed

The Loft

03 9348 1372
catering@theloftvccc.com.au
theloftvccc.foodstorm.com
Nutrition
Australia’s Healthy Choices Endorsed
CATERING CHOICES

The VCCC cafes are expert caterers, able to cater to meetings, functions and events of any size anytime, and anywhere.

Sargon
Sargon have a beautifully crafted catering menu to suit your needs, and will deliver anywhere in Melbourne. Their friendly staff are ready to take your order.

Think Asia
Think Asia have delicious catering menu of Japanese, Malaysian and Vietnamese inspired dishes. Think sushi platters, rice paper rolls, banh mi, and fresh Vietnamese salads.

Sargon
03 9689 4512
cafesargon.com.au

Think Asia
03 9349 3289
thinkasia.com.au
The HealthSmart Pharmacy VCCC is part of a family of well-regarded community pharmacies.

To complement the services provided at VCCC and local community, HealthSmart offers a wide range of services including wound care, blood pressure testing, National Diabetes Services Scheme (NDSS) advice, Dose Administration Aids and access to ‘tailor-made’ compounding services.

HealthSmart Pharmacy VCCC believes strongly in treating patients with compassion and empathy and offering a ‘wellness’ pharmacy experience with a wide range of organic dermo-cosmetics, skincare and aromatherapy products to treat the mind and spirit.

The HealthSmart team take a holistic approach to servicing patients and their support network, to assist in helping patients feel ‘normal’ again as soon as possible.

HealthSmart Pharmacy VCCC are able to organise supply of medication for those family members who have travelled away from home and forgotten or run out of their regular medication or prescriptions.
Peter MacCallum Cancer Centre is the perfect choice for your next conference or business event. Located close to Melbourne’s CBD within the impressive Victorian Comprehensive Cancer Centre, Peter Mac has large and small venues suitable for daytime and evening functions and events.

Each space showcases the VCCC’s incredible architectural design and spectacular views.

All venue hire proceeds are reinvested back into Peter Mac, helping us to provide the world’s best care to people affected by cancer.

**Our venues**

Our three lecture theatres and our large meeting room are located on level 7, around the building’s stunning atrium void.

Our lecture theatres offer state-of-the-art audio-visual equipment and flexible design features, including removable seating and internal walls.

Guests enjoy access to our level 7 rooftop garden and free Wi-Fi.

Breakout spaces, trade displays and computer-based training can also be accommodated, as well as catering for any size meeting, function or event.
PETER MAC
AUXILIARY STORE

Peter Mac’s Auxiliary Shop is manned by volunteers and supported by the community, with a variety of lovely gifts and knitted goods available for purchase. All funds raised go towards the purchase of much needed equipment at Peter Mac.

PETER MAC
WELLBEING CENTRE

Located on level 1, the Wellbeing Centre is a sanctuary for Peter Mac patients, their families and carers. The Wellbeing Centre is a gathering place that is open, accepting and welcoming for all. It is a place to relax, to get emotional and practical support and complementary wellbeing therapies. It’s Peter Mac’s hope that the Wellbeing Centre will improve the physical and emotional wellbeing of everyone who enters the wellbeing space.