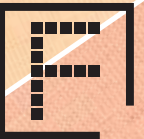




The Fed Square

Cookbook



Arintji

The Age Good Food Guide thinks Arintji is one of the best outdoor dining areas in Melbourne. Sitting on the edge of The Square, looking out over the Yarra and city skyline, it's impossible to argue. Complement the view with wine by the glass, tapas and a signature dish from their delicious, European inspired menu.

Chocolate Brownie & Raspberry Sorbet

Makes a small loaf tin

Brownie

125g soft butter
125g good quality dark chocolate
2 eggs
1 tsp vanilla extract

165g caster sugar

75g plain flour
Pinch salt
100g walnuts
cocoa powder

Method

Preheat oven to 180c. Using Glad bake, line your tin all the way up to the walls. Melt the butter and chocolate together in a large bowl over a pot of simmering water. Gently beat the eggs with the sugar and vanilla, sift the flour into another bowl and add the salt. When the butter/chocolate mix is melted allow to cool slightly before adding eggs and sugar, then the walnuts and lastly the flour. Beat to combine and scrape out into your prepared tin.

Bake for 15 – 20 min. When it is ready, the top should be lighter in colour, but the middle should remain dark and gooey, and be slightly wobbly. Allow to cool at room temperature for around an hour before putting it into the fridge to set. Once set, using a hot clean knife, cut a square of the brownie, dust with cocoa and serve with a good quality raspberry sorbet.



Chocolate Brownie & Raspberry Sorbet

Tiger Prawns with a chermoula sauté

Serves 4

16 fresh tiger prawns, shelled with tails still intact.
1 lime
Flat leaf parsley, finely sliced
Coriander, finely sliced

Chermoula paste

¼ tsp coriander seeds
¼ tsp cumin seeds
3 black peppercorns
¼ red chilli, deseeded and finely chopped
Pinch of saffron
Salt
Pinch paprika
2 shallots, sliced
½ preserved lemon rind, finely chopped
½ lemon, juiced
½ garlic clove, minced
60ml olive oil

Method

To make the chermoula paste, roast and grind dry spices. Add all but fresh herbs into a blender and process until a fine paste is produced, adding more oil if required. In a hot pan, add some oil and quickly fry prawns for 1 to 2 minutes. Drain off most of the oil and add paste, coriander and parsley then toss to coat the prawns. Arrange on plate or platter and serve with a quarter of lime.



Tiger Prawns with a chermoula sauté

STREAT

Enjoy fresh, 'street hawker' style meals from around the world and do your bit to stop youth homelessness at one of STREAT's mobile cafes. From spicy Thai curries and Malaysian satay to traditional Punjabi kebabs and Jamaican wraps, STREAT captures the wonderful flavours of street food typically found at roadside stands, markets, open-air stalls, cafes and bars. The initiative also provides homeless and disadvantaged youths with training and career support.

Thai Red Prawn Curry

Serves 6

1 tbs peeled and grated galangal
1 tbs peeled and grated ginger
3 garlic cloves, peeled and finely sliced
2 tsp very finely sliced lemongrass
4 golden shallots, peeled and sliced
2 tbs red curry paste (see note)
4 kaffir lime leaves
2 red chillies, sliced in half
2 green chillies, sliced in half
2 x 400ml tins coconut cream
400ml chicken stock or water
100g palm sugar, grated
1-2 tbs fish sauce, to taste
juice of ½ -1 lime

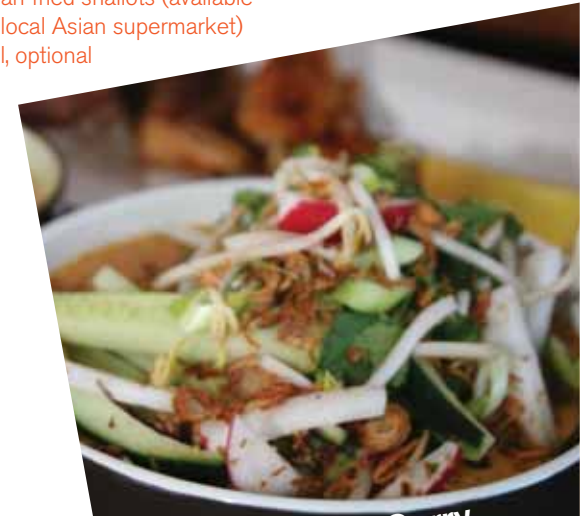
Salad Garnish:

1 continental cucumber, peeled and cut into thin long strips, using a potato peeler or mandolin
125g bean sprouts
6 red radishes, finely sliced
1 large red chilli, seeded and julienned
2 green onions, finely sliced diagonally
¼ cup coriander leaves
¼ cup mint leaves
¼ cup Vietnamese mint leaves
¼ cup Asian fried shallots (available from your local Asian supermarket)
sesame oil, optional

Method

Heat a little olive oil in a saucepan and fry galangal, ginger, garlic, lemongrass and shallots until fragrant. Add curry paste, stirring constantly, for several more minutes. Add lime leaves, red and green chillies, coconut cream and stock or water; bring to the boil. Reduce to a slow simmer and cook for 20-30mins until reached desired consistency. Add palm sugar and adjust seasoning with fish sauce and lime juice. To serve, heat the sauce with the addition of prawns, fish or poached chicken pieces. The salad ingredients can be prepared, mixed and portioned ready in the fridge to garnish each dish. Serve with steamed jasmine rice.

NOTE To maximize the flavour of your curry, try to use a good-quality authentic curry paste. We prefer to use Maesri brand, available from Chinatown.



Thai Red Prawn Curry

Green Paw Paw Salad - Som Tum

20gm garlic chopped roughly
1 birdseye chilli, chopped roughly
1 chilli 1 deseeded chopped roughly
Pinch of salt
1 tbsp dried shrimp, chopped roughly
300g green paw paw, peeled/deseeded/shredded
2 tbsp fish sauce
2 limes
1 tbsp palm sugar
4 cherry tomatoes deseeded and halved
1 tbsp bean sprouts
4 tbsp peanuts crushed

Method

Pound chillies & salt in mortar & pestle. Add dried shrimp & handful paw paw, then continue to pound. In another bowl combine fish sauce, lime juice & sugar until sugar dissolves. Add to remaining ingredients and pound further. Garnish with peanuts. Extra chillies can be added for more heat.



Green Paw Paw Salad - Som Tum

Jolimont Espresso

Casual and friendly, Jolimont Espresso is a bustling café nestled in The Atrium, next to NGV Australia. Offering a range of snacks, meals and breakfast options, Jolimont Espresso is the perfect place to take the kids or grab a coffee with friends. From freshly made sandwiches and handmade pies to their famous hot chocolate, Jolimont Espresso has a great menu of sweet and savoury bites. They also have a dedicated children's menu, gluten free-options and over twenty loose leaf teas.

Mixed Berry Pancakes

Serves 4

1 cup self-raising flour
1 cup milk
1 egg

Method

Pre-heat small non stick frying pan. Place all ingredients into a bowl and mix. Lightly grease pan with olive oil spray or butter. Cook medium spoonfuls of batter until bubbles appear and burst on the surface. Turn and cook until other side is golden brown.

Mixed berry mixture

500g assorted berries
(eg blueberries, raspberries, strawberries)
30g butter
20g brown sugar

Method

Combine ingredients in a saucepan and heat over a low heat until cooked, and caramel is formed. Top pancakes with the mixture, dust with icing sugar and serve immediately with cream or ice cream.



Spinach and Semi Sundried Tomato Bruschetta

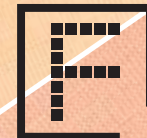
Serves 4

4 Turkish rolls, halved
1 cup semi sundried tomatoes
1 avocado, sliced
200g fetta, cubed
200g baby spinach leaves
Extra virgin olive oil for brushing

Method

Lightly toast bread then brush with oil. Assemble starting with spinach, fetta, tomato and avocado, then top liberally with oil. Season to taste, serve immediately.

Spinach and Semi Sundried Tomato Bruschetta



Il Pomodoro

Immerse yourself in Fed Square's own 'little Italy'. Licensed café and bar, Il Pomodoro, brings an authentic Italian experience to Federation Square with home-style cooking; delicious pastas, calzones, traditional and gourmet pizzas, risottos and zuppas. Enjoy the atmosphere over brekkie, lunch or dinner, or zip in quickly for Il Pomodoro's fresh pre-prepared selection.

Il Pomodoro Linguini Tonno

150-200g fresh tuna (Yellowfin or Albacore) cut into 1.5 cm cubes
1 clove of finely sliced garlic
½ of 1 red and 1 green chilli
1 tablespoon of baby capers
8-10 pitted black olives
1 small roma tomato, diced

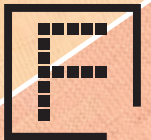
4-5 red or yellow cherry tomatoes
Rocket leaves
Extra virgin olive oil
Salt and pepper
Lemon zest
Linguini pasta (preferably fresh)

Method

Heat pan with oil, garlic and chilli, adding the capers, olives and finally the tuna. Quickly sear the tuna until the outer edges of the fish is light brown, without cooking it completely through. Add chopped roma tomatoes and cherry tomatoes, toss through and add pasta, making sure to continuously toss pan in order to keep fish rare to medium rare. Remove from the heat and toss rocket leaves through. Season to taste with extra virgin olive oil, salt and pepper.



Il Pomodoro Linguini Tonno



Il Pomodoro Vitello with Crispy Prosciutto, Buffalo Mozzarella and Sage

200 g veal backstrap denuded and lightly flattened
2-3 pieces of sliced prosciutto crudo
½ bunch of fresh sage
1 small ball of buffalo mozzarella (or bocconcini)
White wine
1 tablespoon of butter
Salt and pepper

Method

Cut veal into 4 rectangular pieces approximately 6 by 3 cm, and coat lightly in a mix of flour, salt and pepper. Heat cast iron pan (not aluminum) or non-stick pan and add butter to melt. Add veal pieces, cook on either side until light brown, and remove from pan, top with prosciutto, 1-2 leaves of sage and sliced mozzarella, then place in the oven for 1-2 minutes at 260 °C. Deglaze the cooking pan while still hot with a dash of white wine and add more sage, finely chopped as well as 1-2 tablespoon of butter. Season and reduce until thickened to a sauce for the veal. Remove veal from the oven and serve on a bed of creamy mash potato alongside some steamed green vegetables such as broccolini or green beans.



ACMI Lounge

Facing onto Federation Square, ACMI Lounge offers quality, value and convenience. If you're on your way to a screening at ACMI Cinemas, or an exhibition, stop by for a fast, no-fuss meal. ACMI Lounge offers daytime grazing from a modern menu of delicious breakfasts, light snacks, burgers and pastas. After dark the emphasis is on relaxed dining from a broader menu and wine list.

ACMI Parmesan Crumbed Eggplant & Grilled Haloumi Stack with a Roast Capsicum Salsa

Serves 4

200g block haloumi cheese
2 medium eggplants
4 large roma tomatoes
1 bunch fresh basil
2 cups panko (Japanese) bread crumbs
1 cup grated parmesan
4 eggs, lightly beaten
Plain flour for coating
Vegetable oil for shallow frying

Method

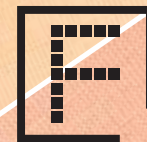
Cut haloumi into eight 1cm thick squares, set aside. Cut eggplant into eight 2cm thick discs, lightly coat in flour and set aside. Slice roma tomatoes into eight 1cm discs, set aside. Pick large basil leaves, set aside (approx 8 leaves). Mix bread crumbs and parmesan. Lightly season whisked eggs with salt & pepper. Dip floured eggplant discs into egg mixture, then into breadcrumb mixture. Repeat with remaining eggplant discs. Set aside. Shallow fry eggplant discs until golden on each side, drain on paper towel. Using a non-stick pan, grill haloumi squares with a little vegetable oil, until soft and browned on each side. Set aside. Arrange stack starting with crumbed eggplant, roma tomato, basil leaf then grilled haloumi. Repeat step to create double stack, then dress with roast capsicum salsa (to taste).

For the salsa

Mix vinegar, olive oil, honey, salt & pepper until well combined. Add roast capsicum, garlic and parsley, mix well. Drape slices of capsicum over stack, then drizzle remaining liquid over. Serve with lemon wedges & freshly cracked pepper.

Roast Capsicum Salsa

1 large roasted capsicum, thinly sliced
1 garlic clove, crushed and finely chopped
Few sprigs flat leaf parsley, finely chopped
200ml red wine vinegar
300ml extra virgin olive oil
1/4 tsp honey
Salt & pepper to taste



Decadent Flourless Chocolate Cake

Serves 12

400g dark chocolate
(good quality, at least 60% cocoa)
2 shots espresso coffee
2 shots brandy
300g caster sugar
300g butter
200g almond meal
10 eggs, separated

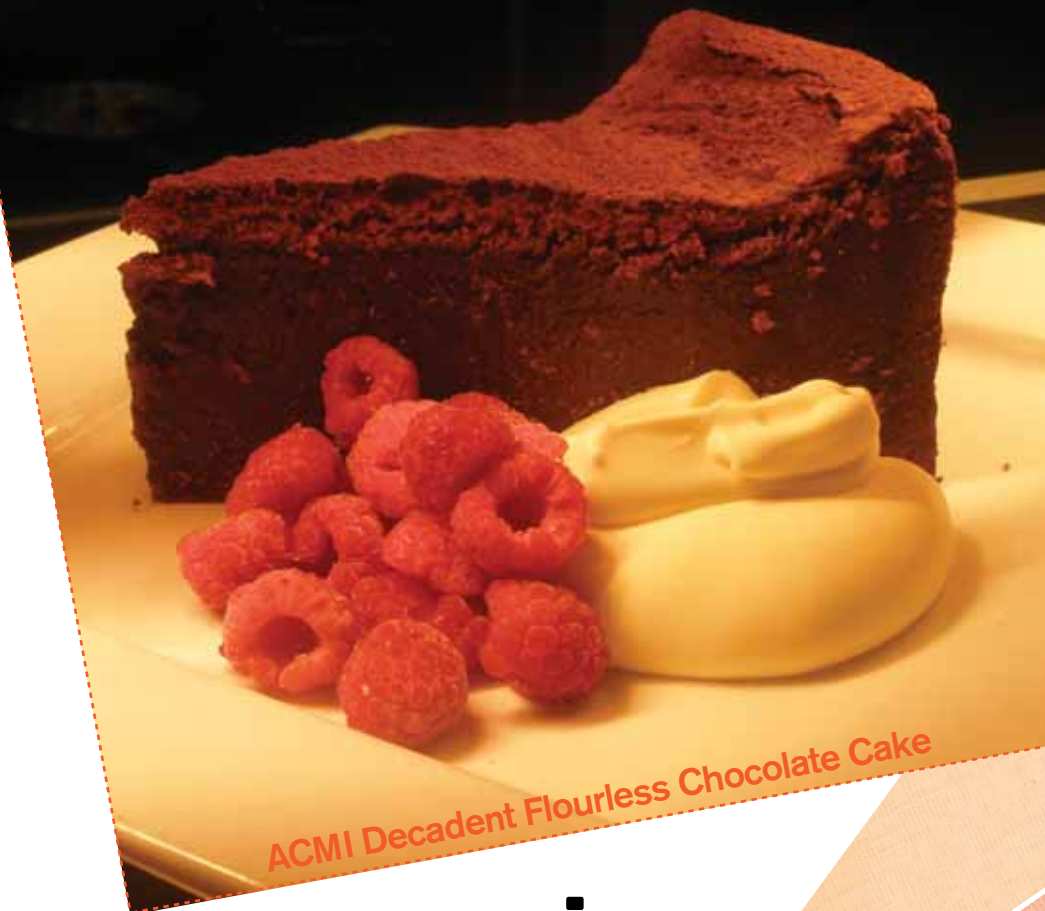
Garnish
Dark cocoa powder
Double cream
Fresh raspberries

Method

Using a bowl over a saucepan filled with boiling water, melt chocolate, coffee, rum, sugar & butter. When melted, lightly whisk ingredients until all combined. Add almond meal, mix well. Beat yolks into chocolate mixture, one at a time. In a separate bowl beat egg whites until stiff peaks are formed. Fold egg whites into chocolate mixture in two batches. Bake at 160°C for approx. 45 mins, check with skewer. (Skewer should come out clean when inserted in centre of cake.)

To serve

Dust cake with dark cocoa powder; serve warm with fresh raspberries and thick double cream.



ACMI Decadent Flourless Chocolate Cake



Taxi

Taxi Dining Room is widely recognised as one of Melbourne's finest dining experiences; an ideal restaurant to entertain interstate and international guests or celebrate a special occasion. Awarded The Age Good Food Guide 'Restaurant of the Year' in 2006 and Two Chefs Hats in 2007, executive chef Michael Lambie's contemporary fusion of Japanese and Australian cuisine has been embraced with gusto by Melburnians.

BBQ Wagyu Beef With Horseradish Cream

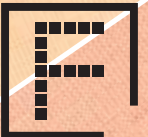
Serves 4

4 x 300 gram Wagyu
porterhouse steaks
50 grams of grated horseradish
100 mls of crème fraîche

1 x lemon, juiced
Salt and pepper
4 x pinches of Shichimi pepper
(optional)

Method

Mix the grated horseradish and lemon juice into the crème fraîche. Heat up a bbq or grill and sear the beef, approximately 3-5 minutes either side for medium rare. Leave to rest for 5 mins or so, then slice the steak and serve on a platter, with the sesame dipping sauce and green bean and tofu salad on the side. (recipes overleaf)





Green Bean and Tofu Salad

Serves 4

200g green beans blanched
200g rocket leaves
50g pickled ginger, cut into strips

Tofu dressing
100g tofu
1 tsp. tahini
40g white miso
25ml mirin
1 tsp sugar
1 tbs sesame oil
1 cup vegetable oil
1 tbs lime juice

Method

To make the salad, boil green beans then refresh in iced water. To make the dressing, blend all the ingredients in a food processor. Wash rocket leaves and dry. Cut pickled ginger into matchstick-like shapes. Toss beans, rocket in tofu dressing and arrange attractively on plate, topped with pickled ginger.

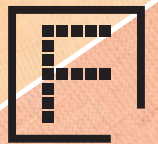
Sesame Dipping Sauce

50g roast sesame
70ml dark soy
45ml mirin
50ml Japanese rice vinegar
1 tsp sugar

175ml vegetable oil
25ml sesame oil
10g peeled ginger, grated
1 clove garlic, crushed
1 tbs white miso

Method

Grind sesame seeds in mortar and pestle. Add the rest of the ingredients (except oil), to a blender and blend til smooth. Add vegetable oil slowly until the sauce has the right consistency.



Transport

It might have a swathe of architecture awards for its unique modern design but Transport Hotel is still a pub in the finest tradition. Select your favourite brew from the biggest beer list in the Southern Hemisphere. Enjoy delicious meals from the Pub menu, from midday on. Watch Foxtel sports on your way to the football, listen to live music and DJs, or join in the free beer tastings, every Tuesday evening from 6.30pm. No wonder Transport Hotel is Melbourne's favourite pub!

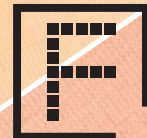


Secret Recipe For Transport's Famous Chicken Salad

- 1 whole chicken (size 11 to 14)
- 6 litres of water
- Rind and juice of one orange
- 3 cups of Shao Xing (Chinese cooking wine)
- 3 cups of soy sauce
- 3 cups of light soy sauce
- 1 teaspoon of sesame oil
- 12 cloves of garlic
- 8 spring onions – sliced
- 10 star anise
- 4 pieces of cinnamon
- 2 cups of brown sugar
- 12 slices of ginger

Method

Add all the ingredients to a large stock pot, bring to the boil, then lower to a simmer. Drop in the chicken and simmer for three hours. When cooked, pull chicken pieces off the carcass and serve with salad.



Transit

Recline on a designer black sofa with a cocktail while some of Melbourne's finest musicians entertain you. Or gaze over the city lights from the rooftop bar at the top of Transport Hotel. Transit Cocktail Lounge is one of Melbourne's premium late night venues. Easy walking distance from the Arts Centre, Forum, MCG and Melbourne Park, Melburnians naturally gravitate to Transit after a concert or an evening at the theatre.

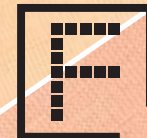
Bohemian Cooler

Green Fairy absinth tamed with vanilla and peach liqueur, fresh passion fruit and cloudy apple juice. Shaken then strained over crushed ice. Served in a tall glass.

1/2 passionfruit
30ml green fairy absinthe
15ml MB peach liqueur
15ml Licor 43
15ml lime juice
30ml apple juice

Method

Shake and strain into highball over crushed ice.
Garnish with green apple fan.



Feddish

Share an ambient dinner for two or drinks with friends on Feddish's spacious River Terrace, with stunning views of the Yarra and the Arts Centre spire. Feddish offers contemporary Australian cuisine in a relaxed, comfortable setting.

Arancini

To make approx 70 balls

Prepare ingredients before cooking risotto

1 cup grated zucchini,
salted for 2 hours and rinsed
1 cup diced fontina cheese

1 cup defrosted peas
1 cup grated parmesan
Chopped parsley

Risotto

1 diced brown onion
2 ½ cups Arborio rice
1 cup white wine

5 ltrs boiling chicken stock
200 gm butter
Salt & pepper

Method

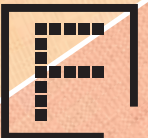
Melt butter and cook onions until soft and opaque. Add the risotto rice and stir for two mins, ensuring the rice is coated in butter. Add the white wine and allow to be absorbed by the rice. Add the chicken stock a little at a time as to ensure the rice cooks out and absorbs the liquid without becoming over cooked and wet. (Note: too much stirring will create a starchy risotto.) When the rice is cooked, remove from the heat, add all the other ingredients, and stir to combine. Cool in the refrigerator for at least three hours. Roll in to 65gm balls and cover with breadcrumbs.





Zinc

Established by award-winning event caterers Epicure, Zinc is the perfect venue for corporate events, weddings and other celebrations. Situated on River Terrace and named after the striking Fed Square cladding, Zinc has a capacity for 550 guests for dinner or 1000 for cocktails and can be divided into intimate studios for smaller functions.



Honey Wafers

Serves 10 - 3 per person

166 grams unsalted butter, softened
125 grams honey
3 grams ground ginger
266 grams caster sugar
133 grams plain flour
2 egg whites

Method

Preheat oven to 180 degrees Celsius. In a food processor, cream butter and sugar. Add honey, flour, ginger and egg whites and blend to a spreadable consistency. Spread batter onto a baking tray lined with baking paper to form 9cm rounds – carefully using a sharp knife, you can cut the shape out of an ice cream container lid. Bake 7 - 8 minutes until golden brown. Allow wafers to cool for a minute and then, using a flexible spatula, lift onto a wire rack to cool.

Crème Patissiere

75 grams caster sugar
40 grams cornflour
½ vanilla pod
4 egg yolks
500 ml milk

Method

In a pot, combine milk and vanilla pod (scrape seeds out of pod first and add these as well) and place on a medium heat, stirring occasionally, and heat to a boil for 10 seconds. Whisk yolks with sugar, add cornflour and mix into a smooth paste. Add hot milk and whisk to combine. Transfer back into pot and whisk until mix boils, to ensure flour is cooked. Transfer to a tray and line surface with glad wrap* to cool.

Coulis

100 grams frozen raspberries
20 ml water
20 grams caster sugar

Method

Place all ingredients in a small pot and heat to a gentle simmer. Stir and ensure all fruit is soft, and then pass through a fine strainer, gently using the back of a dessert spoon if required to help push puree through. Check consistency – it should coat the back of a dessert spoon. If it is too thin, place back over heat and gently reduce, or if too thick, adjust by adding a small amount of water until right.

**This is called a cartouche and will prevent a skin forming on top of the custard.*

To Finish

100 ml cream
500 ml lemon delicious ice cream
50 grams pistachios, crushed
Icing sugar to dust
2 punnets raspberries
½ punnet baby lemon balm
50 ml coulis

Method

Whip cream to soft peaks and gently fold through creme patissiere until smooth. Place crème in a piping bag. Place one of the wafers on a plate and then arrange five raspberries evenly around the edge. Pipe crème into middle – just enough that it starts to ooze between the berries, and repeat on top of this with one more layer. Dust one wafer with icing sugar and press gently on top of stack. Place a small circle of crushed pistachio on one side and rest a ball of ice cream on top, draw a line of coulis along in front of everything and finally, sprinkle a couple of sprigs of lemon balm over the ice cream.



Twice Cooked Thai Barbecue Beef

Beef Ribs

125 mls vegetable oil
700 grams beef ribs – 1 per person (set of 4 10cm * 22cm)

Method

Shallow fry ribs in oil until brown and caramelised, place in a deep pan.

Braising Liquid

50 mls oyster sauce
2 kaffir lime leave
1 stick lemongrass
50 mls fish sauce

5 grams palm sugar, shaved
250 mls coconut cream
250 mls chicken stock
10 grams galangal piece,
peeled and chopped

Method

Combine coconut cream, stock, galangal, oyster sauce, lime leaf and lemongrass and bring to the boil. Season with fish sauce and palm sugar so that it tastes equally sweet, salty and sour. Pour hot liquid over beef ribs and cover with lid. Place in a pre-heated oven at 160 degrees Celsius and cook for 1.5 to 2 hours. Check to see if meat is tender – it should be very easy to push the handle of a butter knife through! Cool in liquid. Remove from stock and trim into portions, one bone per serve. Heat an oven proof pan on the stove and grill ribs until caramelised. Place pan directly into hot oven (190 degrees Celsius) and cook for a further 7 – 8 minutes. Drizzle with sweet fish sauce and garnish with salad.

Sweet Fish Sauce

25 grams palm sugar, crushed
1 stick lemongrass, bruised
¼ golden shallot
1 kaffir lime leaf, finely julienned

25 grams galangal, sliced
¼ bunch coriander root,
scraped and cleaned
5 mls tamarind syrup
5 mls fish sauce

Method

Melt palm sugar with a touch of water and then add lemongrass, onion, lime leaf, galangal, and coriander roots and bring to the boil. Let sugar lightly caramelise and reduce until thickens. Add tamarind and fish sauce over low heat, taking care as the liquid will spit when it combines with the hot sugar. Mix well and strain, and allow to cool. Taste and check seasoning. Again, it should be equally balanced between sweet, salty and sour. It takes practice!

Garnish

¼ shallot, peeled and sliced
¼ bunch coriander leaves

1/8 bunch mint leaves
1 kaffir lime leaf, finely julienned

Method

Pick and wash herbs, mix together and serve with ribs

Dressing for Garnish

25 grams palm sugar
2 limes juiced

1 long red chilli, brunoise
5 mls (approx) fish sauce

Method

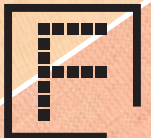
Heat palm sugar and lime juice in a small pot until sugar dissolves. Remove from heat and add chilli and fish sauce. Taste!

Kaffir Lime Dressing

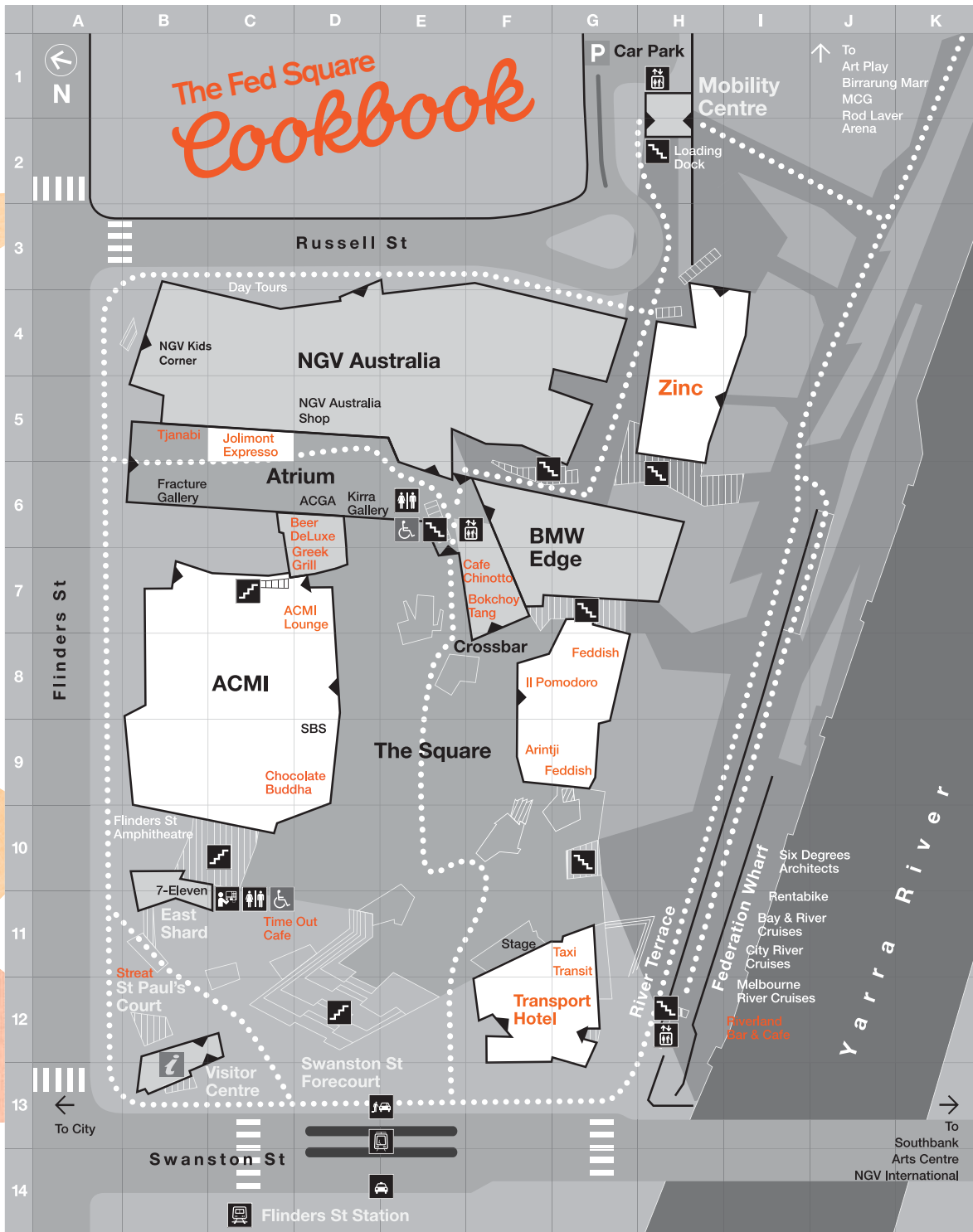
1 garlic cloves, sliced finely
2 grams dried shrimps
1 lime, juiced
1 long green chillies, deseeded
2 lime leaves
1 bunch vietnamese mint
5 grams caster sugar
5 mls fish sauce

Method

Fry shrimps and garlic in vegetable oil in a small pot. Discard oil. Place all ingredients in a blender and process until smooth.



The Fed Square Cookbook



Guide to Federation Square

For further information go to www.fedsquare.com or phone (03) 9655 1900



Culture

	Location	Grid
Australian Centre for the Moving Image (ACMI)	The Square	D8
Australian Commercial Galleries Association (ACGA)	Atrium	E6
The Ian Potter Centre:		
NGV Australia	Atrium	D4
Kirra Gallery	Atrium	D6
NGV Kids Corner	Atrium	B4
SBS	The Square	D9

Events

	Location	Grid
BMW Edge	Atrium	F6
Flinders St Amphitheatre	St Paul's Court	B10
Fracture Gallery	Atrium	B6
The Big Group at Champions		
Function Centre	The Square	F9
Zinc@Federation Square	River Terrace	H5

Eat + Drink

	Location	Grid
ACMI Lounge	The Square	D7
Arintji	The Square	F9
Beer DeLuxe	The Square	D6
Bokchoy Tang	The Square	F7
Cafe Chinotto	The Square	F7
Chocolate Buddha	The Square	D9
Feddish Lounge + Dining Room	The Square	G8
Greek Grill	The Square	D6
Il Pomodoro	The Square	F8
Jolimont Expresso	Atrium	C5
Riverland Bar + Cafe	Federation Wharf	I12
Street	St Paul's Court	B11
Taxi Dining Room	Swanston St Forecourt	G11
Time Out Cafe	St Paul's Court	C11
Tjanabi	Atrium	B5
Transit Lounge Garden	Swanston St Forecourt	G11
Transport Hotel	Swanston St Forecourt	F12

Shop

	Location	Grid
ACGA	Atrium	D6
ACMI Store	The Square	D8
Best of Souvenirs	St Paul's Court	B12
Best of Victoria	St Paul's Court	B12
Kirra Gallery	Atrium	D6
NGV Australia Shop	Atrium	D5
7-Eleven	St Paul's Court	B11

Info

	Location	Grid
Bay & River Cruises	Federation Wharf	I11
City River Cruises	Federation Wharf	I11
Day Tours	Russell Street	C3
Fed Square Pty Ltd	The Square	F7
Loading Dock	River Terrace	H2
Melbourne Mobility Centre	River Terrace	H1
Melbourne River Cruises	Federation Wharf	I12
Melbourne Visitor Centre	St Paul's Court	B12
Rentabike	Federation Wharf	I11
Six Degrees Architects	Federation Wharf	I10

Map of Federation Square

Cnr. Flinders St + Swanston St
Melbourne.
Australia

LEGEND

- Accessible path
- Visitor Centre
- Car Park
- ATM
- Stairs
- Lift
- Toilet
- Accessible toilet
- Train station
- Tram stop
- Taxi zone
- Set down

