

Falco – A Small Batch Of Goodness

New to Smith Street, Collingwood is a wonderful bakery, [Falco](#), that describes itself as a small batch bakery. And a small batch of goodness it certainly is. Let's face it most mass produced foods lose that *je ne sais quoi*, that something that makes artisan foods worth the extra dollars or extra distance to obtain. Falco takes the time to make lovely breads in the traditional manner and if that means in small batches then so be it. With that dedication comes great baking expertise; head baker and co-owner, Christine Tran, hails from [Tartine in San Francisco](#) as well as honing her skills at Tivoli Bakery in Melbourne. That skill and attention to detail really shows in the bread I tasted. Falco's light rye is probably the best I've had in Melbourne and I've been on the look out for good rye breads for years. Sandwiches here are wonderfully tasty and fresh. Ingredients are locally sourced and the coffee (also excellent) is roasted nearby, so you can stop for a coffee and a pastry or a lunchtime sandwich when you pick up a loaf.

Falco is open seven days a week (now that's dedication) 8 am – 4 pm.

288 Smith Street, Collingwood

