



LENNY'S RELAUNCHES WITH NEW LOOK

New owners revamp revered business

FOR over four decades, the corner of Inkerman Road and Orrong Crescent has been a beloved landmark in the Caulfield community.

Originally established as Blusstein's Corner Store, this local gem became the much-loved Lenny's in 1999, known for its Jewish culinary delights and warm, welcoming atmosphere.

Now, a new era begins in this cherished institution with a recent relaunch by new owners Natalie and Mark Fine. When

The AJN asked the new husband and wife team what it is like working with each other there was a chuckle from both of them.

"We love working with each other because we bring different skill sets," Mark replied with a glance at Natalie, "Right?"

"Actually, in life, you know, to have a successful marriage or successful relationship, you've got to have that yin and yang where you

do not have too much of a grey area. And I think that's the case for Mark and me," Natalie replied.

"Mark is an amazing cook, and my skill is bookkeeping and front of house, plus the bonus is we really like each other."

With a passion for fine food and an eye for style, the Fines have completely revamped the store, introducing new fittings, fixtures and a fresh direction that honours its storied past while looking to the future.

Lenny's signature soups, including the famous chicken soup, remain a staple alongside Melbourne's best bagels, premium beef brisket, latkes, gefilte fish balls, delectable cakes, fresh salads, and an array of other deli-style specialties that will delight the fussiest of shoppers. The new offerings are sure to tempt the local palate even further.

Mark Fine, a respected radio



From left: Mark and Natalie Fine with founder Lenny Gross. Photo: Natalie Fine

broadcaster, cook and food enthusiast, has introduced a range of pre-cooked and homemade meals. Highlights include an 18-hour slow-cooked cholent and New York-style whitefish salad. Additionally,

Mark is collaborating with a local Middle Eastern chef to provide mezze platters and a Thai chef who infuses Asian flavours into their take-home meals.

"We're thrilled to carry this

much-loved food store into a new generation," said Natalie, who also brings her expertise in marketing and sales to the venture. "We've revitalised the store with a fresh look and style, and it's heartwarming to see people coming in to enjoy everything we've created.

"Aside from the food, our store is a community hub, a place where people feel at home and catch up with each other," she added.

"We love to see people come in for a 'chat with Nat', buy some freshly baked bagels or talk to us about their catering needs."

With plans for even more innovations, this iconic corner store is set to become renowned across Melbourne for offering the finest Jewish cuisine in the city, a healthy dose of Jewish humour and warming "Jewish penicillin".

Lenny's Fine Foods, 636 Inkerman Road, Caulfield. 9527 5349