

The Fish & Burger Co.

DONCASTER, VIC

Andrew Ibrahim, owner of F & B Co after extensive research approached Viking in 2015. Andrew had recognized the importance a perfect pattie plays in great hamburgers and thus need to closely control his pattie production to ensure the quality of his burgers was consistently outstanding.

Working with Andrew was Chester Mead, Viking's Burger Expert, who recommended that Viking Planus Hamburger Machine was perfect for the job, a compact benchtop machine capable of producing 2100 burgers in an hour giving the operator the flexibility of adjustable burger widths, while ensuring every burger is uniform in weight and size.

After a successful installation by Viking, Andrew has created his own unique take on the humble hamburger and transformed it into something far more spectacular.

Andrew has now brought F & B Co's casual but classy vibe and inspiring menu to the tables of Melbourne's suburban dining scene, garnering glowing reviews from food bloggers and burger fanatics alike.

F & B Co's menu boasts an impressive range of beef, chicken, lamb, fish & veg burgers and a sensational selection of seafood, salads and sides. Further pleasing to the relaxed diner is the fully licensed alcoholic menu, complete with F & B Co's signature beers & ciders or for the more sober is the equally exciting super-shake & coffee options.



Whether you're in for one of Melbourne's best burgers or a slider and fries or just a coffee and cake - F & B Co will have something just for you.

Stop by and give it a try!

