



WHEN a crack restaurant team takes on a moribund space in the corporate heart of the CBD you can reasonably expect they know what they're doing, and in the case of **Osteria Oggi** that expectation is well justified.

That team, led by restaurateur **Simon Kardachi** who also owns Press Food and Wine, The Pot, Melt, Maybe Mae, and Bread & Bone, includes executive chef **Andrew Davies**, former Press head chef **Mimi Rivers** who's moved to run the Oggi kitchen, with leading wine writer Tim White responsible for the wine list.

An important addition to the mix this time is Adelaide design group Studio Gram, which has created a light-filled, ultra-flexible space that wouldn't be out of place in Milan. What starts as a narrow space with a remarkable 21m polished concrete bar down one side and snappy little wallside tables for single diners on the other opens into a high atrium, almost an indoor piazza, with a stylish loggia under an industrial sawtooth roof.

Here there are long communal tables and banquettes to the side, with lots of fine detail that almost threatens to upstage the food, from the light fittings and leather door pulls, to the fine blonde wooden tables and benches, or the caramel leather-clad bar stools. It looks a treat, so you'd expect the cooking to be at least as stylish, which it mostly is in a very modern Italian sort of way, though there are plenty of familiar comfort dishes on offer, too. The menu is heavy on house-made pasta and gnocchi, but there is also a substantial list of small plates for sharing and, for the very hungry, there are roasts and braises. Standout smaller

dishes include a classic beef carpaccio with fresh herbs and aioli, or the cotechino sausage with lentils and salsa verde, while the pasta and gnocchi section includes a very popular tagliatelle with blue swimmer crab, kernels of blackened corn and black garlic puree, and roast swordfish. Risotto, unusually but sensibly, is provided at just one specific time, presumably perfect, at 6pm each Tuesday - and just for 20 people. Alternatively, you can let the chef feed you with the presto pranzo (quick lunch; \$45 per person) or lento (slow; \$65 per person) menus, which offer a selection of shared plates. 76 Pirie St, Adelaide, open for lunch and dinner Monday-Saturday; phone (08) 8359 2525.

In a move to rival Victoria's Royal Mail Hotel at Dunkeld, where wealthy lawyer Allan Myers has put his enormous private wine cellar at the disposal of its restaurant, the once-rundown **Crafers Hotel** now has a similar benefactor in investment banker **Ed Peter** and his wife **Julie**.

Until the Peters and their partners took ownership of the pub late last year, the pub - a short drive up the South Eastern Freeway from Adelaide - was looking tired and neglected. It's still very much the local pub, but a complete restoration of the bar and restaurant has brought new life and a swathe of new customers. Chef **Ann Kittel's** menu, described as "front bar meets French bistro" is a strong part of the attraction, ranging from a classic steak frites or seafood bouillabaisse to homely pub fare such as schnitzels and burgers, not to overlook her rabbit pie. It's all exceptionally good value, with a massive plate of garfish, chips and salad one of the all-time favourites.

The other attraction, not surprisingly, is a wine list that's already extensive, but will benefit from what Peter intends to be a huge wine cellar to enable a "monster" of a wine list - that's proposed for the second half of 2016. So far there's only 100 labels listed, roughly a third each Adelaide Hills, Australian and foreign, with eight of the more special wines available by the glass from an Enomatic system. In a move unprecedented in any Adelaide restaurant, perhaps anywhere, each month Peter makes available two wines

normally priced anywhere from \$250 to \$1000 - at just \$21 glass or \$95 bottle. This is certainly enough to drag attention away from the eclectic range of craft beers at the front bar. 4 Main St, Crafers, lunch and dinner seven days; phone (08) 7099 2013.

Still in the Adelaide Hills, but leading the way when it comes to sourcing its produce locally, is **The Locavore**. When Chris March opened in 2007, the term "locavore" hadn't even been recognised as a name, so he trademarked it in Australia. Since then he's stuck as closely as possible to the concept in his light and airy split-level wine bar restaurant in Stirling's leafy main street, with much of his family-farmed produce sourced from the surrounding Adelaide Hills. Staple dishes include roast pumpkin gnocchi and blue swimmer crab and snapper fishcakes, while the daily blackboard menu includes a popular tasting platter and dishes such as pan-fried mullet with kipfler potatoes, or pulled lamb shoulder with honey-roasted vegetables. The drinks list goes totally local with around 50 wines from the Adelaide Hills - many available by the glass, and nine SA gins on call. 49 Mt Barker Rd, Stirling, open for lunch Tuesday-Sunday, dinner Tuesday-Saturday; phone (08) 8339 4416.

*Above:* Interior view of Osteria Oggi.  
*Below:* Interior view of The Locavore.

