



NO ONE has yet revealed exactly how much has been spent turning Penfolds Magill Estate into a world-class food and wine destination, but with the opening of the **Magill Estate Kitchen** and cellar door in May it's clear it runs into many millions. Award-winning Magill Estate co-chefs **Scott Huggins** and **Emma McCaskill** are overseeing the kitchen as well as the restaurant, which means the menu is far from what you'd normally expect in a suburban cafe, as is a wine list that offers Grange by the glass as well as a much more affordable, and great value, Bin 389. The kitchen is a long, ultra-contemporary space with wall-to-wall windows overlooking the heritage shiraz vineyard, with a small lounge area and multiple seating choices from individual tables to a communal bench top. Breakfast ranges from a dainty croque monsieur to a full-on Magill Estate eggs with the lot, while the lunch menu, though quite small, provides a large serve of quality and class. Small plates (and they really are quite small) include an impeccable waygu beef tartare or a decorative plate of tiny roasted beetroots with goat's cheese and smoked almonds, while the much more substantial large plates include slow roasted brisket with slaw and polenta, or grass-fed scotch fillet with hand cut chips and cafe de paris sauce. No visit would be complete without an inspection of the adjacent cellar door, a magnificently designed space that includes Grange creator Max Schubert's personal Grange collection, which spans from the experimental 1951 to the current 2010 vintage and is signed by Max up to 1988. 78 Penfold Rd, Magill. Open for breakfast and lunch daily; phone (08) 8301 5943.

In an era when restaurants so easily come and go, few stay the distance to hit their third decade. **Chianti** is one of them, having become established as one of Adelaide's best-regarded restaurants after a journey that began exactly 30 years ago. Chianti recently dropped the "Classico" part of its name, signifying a major change in the way it approaches Italian cooking. Until then it had followed a traditional approach to classic Italian dishes, often with imported Italian ingredients, regardless of the seasons. Now it's taken a more interpretive, produce-driven approach, though still under executive chef Yorkshire-born **Toby Gush**, who's run Chianti's kitchen for the past 14 years. When he shops each Sunday at the Wayville farmer's market, he does so without a shopping list: he buys whatever is best and freshest to have a menu driven by seasonal produce rather than "classic" tradition. Now there's Deer Farm venison, Fleurida Boer goat, Gawler River quail, Durdin Farm duck, fruit sourced from local organic farms and locally grown vegetables, olives and olive oil. The only dish to have remained unchanged on Chianti's menu is the slow-cooked farmed rabbit with pancetta, sage and port – so popular and delicious that it can't be moved on. There's still pasta with duck, though it's now pappardelle with roasted duck and garlic cloves, while the tagliolini with blue swimmer crab has become lighter and more flavourful with crab consomme jelly rather than a rose sauce. Chianti's winter menu opens with a classic beef carpaccio in which shavings of dry-aged South Devon heritage beef are topped with the Venetian Harry's Bar sauce, while a rich, luscious risotto cooked risotto-style with slow-braised chicken hearts, livened with a fair lashing of fresh chilli and topped with thin strips of crisply fried pig's ear and crisp shallow-fried cavolo nero will leave you wanting more. For a while Chianti was one of very few places in Adelaide to offer a traditional 1kg bistecca alla Fiorentina. It's now slimmed down to a more modest 600g hunk of properly aged Coorong Angus, which should suit the most determined carnivore. 160 Hutt St, Adelaide. Open for breakfast, lunch and dinner daily; phone (08) 8232 7955.

An even longer stayer is the ever-popular **Cork and Cleaver** which, under the ownership of **Stratos Pouras**, has been trading very successfully for 37 years. Settled deep in the depths of the eastern suburbs, it's basically an upmarket steakhouse that has hit upon the formula for what people really want to eat. You start with complimentary meatballs, which Pouras now sells by the bucketful in supermarkets, before moving on to dishes such as prawns saganaki or a classic Caesar salad, which are simply preludes to the main act, which is all about steak. There's a thick New York cut porterhouse, a pepper steak that's



been unchanged on the menu since 1978, filet mignon with mushroom sauce, steak dianne, a Texan T-bone and more, and a black Angus scotch fillet crusted with Pouras' special spice mix. All come, as they always have, with a whacking great, perfectly cooked baked potato overflowing with whipped sour cream. But if there is one dish at which C&C seriously excels and is rarely found these days, it's the steak tartare, mixed by Pouras at the table with 13 ingredients added to the finest fillet he can source. It is still every bit as good as it was 27 years ago. A wine list that once had Grange at \$23.50 and Hill of Grace at \$11.50 is still very good, though now a little more expensive, with a strong focus on shiraz and an interesting reserve list. 2 Bevington Rd, Glenunga. Open for lunch Monday-Friday, dinner Monday-Saturday; phone (08) 8379 8091.

*Above left:* Magill Estate kitchen and cellar door.

*Above right:* Cork and Cleaver interior.