



CHEF **Duncan Welgemoed** has returned to his South African roots at his new restaurant **Africola**, after a journey that's taken him through Michelin-starred restaurants in the UK (Le Manoir aux Quat'Saisons, The Fat Duck) and a stint running the acclaimed Bistro Dom in Adelaide. South Africa, like Australia, has had multiple migrations of people since the 17th century from Portugal, the Netherlands, Germany, France and the UK. The resulting melting pot brought what was known as "rainbow" cuisine, but none of it has come close to what Welgemoed is doing at Africola. For a start, the place just looks like a fun place to be, with a design scheme that suggests Mambo meets Freda Kahlo meets African shebeen. It's a blaze of colour and looks haphazard, which merely disguises very deliberate detail, with a mix of kitchen bar stools overlooking the fire pit, wood oven and bar, intimate banquettes and outdoor tables. Welgemoed's menu opens with the Afrikaans favourite, biltong - in this case thick chunks of dried Coorong Angus beef, lots of flavour, great for the jaw muscles, marginally better than chewing your shoes. Much easier is the tiny, crunchy kapenta river fish, imported from Zambia, with peri-peri mayonnaise (\$5). It's a small menu with lots of things you've never heard of (morogo sauce, boom chakalakka and so on) but no need to panic. The easy way out is to let them feed you with the kitchen menu and let the super friendly waiting staff lead you through it. Vegetarians and vegans, perhaps surprisingly, are very welcome.

Seafood features in dishes such as smoked mussels and chunks of spanner

crab sitting on charred cos lettuce hearts with a South African cider sauce, shavings of kingfish cured in salt, sugar, orange peel and dried apricot skin, on a green morogo (wild spinach) sauce - all under a shard of squid ink infused toasted nori and a couple of massive chargrilled king prawns with pumpkin two ways - a sweetish puree with yuzu, a Japanese citrus, and pickled raw in green atchar, made with unripe green mangoes and chilli.

If you were to have just one dish at Africola it should be peri-peri chicken, based on a famous sauce invented by Welgemoed's late father and still made and sold by his mother in Johannesburg. Fabulously good chicken in mpumalanga fire sauce (a caramelised version of the fresh peri-peri sauce on the table in Coke bottles), with an iron pot of meltingly soft chicken hearts and livers, a second pot of pap (maize meal porridge) topped with tomato gravy and leek ash, and a small side dish of banana curry. There's no better dish in town, best eaten with a glass of Lammershoek Roulette, a blend of shiraz, carignan and grenache from Swartland. 4 East Tce, Adelaide. Open for dinner Tuesday-Saturday; phone (08) 8223 3885.

The series of very expensive restaurant restorations and makeovers in Adelaide (Sean's Kitchen, Madame Hanoi, Jamie's Italian, Mayflower) continues with the \$10 million makeover of the 1901 vintage Electra House upping the ante considerably. Inside, amidst 6m high ceilings, elegant ornate pillars and a new lift, there's a busy and often noisy downstairs bar and beer garden, while the upstairs restaurant **Olea**,



in the charge of Spanish chef **Alfonso Ales**, has started with a largely Greek focused menu, although he's promised a more multicultural listing in the future. Many would wonder why he'd bother after the early praise for Ales' very modern take on Greek cuisine, which is hardly surprising given his background in Michelin-starred restaurants in Europe and a couple of high-profile Sydney establishments.

His rice and herb-stuffed tomato comes with a kefalotyri cheese foam and fresh fennel, the wood grill-charred octopus comes with almond cream, Kalamata olives and preserved lemon, there's a salad of "ancient grains" with toasted brown rice and pomegranate seeds, and larger dishes designed for sharing between two or three such as a classic slow braised lamb shoulder served with tzatziki. 131 King William St. Adelaide. Open for lunch Thursday-Friday, dinner Tuesday-Saturday; phone (08) 7123 4055.

In a precinct now awash with wine bars and hamburger joints **Bread and Bone** stands out, not least due to its pedigree as part of the Press Food and Wine partnership. Tucked upstairs with an artful semi-industrial design, B&B's open kitchen helps create an intimate, very personal space with extensive counter seating and several communal tables, with more casual seating in the short tunnel linking Peel and Leigh streets below. The menu promises great hamburgers such as three little pigs (roast pork, ham, bacon), or soft-shell crab with roast chilli kewpie mayonnaise and iceberg lettuce, but offers more with main courses that include chilli-marinated pork ribs and slow-braised beef ribs. Good drinks, but there's also a sister watering hole **Maybe Mae** downstairs. 15 Peel St, Adelaide. Lunch and dinner daily, continuous service; phone (08) 8231 8535.

Top left: Africola restaurant kitchen.
Top right: Olea restaurant interior.