



FOR many customers **2KW Bar and Restaurant** will be all about location, despite convoluted access via two lifts, with panoramic rooftop views over northern Adelaide. The first entertainment venue in Adelaide to sit atop a state heritage listed building - the former Bank of New South Wales building at 2 King William St, in Adelaide's CBD - it breaks new ground, or should that be reaches new heights eight floors above the new Jamie's Italian. With panoramic views through high glass screens to all of northern Adelaide, even into the backyard of Government House across the road, it's certainly a spectacular site. It was also very expensive to create, costing a reputed \$4.5 million. As co-owner **Martin Palmer** says: "Many things will set 2KW apart, not least of which are the stunning 180 degree-plus views to the north - from the hills to the coast - and also south back down King William St, which offers a view of nearly every iconic building in Adelaide." But 2KW also provides a flexible range of intimate dining spaces, from communal table to window seats and cabanas, along with an attractive menu of small and medium-sized dishes designed to share. While many restaurants talk about shared dishes, not all of them make it an attractive option as dishes get hacked into and thoroughly messed up. Executive chef **Nick Finn** is a rising star whose dishes are genuinely designed to make sharing an attractive option - even the steaks are pre-sliced to make sharing easy, something you might expect at their relatively high price. Among the many very good dishes standouts include the pink snapper sashimi on a pungent green

harissa with coriander and finger lime, local tommy ruffs with almond cream and a salad of steamed beetroot and citrus segments, and richly-flavoured slow-cooked octopus with kipfler potatoes, chorizo sausage and romesco sauce. For more casual dining there's a bar menu in the rooftop garden with pizzas and toasties - and that stunning view of the city - on the terrace. There's an extensive wine list but the bargain buys are the house wines straight from the barrel, made specifically for 2KW. Lunch and dinner daily. 2 King William St, Adelaide; phone (08) 8212 5511.

Adelaide's newest hotel restaurant, the **Mayflower**, has a determined back to the future feel about it, at least on its menu. Located in the basement of the recently opened Mayfair Hotel, the recycled 1930s former Colonial Mutual Life building in the heart of the city, it's a trip back to Adelaide's posh culinary past.

Perhaps inspired by her acquisition of several vintage food trolleys cast off by another hotel, all now perfectly restored, executive chef **Bethany Finn** is providing a touch of old Adelaide with classic hotel fare given the same sort of recycled treatment as the building itself.

Typical dishes include a puff pastry topped lobster bisque en croute with brandy butter, snails bourguignonne, whole King George whiting with lemon butter caper sauce - even a classic prawn cocktail, politely served on a white paper doily, something that she never believed she'd ever do.

But the highlight is the lunchtime carvery trolley, ranging from leg of lamb on Monday to beef rib on Friday with all the trimmings,



a bargain at \$27 with the option of tackling the two dessert trolleys for an extra \$9 - anyone for choux pastry swans filled with chantilly cream?

The surroundings are still rather designer hotel style and have yet to develop the right clubby ambiance, but these are early days. A feature of the hotel is its rooftop terrace, unfortunately with restricted access for guests only at this stage, but it makes a great venue for a pre-dinner drink.

Lunch Monday-Friday, dinner daily. 45 King William St, Adelaide; phone (08) 8210 8899.

Another opening and another star international chef at the Adelaide Casino, which is clearly making a huge and expensive effort to create a new image as an upmarket food hub. **Madame Hanoi Bar & Bistro** follows hot on the heels of Sean's Kitchen, Sean Connolly's latest venture, which opened in the former North restaurant after a multi-million dollar refit late last year.

Now just around the corner - and, like Sean's Kitchen, opening directly on to the street so customers don't have to enter the casino - we have Madame Hanoi, a French-Vietnamese bar and restaurant opened by award winning chef **Nic Watt**. Like Connolly, Watt also has a restaurant at Auckland's Skycity - Masu by Nic Watt, which he opened after an extensive period working in top-level restaurants in London. A passionate lover of Asian cuisine, and with a particular affinity for Japanese cuisine, Watt was instantly drawn to Vietnamese food while visiting Vietnam. At Madame Hanoi, his desire to feature dishes that are both uniquely Vietnamese and unmistakably French sit alongside dishes that harmoniously blend the two. The breakfast menu is predominantly French, with a selection of pastries, fruit compotes, and toasted ham and cheese sandwiches, while the all-day menu is designed for sharing with a selection of small plates. Lunch and dinner daily. North Tce, Adelaide; phone (08) 8218 4166. No bookings except for larger groups. 🍷

Above: 2KW Bar and Restaurant kitchen and exterior.