

ADELAIDE CBD

Best dégustation
Restaurant Botanic

The distance from plant to plate is measured in metres at this elegant fine-dining spot nestled in the leafy Botanic Gardens. Leaves, herbs and more unusual botanicals plucked from the lush surroundings form the basis of a spectacular dining experience that encourages you to forget the outside world. Expect to spend at least four hours navigating unforgettable dishes in a faultless distillation of place and time that culminates in the show-stopping semifreddo flavoured with roasted bunya bunya branches.

○ Friends' Gate, Plane Tree Drive / (08) 8223 3526 / restaurantbotanic.com.au

Best atmosphere
Peel St

The spiritual heart of Adelaide's busiest laneway is that rarest of beasts: a restaurant that caters to everyone. Bartenders grabbing a pre-shift meal, businesspeople schmoozing

clients and revellers lining their stomachs before hitting the bars on Peel Street are all welcomed with generous serves of herb-laden dishes melding Middle Eastern and South-East Asian influences. The ever-popular crisp pork belly with sticky palm sugar caramel, watermelon and green mango even proves that you can make friends with salad.

○ 9 Peel Street / (08) 8231 8887 / peelst.com.au

Best Italian
Osteria Oggi

A vine-clad pergola and cobblestones underfoot lend the sunlit dining room in Adelaide's most forward-leaning Italian restaurant a relaxed, piazza-like atmosphere that belies its location on busy Pirie Street. Just as appealing is the menu that's updated daily with refined micro-seasonal share plates and handmade pasta. Thick strips of pappardelle smothered in blue swimmer crab and pearls of smoked salmon roe

South Australia's capital draws in diners with big flavours, friendly service and fresh produce – and the best of the best is found in the heart of the city.

are complemented by a wine list that heroes elegant Italian varietals.

○ 76 Pirie Street / (08) 8359 2525 / osteriaoggi.com.au

Best modern Australian
Fino Vino

This Adelaide city outpost of the iconic Barossa restaurant Fino follows the same simple formula that has made its sister venue so beloved. Front-of-house maestro Sharon Romeo provides generous hospitality and chef Joe Carey has a knack for letting impeccable fresh ingredients shine in a menu that mirrors the rustic/refined dynamic of the venue's exposed red-brick walls and copper pipes. And yes, the dreamy, silk-like crema catalana has made it onto the menu.

○ 82 Flinders Street / (08) 8232 7919 / finovino.net.au

Best Japanese
Shobosho

Fire-blackened timber walls set the scene at this Leigh Street hotspot where flame is king. Save on a theatre ticket and grab a seat at the bar to watch umami-glazed proteins and share plates, such as charred leek with wakame and smoked milk dressing, emerge from the smoke-wreathed yakitori pit. For a quick fix, adjacent Shōmen serves up bowls of hearty ramen with bacon bone broth and sweet glazed shio pork belly from the same kitchen.

○ 17 Leigh Street / (08) 8366 2224 / shobosho.com.au

Best wine bar
East End Cellars

Looking for timeless classics from Barolo and Bordeaux? How about cutting-edge natural drops or less heralded producers representing

qantas.com/travelinsider



Fino Vino (opposite); bunya branch with wattle seed miso and native thyme (above left) and mango sorbet with rose granita, finger lime and green ants (above right) at Restaurant Botanica

Slovenia and South Africa? You'll find them all in this 15,000-strong collection that stands head and shoulders above the competition, even in a city known for its far-reaching wine lists. If you're feeling overwhelmed the knowledgeable staff can point you in the right direction or pour you something from the more manageable selection that's available by the glass.

○ 25 Vardon Avenue / (08) 8232 5300 / eastendcellars.com.au

Best fine dining
Leigh Street Wine Room

The hundreds of zippy minimal-intervention wines lining the walls of this narrow terrazzo-filled space are impressive but they're mere window dressing for one of the best restaurants in Adelaide. Vinous descriptions are equally applicable to the exquisite share plates; "bright

and vibrant" hiramasa kingfish sashimi is given a lift with fiery harissa and finger lime pearls while oh-so-fluffy cacio e pepe ricotta dumplings are definitely "round and plush". And if skin contact is your thing, the acoustic tiling encourages intimate conversation even when there's a full house.

○ 9 Leigh Street / (08) 8100 5254 / leighstreetwinerom.com

Best pizza
Sunny's

The lettering on the front door promises "party times" and this unashamedly retro joint certainly delivers on that count. Come for the Napoli-style pies laden with toppings such as chunks of charred pineapple, cured gabagool and green chilli salsa (cutlery is very much optional). Stay for the easy-drinking natural wines as a DJ cranks up

the volume and the dancing light of a mirror ball transforms the main room into a late night disco.

○ 17 Solomon Street / 0455 522 356 / sunnys.pizza

Best views
Sól

Rising from the Neoclassical sandstone railway station, the copper-coloured Eos hotel is eye-catching. But the best views are from inside the ninth-storey restaurant that towers over the River Torrens as it winds from the verdant Adelaide Hills to the glittering ocean. A firm focus on sustainability translates to a plant-forward menu of fresh produce, much of it drawn from within eyesight. ●

○ Level 9, SkyCity Adelaide, North Terrace / (08) 7077 3960 / skycityadelaide.com.au

