



# Five Thousand

## EATDRINK

### East End Providore

Annika Barrett, 1 August 2013



So, I'm a little obsessed with premium pancetta. Some may call it an addiction; I personally prefer to think of it as dedication to quality produce. Inevitably, the specificity of my cravings motivates time-consuming commutes to the Central Market, resulting in crowd-induced claustrophobia, and me spilling freshly blended beetroot juice all over my clothes. True story; don't ask. Luckily for my wardrobe, not so much my waistline, East End Providore on Ebenezer has opened up, cutting down the distance of my pilgrimage for pork, and providing a space, sans the crowds, in which to pick out all essential ingredients for a meal, or to let them whip one up for you.

Neighbouring Adelaide's top denim destination, RHD, the newly opened Providore contributes to the sense of community thriving in the backstreets of the East End, illustrating that the CBD is no longer just an economic and business centre, but rather a growing cultural and culinary hub. The Providore is beautifully decked out, in a way that is intimate – think shared tables – without being cramped. The kind of place where, equally comfortably, a couple will breeze in to buy a pair of mandarins, and a business man will bring a client for coffee.

Here, the shelves are packed full of everything of quality imaginable – from pasta and peanut oil, to rice and romanesco cauliflower – designed to be sampled at home or in house, with sourdough whipped off the shelf to make your poached chicken sandwich, and pear and prosciutto freshly sliced for your salad, as you sip away on your freshly brewed, locally roasted Cirelli coffee. Whatever your obsession, the East End's newest eatery certainly won't disappoint, unless it's pancetta, in which case I apologise; their stock is significantly depleted.