

lifestyle

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Former Magill Estate chef Jock Zonfrillo to open restaurant and bar in Adelaide's East End

- by: Food Editor SIMON WILKINSON
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Chef Jock Zonfrillo is opening his own restaurant and bar in the East End. Picture: Matt Turner
Source: News Limited

Former (<http://www.adelaidenow.com.au/...magill-estate.../story-fni0dgif-1226703205385>) **Magill Estate** (<http://www.adelaidenow.com.au/...magill-estate.../story-fni0dgif-1226703205385>) **chef Jock Zonfrillo will open his own restaurant and a separate bar on the site previously occupied by the Universal Wine Bar in Rundle St East.**

The twin venues will be known as Street, a vibrant bar with casual food and cocktails made with house-produced spirits, and Orana, a more intimate setting for about 25 diners.

The announcement comes as Zonfrillo's former employer Magill Estate prepares to open this week with new executive chef **Scott Huggins** (<http://www.adelaidenow.com.au/...magill-estate.../story-fni0dggg-122667305028>) .

Zonfrillo left Magill in March this year after leading it to The Advertiser Restaurant of the Year title in 2011,

before closing for a redevelopment project that went on for nearly two years.

Scottish-born **Zonfrillo** (<http://www.adelaidenow.com.au/news/the.../story-e6frefb3-1226058420556>), who worked in London with kitchen icons including Marco Pierre White, has lived in Australia since 2000.

Since settling here, he has become passionate about Australian native ingredients and how they are used by indigenous cultures, living with Aboriginal communities around the country.

The food at Orana, which means "welcome" in several Aboriginal languages, will reflect this interest.

"Australia offers some of the greatest produce in the world," he says, "and we still have a vast wealth of ingredients and food culture that remain, on the whole, undiscovered.

"At Street and Orana, I simply want to offer food that tastes of this amazing country, in particular from South Australia, in an easygoing, upbeat, fun environment. This is an exciting time for Australian gastronomy and I am looking forward to offering my own take on that."
