

the City

## Food adventurer is on the case



KYLIE FLEMING

**Y**oung city lawyer, Danielle Gargaro, 30, calls herself "the unofficial foodie" and mixes her legal-eagle career with a love of dining out.

Danielle is a senior associate at Botten Dnistriansky Kellis Lawyers, where she specialises in insurance law and litigation. "We have a longstanding tradition of going to the Star of Siam for lunch every Friday, and, in fact, you'll find most of the legal profession there on a Friday," Danielle says.

"I love it there, and Jasmin (at front of house) is an absolute legend."

Lucia's in the Central Market is another favourite hangout with the legal fraternity, but Danielle also loves the Lavazza coffee at Thyme Café, near her office in Victoria Square.

Danielle and her husband, Simon, live at North Adelaide, where they love pubs, The British Hotel and The Lion.

She says they also enjoy the food at Argentinian-themed restaurant, Sosta, in Rundle St, and Parwana in Ebenezer Place.

Danielle is part of a group of foodies who catch up for dining adventures.

"There are about six of us and we catch up at least once a month, and always make sure we go and check out new places," Danielle says.



Danielle Gargaro is a lawyer who calls herself an 'unofficial foodie' and enjoys exploring Adelaide's best dining spots. Picture: DAVE CROWNE

### Legal lunch

Star of Siam, 67 Gouger St



Danielle says she won't be diverted from her favourite lunch menu dish which she calls "the number 3 with chicken" or Kao-Lard-Nar. "I love it, the combo of chicken, steamed vegetables, rice and a Thai-style oyster sauce. There's no point in even trying to get me to order something else! It's a good lunch dish because it's light and fresh so you don't get tired at your desk when you go back at work."

### Coffee spot

BTS, 33 Pirie St



Coffee, tea and cupcakes are the go at BTS (aka Better Than Sex). The candy-striped cafe, which now has a sister venue in Gouger St, is one of Danielle's favourite CBD spots. "I love this place for the coffee, the really friendly staff and the little cupcakes which are a bite-sized and don't feel like too much of an indulgence." All BTS cupcakes and frostings are made from scratch using local products such as Jersey Premium Fleurieu Milk and Kangaroo Island Free Range Eggs.

### Best Italian

Pizza e Mozzarella Bar, 33b Pirie St



Danielle's husband Simon and some of her closest friends have Italian heritage so Italy's cuisine is one of her favourites. "I really love the rustic Italian feel to this place, it has that traditional nonna's kitchen vibe with the retro furniture," she says. "They do great salumi and buffalo mozzarella plates, their wood oven pizzas are the best and there's a good selection of Italian wines."

## Short bites

### Forage out food



Celebrate the flavours and fun of the Central Market during Market Week (September 2-6) with food

activities for young and old. One of the key events is called Fine Food Forage which is a self-guided tour and gastronomic journey around the market and includes more than 10 stops, a market bag, merchandise and a map. Fine Food Forage is \$30 per person. The self-guided tours are available on Tuesday, September 2, to Friday, September 5, between 9am-4pm and Saturday, September 6, 9am-1pm. [adelaidecentralmarket.com.au](http://adelaidecentralmarket.com.au)

## Mother of taste



Hot new wine bar Mother Vine has opened with a bang in Ebenezer Place (22-26 Vardon Ave).

The exceptional drinks list offers wines in a tasting size, by the glass, carafe (carafees made by SA glass blower Nick Mount) and bottles. Don't miss consulting chef All Seedsman's wine-friendly food. Small plates (\$15) include delicious duck rillettes with orange and onion marmalade or rustic meatballs in a tomato, olive and anchovy sauce. Bigger dishes (\$25) range from beef, saffron and date tagine to duck leg confit.

## It's not Nutella

The City's reporter and resident sweet tooth Sophie Perri has made a tasty discovery. Hello Yes cafe (12 Eliza St) are making their own version of Nutella called Notella which is 100 per cent vegan. It's pretty labour intensive to make and they sell it by the jar for \$12.

11-12 OCT

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