

Lifestyle

# The Advertiser

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Lifestyle

## Newcomer Orana named SA's top restaurant in the 2014 Restaurant & Catering SA Awards for Excellence

- by: Simon Wilkinson Food Editor
- From: The Advertiser
- August 05, 2014 12:00AM

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Chef Jock Zonfrillo pictured at his restaurant Orana, Rundle Street. Orana has been named as SA's best in the 2014 restaurant awards. Picture: Matt Turner

Source: News Corp Australia

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ORANA, the native food specialist that has thrilled diners since opening less than a year ago, went straight to the top when it was named Restaurant of the Year in the annual industry awards last night.

The small dining room upstairs in Rundle St, Adelaide, won the ultimate accolade in the 2014 Restaurant & Catering SA Awards for Excellence

With pioneering Scottish owner/chef Jock Zonfrillo (<http://www.adelaidenow.com.au/lifestyle/sa-lifestyle/the-gospel-according-to-jock-zonfrillo/story-fnizi7vf-1226854686887>) at the helm, Orana has also been given the highest-ever score in reviews published in The Advertiser.

In other major awards announced at a function at the Entertainment Centre, (<http://www.adelaidenow.com.au/lifestyle/sa-lifestyle/full-list-of-winners-at-the-2014-restaurant-catering-sa-awards/story-fnizi7vf-1227013394012>) Philip Pope from the National Wine Centre was named Chef of the Year, while Thai hotspot Golden Boy was Best New Restaurant. The Individual Hall of Fame and Lifetime Achiever Award was presented to Jim Carreker from Appellation at the Louise for establishing a world-class restaurant and accommodation venue in the Barossa Valley.

**SEE THE FULL LIST OF WINNERS HERE** (<http://www.adelaidenow.com.au/lifestyle/sa-lifestyle/full-list-of-winners-at-the-2014-restaurant-catering-sa-awards/story-fnizi7vf-1227013394012>)

The Most Popular Restaurant category — which is decided by public vote — was taken out by CBD favourite Peel St.



Chef Philip Pope of the National Wine Centre.  
Source: News Limited



Chef Jordan Theodoros at his Peel St restaurant.

Source: News Corp Australia

R & CSA chief executive Sally Neville said the “amazing flavours” from Peel St chef Jordan Theodoros had broad appeal.

“Peel St has fabulous cooking skills without any pretensions,” she said.

“That’s why I think it has been such a runaway success. I have no doubt it is one of the new restaurants that will go from strength to strength.”

On the other hand, Orana, which on most nights offers a set menu starting with 20 small snacks, “pushes the boundaries”.

“But they are managing to put together a unique product that has great customer appeal,” she said.

“Though it’s a non-traditional restaurant in terms of its decor and size, it is doing a fabulous job and is well regarded by those who eat there.”

Ms Neville said Philip Pope had “done great things for the National Wine Centre ... and he does a lot of work for charity and is highly regarded as a chef and mentor”.

Jim Carreker had made a great contribution to the state’s tourism by creating a fine dining experience at Appellation and “adding to the reputation of the Barossa”, Ms Neville said.

For the first time, some of the awards have been split into Formal and Informal categories.

Ms Neville said this recognised a change in dining preferences.

“Family groups and young people starting to go to restaurants want a less formal dining experience,” she said.

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 **Stuart** 33 minutes ago  
 It's exciting that Adelaide is still producing top quality restaurants, from what I've heard about Orana, we might actually start to be recognised for it

[Like](#) [Reply](#)

 **Don Key** 1 hour ago  
 Bet ya they are all Simon's mates.

[Like](#) [Reply](#)

 **Steve** 1 hour ago  
 I had lunch at Peel st a few weeks ago, it went for eight hours, can't remember what I ate, but I do remember it was great!!!!

[Like](#) [Reply](#)

 **Don Key** 21 minutes ago  
 @Steve So if you can't remember what you ate how do you know it was any good?

[Like](#) [Reply](#)



Michaela

2 hours ago

Pierre, this isn't the first public sook you've had about the pricing at Orana. It's a high end, special occasion restaurant and it charges accordingly. Before you decry their pricing, maybe attend the restaurant and see what you get for money. If you can't or don't want to pay to enjoy the Orana experience, then that's cool - no one is holding a gun to your head and forcing you to make a reservation. Go and get yourself a value meal instead, hey bro?

7 Like Reply



Pierre

4 hours ago

For what is charged per dish, it would want to be good!!!

3 Like Reply



Dave

1 hour ago

@Pierre Good to see every Adelaide success story brought to earth with a cynical comment.

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