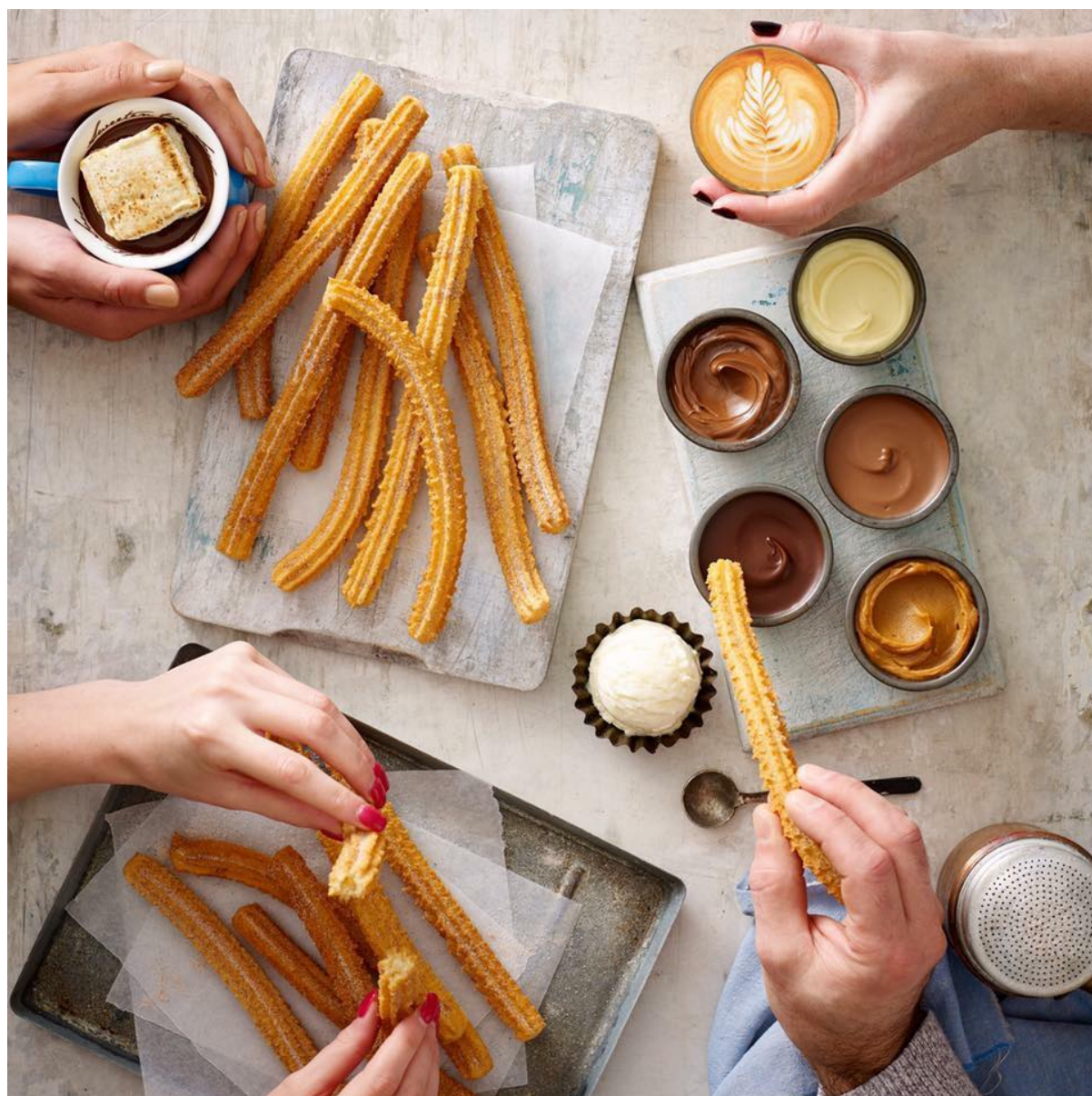


A DESTINATION DESSERT: RUNDLE STREET

DECEMBER 21
BY MIRNA TASLIDZA

Food / Adelaide Food / Adelaide Restaurant



As much as we do love the fitspo life; there is always a time and place for a naughty but equally soul-satisfying dessert. We've scouted the best dessert bars down Rundle Street to kick back and indulge in this summer.

undoubtedly our go-to gelateria. And it isn't hard to see why when each irresistibly rich and creamy gelato flavour is made fresh daily by an in store artisan gelato maker who churns each batch using traditional Calabrian recipes. We can't get enough of the Burnt Caramel and Pecan Gelato, with its sweet and fragrant nutty flavour; or the classic Italian Affagoto, a true Italian espresso experience accompanied with crushed amaretto biscuits. Can't have dairy? No problem! Gelatissimo is also home to some of the most delicious dairy-free sorbets — perfect for those warm summer days ahead.

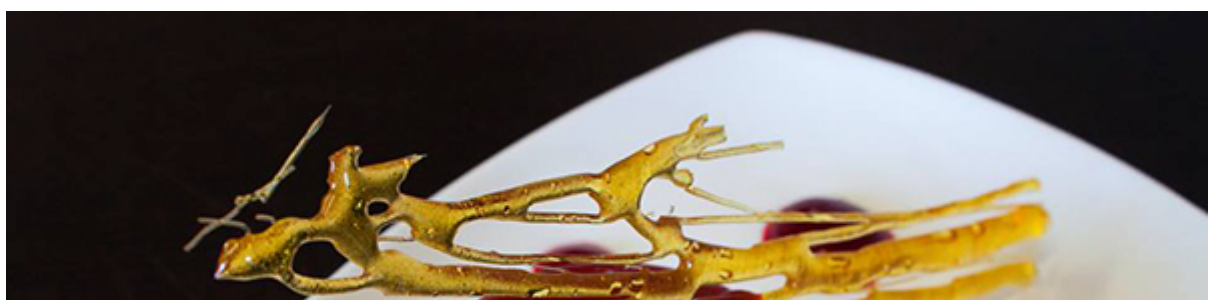
280 Rundle Street, Adelaide
gelatissimo.com.au



COCOLAT

Nestled among a plethora of delicious eateries that call Rundle Street home you will find Cocolat, an artisan chocolatier and patisserie offering food lovers the perfect mouth watering and blood-sugar raising dessert. Crowd favorites include the Harry Hazel Bomb, made from hazelnut moose atop a layer of soft sponge and encased in a decadent dark chocolate glaze — it's a 10/10 dessert. If you prefer your dessert a little bit more fruity then you cant look past raspberry cheesecake, made with creamy white chocolate mouse swirled with sweet and lightly tart raspberry coulis.

281 Rundle Street, Adelaide
cocolat.com.au





SAN CHURRO

It's a fact; we love churros. From its golden crispy exterior, soft and fluffy interior and utterly irresistible sweet sugary coating. It's safe to say this saucy Spaniard has us hooked. Luckily we have San Churros on Rundle Street to make our churros fantasies a reality. Made to an authentic Spanish recipe, San Churros cook their churros fresh to order. Crispy and golden, their churros are dusted in cinnamon and icing sugar and are filled or served with luscious chocolate.

Shop 5, 300 Rundle Street, Adelaide
sanchurro.com



STEVEN TER HORST

With artisan chocolate creations like the Mexican Jumping Bean, made with a single origin cacao bean roasted encased with decadent dark chocolate; and the Janette, made with a luscious raspberry ganache, fruit puree and a hint of Framboise liqueur— you know Steven Ter Horst on Rundle Street is the only choice for mouthwatering chocolate masterpieces.



MAX BRENNER

Chocolate pizzas, chocolate fondue towers and DIY chocolate glazed ice-creams – sounds like something dreams are made of? Luckily for us cult master chocolatier Max Brenner has just opened their first South Australian chocolate bar down Rundle Street. The new Max Brenner chocolate bar can be found in the space that once was Eros Ouzeri. If your yet to experience the deliciousness that is Max Brenner, than there White chocolate crumb cheesecake with fresh strawberries and pure melted chocolate is a good pace to start. Or if you're after something a wee bit more decadent, then you cant go past their Spectacular choc-fudge brownie sundae, made with double chocolate ice-cream, choc-nut fudge brownie chunks, caramelized pecans and chunky waffle balls – it's every chocoholics dream come true.

277 Rundle St, Adelaide

maxbrenner.com.au







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Introducing: DIGS AT BIGS Record Fair

1 comment • 20 days ago•



Nick — Gonna be good! Shout out to Anthony Puliatti for the poster and event name. Hit him up for more slick design

Adelaide Abroad: Nick Boundy

1 comment • 4 months ago•



CrystalFissure — Legend! Can't wait to hear more from M4.

Introducing: Pallet Home + Table

3 comments • 3 months ago•



Brett In-Nairne — The boys are an inspiration and have created something from nothing that no-one saw coming.

What's New on Rundle Street East: Iberia and Max Brenner

1 comment • 5 months ago•



Garry Zhang — I've tried Iberia Café and must admit the atmosphere and the food is amazing. The mixing plate is

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