



WHAT'S NEW ON RUNDLE STREET EAST: IBERIA AND MAX BRENNER

APRIL 5
BY TAMMY TU

Food

While they have always had us covered for all our shopping and good food needs, **Rundle Street East** has welcomed some new kids on the block in the last couple of months. Adelaide meet **Iberia** and **Max Brenner**, your two new dinner time favourites and both extremely welcome additions to their already quality-focused dining and drinking scene.

IBERIA



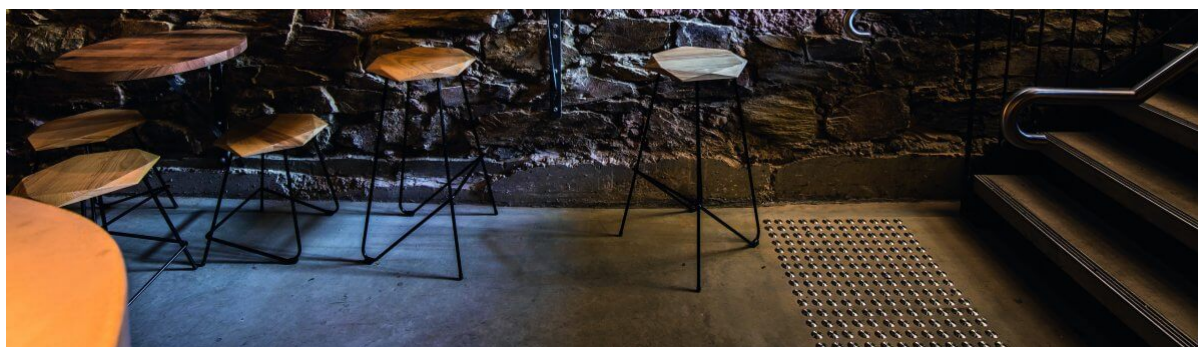


From the same guys who brought you another Rundle Street East favourite, Exchange Specialty Coffee comes **Iberia**. Inspired by the Iberian Peninsula, the food and drinks that are served here are very much influenced by what you can find in Spain and Portugal. Think a menu of preserved meats, fish and vegetables to share as you would Europe as well as some larger plates like whiting or beef flank with an excellent tximitxurri. Our must try is the anchovy cracker – yes, an odd sounding combination but so delicious. Wine and dine in the beautifully built and carefully thought out interior – light and bright upstairs then pop down stairs to the bar for a bit more of a mysterious, Spanish cave feel thanks to the exposed brick walls.

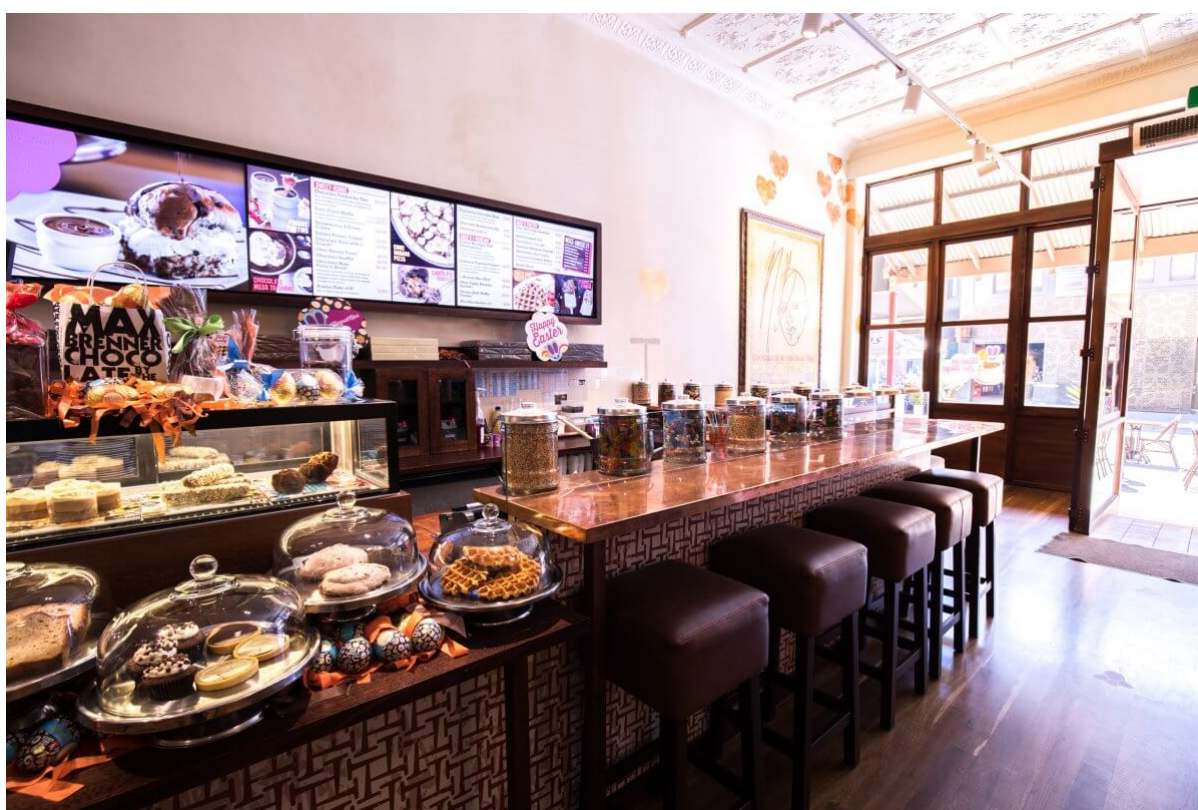
279 Rundle Street, Adelaide.

iberiaadelaide.com.au | [@iberia.adl](https://www.instagram.com/iberia.adl)





MAX BRENNER



For your after dinner treat, why not pop into Rundle Street East's new sweet tooth heaven **Max Brenner**? Actually, you probably don't need to hide it behind a dessert pretense – just drop in when you need a pick me up. From their selection of decadent ready-made treats (our pick is the Addictive Praline Cigar – which really is addictive) to their chocolate fondues and authentic, old-school style milkshakes, there's just so much to choose from. You'll probably have to make a few trips just to try it all. So whether it's date night, hanging out with friends or somewhere to pop in for a quick coffee or hot chocolate, Max Brenner have you sorted.

277 Rundle Street

maxbrenner.com.au | [@maxbrenner](https://www.instagram.com/maxbrenner)





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Garry Zhang • 5 months ago

I've tried Iberia Café and must admit the atmosphere and the food is amazing. The mixing plate is divine. I will come back for sure. However Max Brenner is a disappointing! Seriously, overpriced and frozen desserts, "fake chocolate" pure cocoa mass, sugar and fat. =(

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

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Melbourneyum — Great write up and gorgeous pictures as usual

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raymondking — Boy its gonna look & be great (by the way there is a hell of a lot of gybrock)

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