MADELAIDE//REVIEW

A 20-year-old cultural enthusiast reviewing Adelaide's funkier side.

STREET ADL//

by Madeleine Dunne

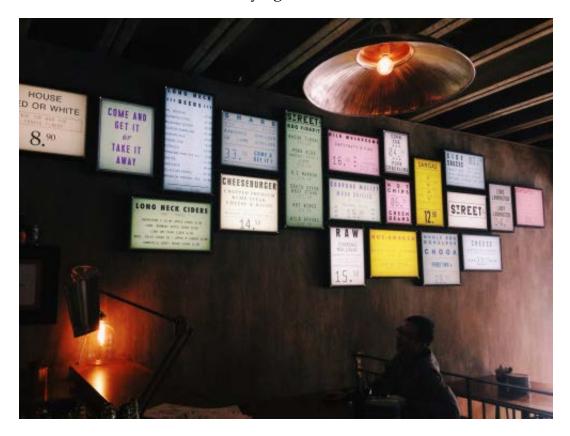


(https://madelaidereview.files.wordpress.com/2014/07/img_7292.jpg)

That's right readers, I'm answering the #1 question on each and every South Australian's lips: is STREET ADL anywhere near as sexy as its Scottish owner Jock Zonfrillo?

Opening in November 2013, STREET ADL is the new kid on the Rundle Street block. Owner and head chef Zonfrillo (swoon) has made it his mission to "discover more about the tastes and flavours of our native and indigenous surroundings". The fact that it took an (insanely hot) Scottish chef to so accurately embody numerous native Australian ingredients does make you question what thought processes have been going through every other South Aussie chef's mind – however, this is beside the point. With the (pricey) Orana upstairs and more relaxed STREET ADL downstairs, Zonfrillo's food culture has been established as a force to be reckoned with.

Old pal Suzannah and myself made our way to STREET ADL one dark, rainy Friday afternoon for celebratory end-of-uni-semester munchies. There's no denying that there has been a significant level of hype surrounding the new venue – especially since Zonfrillo's appearance on Masterchef 2014 – so my expectations were understandably high. Although only a few patrons were present, the fresh, exciting and original vibe of the place was hard to ignore. But, of course, it is inevitably all about the food – so, Zonfrillo, show me what ya got.



(https://madelaidereview.files.wordpress.com/2014/07/img_7291.jpg)

Note to anyone planning on trying out STREET ADL; do not bother searching high and low for the menu like a headless chicken (me). It is on the wall. I think my brain has become accustomed to ordering a burger if its on the menu; so the Cheeseburger with chopped premium rump steak, cheese & bacon it was, with a side of hot chips. Suzannah went for the Pulled Kangaroo Sanga; she'd had it there previously and said it was delicious. Plus, with such a vast array of spirits on display, we couldn't look past a sneaky gin & tonic to accompany our hearty lunches; I opted for a gin released by <u>The West Winds (https://www.facebook.com/TheWestWindsGin)</u> in celebration of World Gin Day called The Broadside. Infused with sea parsley, lemon verbena and Margaret River ocean water, how could I say no?!



(http://madelaidereview.files.wordpress.com/2014/07/img_7288.jpg)

Cheeseburger: One word – blood. I fancy myself as quite the foodie when I come out with pretentious lines such as "the bloodier the better" or "still moo-ing", but this time around I was genuinely surprised when my burger patty didn't stand up and walk onto Rundle Street. Don't get me wrong, the premium rump steak was of the utmost quality; yet the burger was effectively ruined by both the top and bottom bun being completely soaked in blood shortly after my first bite. With popular joints <u>Burger Theory (http://madelaidereview.wordpress.com/2014/06/23/burger-theory/</u>) and Fancy Burger in close walking distance, this is a mistake that STREET ADL cannot afford to make. However, other elements were tasty and I still finished it off. Definite room to improve – I feel like I caught them on a bad day. 2.5/5



(http://madelaidereview.files.wordpress.com/2014/07/img_7289.jpg)

Pulled Kangaroo Sanga: The empty box that lay in front of Suzannah only minutes after receiving her meal says it all. I didn't get a nibble, but in her words: "it was everything you wanted a pulled kangaroo sandwich to be: meaty, salty and sweet. But it was better the first time I had it – it was a little cold this time and I wish it was bigger!" 4/5



(https://madelaidereview.files.wordpress.com/2014/07/img_7287.jpg)Hot Chips: Crispy, golden and the perfect accompaniment. Would've been a tad more impressed if they were hand-cut/had a little more originality to them. 4/5

The Broadside Gin & Tonic: My seaweed-infused gin was to die for. TO-DIE-FOR. I couldn't get enough and definitely would've had more if it wasn't 1pm on a Friday. Points for using Fever-Tree Tonic. 5/5



(http://madelaidereview.files.wordpress.com/2014/07/img_7290.jpg)\$\$\$

- I'm still undecided whether \$14.90 was worth it for my bloodburger cheeseburger. Cooked properly, I'd say so.
- The service here was totally worth the somewhat steep prices plastered on the wall it was some of the best I've experienced in Adelaide in a long time. The barman almost scared me with his impeccable knowledge of the various, quirky spirits they had available. It's unfortunate that you pay before you eat, because I definitely would have tipped these superstars given the opportunity.

VIBE

• STREET ADL perfected the rainy Friday lunchtime balance of feeling relaxed yet like you're eating somewhere really special at the same time. Loved it.

TIPS

- Every Sunday from 5pm the bar serves a variety of gins that are infused with native Australian ingredients. If you're a gin enthusiast comme moi, apparently this is seriously worth checking out. If anyone wants to join me for Gin Sundays, please get in touch.
- Keep an eye out for Jock Zonfrillo. You won't be disappointed.

OVERALL RATING: 7/10

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So, is STREET ADL as sexy as its owner? Almost. There's no doubt that I'm going to give it another chance. I'm sure that they have potential to excel in all areas, so here's hoping that round two shows me what they've really got to offer. I feel as though a 10/10 certainly wouldn't be out of reach for this hip new joint. Time will tell.

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STREET ADL is located at 285 Rundle Street, Adelaide 5000 and is open 7 days from 11am until late. Check out their website <u>here (http://streetadl.com/)</u> or their Facebook page <u>here</u> (<u>https://www.facebook.com/streetadl?ref=ts&fref=ts</u>]!

Photo credit: me... Always me

PUBLISHED: July 23, 2014 (2014-07-23T07:31:27+0000) FILED UNDER: FOOD TAGS: adelaide review : burger review : east end : jock zonfrillo : madelaide review : orana : rundle street : rundle street east : south australia : street : street adelaide : street adl : street adl review

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