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DINING IN
SOUTH AUSTRALIA



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AUSTRALIAN CUISINE

Contemporary Australian cuisine is defined by its fusion, emerging from a hotpot of multiculturalism. A rich history of Pan-Asian and Mediterranean influences from immigrant populations, combined with the local flavours of regional Indigenous peoples, and high-quality local seafood, meats, and produce form the broad palate of Australian cuisine.

With less emphasis on tradition and more commitment to innovation, these many global influences result in eclectic, lovingly-made menus that can be found across the country, from fine dining restaurants to the humble outback pub. Sophisticated tapas options alongside authentic laksa, botanical-infused crème brûlée and the humble chicken parmigiana can all be found together, reflecting Australia's diversity without compromising quality.

Seasoned with personable service, and an emphasis on quality wines and other artisanal beverages, Australian dining tells a story of history and place. Whether it is a casual lunch or a degustation dinner, there are options to satisfy and delight every palate within the rich tapestry of Australian culture.

QUICK FACTS:

- At most restaurants, it is highly recommended to pre-book dining reservations
- In some cases, venues do not accept pre-bookings & dining is available on a walk-in basis only
- Some restaurants may require credit card details upon booking. Your Travel Designer will happily assist with reservations where possible
- Throughout the festive season, venues may close or operate on an adjusted schedule, & holiday surcharges may also be applied

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DINING IN ADELAIDE

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AFRICOLA - East Terrace

Africola is a popular restaurant located in Adelaide's trendy East Terrace. It is known for its unique and vibrant atmosphere, as well as its focus on African-inspired cuisine. The restaurant was founded by chef Duncan Welgemoed and has gained recognition for its bold flavors and creative dishes.

ORSO - Rose Park

A contemporary Italian eatery infused with European influences. Situated in a beautifully renovated 150-year-old bluestone building, Orso is known for its chef's selection, plus a wide selection seafood, pasta & wines. Next door, the adjoining Willmott's is an ever-evolving space that shifts from a vibrant café and delicatessen by day to a sophisticated wine and cocktail bar after sunset, ideal for pre-dinner beverages.

RESTAURANT BOTANIC - Adelaide Botanic Gardens

Restaurant Botanic is a celebration of place and time. The place is the stunning 51-hectare Adelaide Botanic Garden that surrounds the restaurant and inspires everything our guests touch, taste, and experience. Chef Justin James, presents over 26 different flavor combinations in a menu that ebbs and flows with the seasons.

FUGAZZI BAR & DINING ROOM - Leigh Street

Fugazzi is one of South Australia's leading restaurants. The New York-inspired Italo-American bar and dining room is a culmination of world-class food, great service, and a fun, high-energy working environment in the heart of Adelaide's CBD.

SHŌBŌSHO - Leigh Street

A lauded destination emphasizing Japanese yakitori and grilled fare in a rustic-chic space with a bar, Shōbōsho blends smoke, steam, and fire; ancient traditions of Japanese yakitori, with the finesse, skill and texture of all that is raw, cured, pickled, and fermented. Since its inception, Shōbōsho has won a swag of accolades including One Hat (Australian Good Food Guide Awards), Top 100 Restaurant (2018, Australian Financial Review) and Top 100, 2019 Gourmet Traveler Restaurant Awards.

OSTERIA OGGI - Pirie Street

The talented creators at Osteria Oggi have developed sophisticated Italian food, inspired by tradition but in keeping with today's tastes and the best available produce. The Italian piazza setting in the heart of the CBD is complete with a cobblestone floor, arches, arbour, meat room, private cellar, intimate booth seating, and a mezzanine-level kitchen.

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DINING IN ADELAIDE HILLS

HARDY'S VERANDAH RESTAURANT - Crafers

Hardy's Verandah Restaurant celebrates the tradition of luxury. It offers a refined lunch menu throughout the week, elegant high tea on weekends, and a famous fine-dining dinner experience. Coupled with breathtaking panoramic views across the Adelaide Hills, Hardy's Verandah promises an unforgettable epicurean journey.

MOUNT LOFY RANGES VINEYARD - Lenswood

An all-encompassing destination for wine tastings, functions and mouthwatering local cuisine with enviable views. The team, led by Head Chef Jesse White, delivers a premium dining experience with an emphasis on sustainability and food provenance, offering the finest local and regional South Australian produce.

FRED EATERY - Aldgate

FRED Eatery is a friendly, fun environment to enjoy fresh, approachable and flavor-driven food utilizing locally sourced produce in a welcoming contemporary setting. FRED provides the ideal destination in the Adelaide Hills for the local community and visitors alike – whether it be a coffee or meal at the Eatery or shopping for unique gifts and designer homewares.

PENFOLDS MAGILL ESTATE - Magill

The estate is situated at the foothills of the Mount Lofty Ranges, providing a picturesque setting for wine enthusiasts and food lovers. The restaurant offers a fine dining experience, pairing excellent cuisine with a selection of Penfolds wines. The menu features seasonal and locally-sourced ingredients, matched with wines that complement and enhance the flavors of each dish. Guests can enjoy panoramic views of the vineyards and Adelaide city from the restaurant, adding to the dining ambiance.

HAHN & HAMLIN - Hahndorf

Hahn & Hamlin is a sophisticated restaurant that celebrates South Australian produce. Located in an original 1800s cottage, the fresh and elegant space features the works of local artists on the walls while the front terrace and back courtyard make ideal alfresco locations to sip a coffee or glass of wine. Local produce is at the forefront of the delicatessen-style menu with South Australian products making an appearance in almost every dish. The build-your-own cheeseboard makes the perfect afternoon snack to accompany a Barossa wine.



DINING IN — THE BAROSSA VALLEY —

APPELLATION RESTAURANT - Marananga
The award-winning, light filled establishment is framed by large windows with restful views to the vineyards and rolling hills beyond. Appellation’s culinary team works with the rhythms of the seasons, harvesting from the kitchen garden and sourcing fresh produce from the Barossa community’s growers and farmers. Dishes tell the story of the moment, the season, the landscape and the community in an unforgettable taste of the Barossa.

FINO AT SEPPELTSFIELD - Seppeltsfield
Located in the Seppeltsfield village next to a cellar door and overlooking the iconic Seppeltsfield fountain, guests and locals have continued to enjoy the original Fino ethos of produce, provenance, and the simplicity of sharing a meal. Head chef Daniel Murphy continues to champion regional produce working with local producers to bring guests the best of the Barossa seasons.

ST. HUGO RESTAURANT - Rowland Flat
Executive Chef Simon Hicks adapts to what produce the season brings him to create flavorsome dishes bursting with life on your plate. Using his exceptional creative cooking skills, chef Hicks allows the natural flavors of the produce to shine through without overpowering each perfectly-paired accompanying wine.

VINO LOKAL - Tanunda
Vino Lokal is an inclusive bistro-style restaurant space in the heart of the Barossa Valley that celebrates collaboration, craftsmanship, good food and the art of winemaking. The curated wine list showcases exceptional local wines, capturing the unique narratives of terroir and artistry in the Barossa. VIno Lokal’s appreciation for small producers is demonstrated with their spotlight throughout the wine list.