

# The Forager: SA's choicest food news

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Welcome to *InDaily's* new weekly food column.

*The Forager* will be your source for the latest South Australian food news – openings, closings, produce, chef movements, hot spots, local food trends and more.

## Burger Theory boys get the keys

Fans of Adelaide's original and most popular food truck, Burger Theory, have only a short wait until the lads open their permanent city joint off Rundle Street.

The boys get the keys to the restaurant today – and some changes are afoot for fans of the best burgers in town.



Burger Theory's Dan Mendelson and Rob Deans receiving the keys from developer Steve Maras (centre).

Fit-out of the premises, on the corner of Union Street and Ebenezer Place, is expected to be complete for a mid-September opening.

Rob Deans from Burger Theory says the permanent site will open up new possibilities including, for the first time, a vegetarian burger (they are experimenting with vego patty recipes now).

Grilling will be faster

and more consistent, thanks to a monster half-tonne electric grill that they're importing from the home of the hamburger, the United States.

Everything will be packaged for take-away, but customers will also be able eat in at the licensed premises. Further gruelling experiments are being undertaken into the perfect beer matches for BT's burger range.

The food truck will still be on the road, says Dean, but the opening of a permanent city restaurant was a natural progression for the business.

"A couple of the other (food truck operators) are looking at their options as well," Dean says. "It's a stepping stone, which is what it should be."

## Institutions close their doors

One of Adelaide's oldest pubs has closed its doors - but we hope it's only temporary.



The Kentish Arms in Stanley Street, North Adelaide, shut suddenly a few weeks ago after the licensee threw in the towel.

However, it is understood the owners of the historic premises, which was first licensed in 1848, want it to continue as a pub and are looking for a new licensee.

The watering hole has had its issues over the years, particularly with the close proximity of residential neighbours in the quiet North Adelaide street.

Meanwhile, another institution, the BBQ Inn at Glenelg, has closed after 38 years in business - an age in the restaurant game.

## Bar 9 makes the city jump

Glen Osmond Road coffee champs Bar 9 are opening a city outpost in a most unlikely location.



The Bar 9 crew are going great guns at Parkside, packing out breakfast services every Saturday and Sunday with their combo of comfort food, excellent coffee and exclusive tea.

The new venture, to be called Bar 9 Central, will be near the food court in the basement of David Jones, in the shop once occupied by T-Bar. With their commitment to a recycled/reused fit-out, the new CBD location seems odd - but Bar 9's Ian Callahan (pictured) says they're aiming to change perceptions.

Callahan says he was initially reluctant to take up an overture to open in the basement space, but decided it provided an opportunity to prove that shopping centre tenants don't all have to be generic chain stores.

"It's a good opportunity to shock people's perception about what it is to be in a shopping centre," Callahan says, adding that it will also give Bar 9 more buying power, particularly in relation to its high-end teas.

Bar 9 Central, while serving the same coffee, tea and some of the menu favourites from Parkside, will have its own distinct identity, including a new logo. It will be a relaxed place, with couches where you can sit back and enjoy Bar 9's excellent coffee which Callahan says will be at the heart of the new business.

On the food side, all-day breakfast will be supplemented by additional lunch offerings.

Expect to find Parkside favourites such as house-made baked beans with chorizo and Thai curry, along with soups, pulled pork buns and more.

A warning to fans of the legendary Bar 9 creamy truffled mushroom ragu - you'll still only be able to get that at the Parkside site.

Bar 9 Central is expected to open within a fortnight.

## Fine food apres footy

Torrens riverbank fine diner Jolley's Boathouse is eyeing the potentially enormous opportunity coming its way when the revamped Adelaide Oval starts hosting AFL footy next year.



Jolley's chef Tony Carroll (pictured) says the restaurant is experimenting with a concept called "Jolley's Members", where tables of eight are being offered in the upstairs dining room two hours before the bounce for every 2014 match.

For a modest price per head, you'll get a two-course meal and a drinks package, before taking the short stroll across the road to the Oval.

Carroll's pitching the idea to corporate types who want to entertain clients and take in the footy, without forking out for a corporate box.

He's also pondering offering a more casual pre-match offering, maybe a few sliders or good steak sandwich at the bar, or a civilised place for some post-match cleansers, but he doesn't want to interfere with his core business.

Carroll, who offers one of the most consistently good restaurant experiences in town, is not afraid of extra competition on the riverbank. In fact, he thinks the extra activity will be good for business.

Some of that competition is likely to come from the Oval itself, which is building a formidable food team.

The latest recruit is former Hilton executive chef Dennis Leslie, who has just started at the Oval as executive sous chef.

Leslie is an excellent and affable operator, known widely for his appearances on *Poh's Kitchen*.

