



A ZONFRILLO STRIKES AGAIN WITH RESTAURANT BLACKWOOD

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BY TOMAS TELEGRAMMA

Food / Adelaide Restaurant / Adelaide Food

In the midst of Mad March, Jock Zonfrillo has added yet another member to his culinary family, with the introduction of **Restaurant Blackwood** to the east end.

Blackwood has nestled comfortably into the space that once played home to **Street ADL**, with a bistro-style introduction to the art of native Australian cuisine. In fact, you could say that Blackwood eases you into the lesser-known style of cooking, serving as a perfect middle ground between the grandeur of its sibling **Restaurant Orana**, and the off-the-cuff feel of Street.

(As a side note, lovers of Street ADL need not fear, 'cause we have it on good authority that the Rundle St favourite is set to relocate to Henley Beach in the not so distant future!)

The fit-out feels familiar, but the subtle touches of class in the furnishings and native Australian décor give the space a sense of refinement that work to make it a complete sensory experience. While the light boxes that were part of the furniture for Street ADL have taken on a new life, telling a story of the Australian landscape, and giving you an insight into the ingredients you might find on your plate.





This attention to detail also rings true in the menu, which has been carefully curated to incorporate a number of ingredients that flow down from Orana.

Kick off your culinary experience with a contemporary take on an Aussie classic – charred potato damper, which we recommend you lather up with their house-made BBQ chicken butter. It’s a must-try.

Then move onto the **Raw kingfish**, karkalla, charred kelp and seaweeds, which is the perfect marriage of sea flavours. While the delicacy of the fish plays off against the crunch of the kelp to make it as much a flavourful experience as it is a textural one. The same can be said for the **Kangaroo tail**, which brings together spelt and wild greens in creating an earthier flavour profile.





Following on, we couldn't turn up the **hay-cooked pork with lentils and saltbush**. This premium cut is topped with a hay-infused cream that melds with pickled pine mushrooms to form a glaze that you won't be able to get enough off. And its pairing with a dry apple cider makes for a surprisingly sharp combination of flavours.

To finish, the kitchen have decided to bring the humble Australian muntie to the forefront, in creating a **Cooked and frozen apple tart** which sits inside a vanilla pastry casing... we guarantee you'll be licking the plate.





But if making decisions isn't your forte, why not leave your dining experience in the more than capable hands of the team at Restaurant Blackwood. The kitchen has put together a tasting menu that comprises some of the most popular dishes, to give you a feel for what our native cuisine is all about.

So whether you're looking to follow up an experience at Orana with something a little more accessible, or you want to foray into the world of native Australian cuisine, let the team at Restaurant Blackwood take charge of your culinary awakening.

Come here for: A celebration with a partner, or a group of friends

Bookings: 08 5567 8989

Of note: The tasting menu for \$90pp (food only)

Expect to pay: \$\$\$\$

Opening hours: Mon–Sun for lunch and dinner

Address: 285 Rundle St, Adelaide

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RestaurantBlackwood.com

Photography by Tomas Telegramma