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October 7, 2015

**Eating Out** 

# Celebrating our city's fine desia



esign is all around us, it really is everywhere you look, says Kara Growden.

The communications and project officer at Australian Institute of Architects is talking design at hot new pasta bar Osteria Oggi in Pirie St.

"From this chair to the table, the cut-lery, the crockery, the doors, the kitchen sinks and even the chefs in the kitchen

mastering their creations," she says. "Buildings and objects and things around us don't just magically appear, there's an incredible process to create all these things."

Kara is a driving force behind the Festi-

val of Architecture and Design (FAD) with 40 events to be held across the city, metro and regional areas to highlight the value of design (October 8-13).

"It's about celebrating the amazing cre-ative community here and people are starting to realise that now, feel good about it, be proud of themselves and, in that way, they're talking about it more,

"The festival will mean people can start to see who designers are, have a conver-sation with them and break down that

For more information visit fad.org.au



Kara Growden, one of the driving forces behind the Festival of Architecture and Design, enjoys a coffee at Osteria Oggi on Pirie St. Picture: MIKE BURTON

### ing means another sunny hour

Short bites

The sunny hour



Davlight savafter the working day to eniov a

wine on the way home. The latest water ing hole to open is Gypsy Dragon laneway bar in To-Dragon laneway bar in 10-pham Mall off Waymouth St. The new bar, with its graffiti wall, is a sibling venue to Kangkong restaurant. It has an outdoor bar, plenty of seating and bar foods from Kangkong's kitchen such as chilli salt squid or satay chick-en skewers. Look out for Vietnamese espresso marti-nis and craft beers.

#### Reno rumble



House in King William St is about to undergo renovations for six weeks

and will stage New York-style cock-tail nights called Electra Saturdays when it reopens. General manager Sam O'Leary says Adelaide has embraced the small bar concept but there are still very few places providing the pre-mium nightclub experience. Guests can frock up while trying elegant cocktails with house music and raisedbooths, which can be prebooked.

#### Osteria Oggi



There are so many things to love about this traditional Italian diner start-ing with their freshly-made pasta hanging in the kitchen window to dry, Kara says. "This place was de-signed by Stu-dio-Gram who

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are setting new trends in hospitality de sign and not just in Adelaide but interstate and overseas.

Kara says she loves Osteria Oggi's communal dining. "You can share a memorable meal with your family and friends but also strike up a conversation with the people next to you," she says.

### Maybe Mae 15 Peel St



"It's my favourite bar, I really love this late-night haunt," Kara says. "It reminds me of a bar we once visited when we were in LA called Musso and Frank which was where all the old Hollywood stars used to hang out and it has a really creative buzz about it. I feel that same vibe at Maybe Mae. I love the secret door, the classic fifties styling, leather booths, smooth jazzy tunes and the amazing cocktail list."

## Market Shed on Holland 1 Holland St



'I do believe good health is an investment and not just an expense," Kara says "The last few years my husband (AJ) and I have been focusing on eating more

Three

of my

faves

healthy food so for us it's really important to have a lot of local, organic and seasonal produce. "We just love going along and chatting to all the different sellers, they give you recipes and you go back and tell them how it worked out ... it's a really nice

part of our week." Kara has a foodie Instagram account (@vegosarefun) to share her love of vegetarian food and says there's no better place to shop than Market Shed.

#### Wine taste time

The National Wine Centre's Wined Bar is undergoing a major facelift with a new space designed for casual drinking and dining set to open early this month. Work has started on the second stage of the Wined Bar which offers the largest wine tast-ing experience in Australia. The new-look venue will feature natural finishes and about 2,500 wine bottles suspended from the ceiling.

## What's aid got Australian Aid to do with it? Join South Australian community leaders to discuss how Australian Aid is important to global poverty reduction and our own community. Guest Speaker: Senator Nick Xenophon Find out more: bit.ly/glenelgevent Place Holdfast Bay Bowls and Croquet Club 583 Anzac Highway Nth Glenelg (Cnr of Tapleys Hill Rd) **Date & Time** Thursday 15 October





**Time** 7:30pm–8:30pm