

Short bites



Martini collection

Martinis are always in fashion and The Collins Bar at Hilton Adelaide is bringing back its annual Martini Collection from June to August. There are five new concoctions with inventive flavour combinations, textures, spirits and garnishes. One of the drinks, The Noble Experience, is all about getting the person involved in the experience as it's served in four parts. It involves Tanqueray 10 Gin, Lillet Vermouth and a hint of grapefruit bitters. Other tips include the Black Forest, the Green Tea Martini, the Smoking Scotsman and the Rhubarb Bliss.

Winter menu

The Stag Hotel in the East End has launched a new winter menu which blends the bistro and bar selections into one offering. Small share plates include chargrilled octopus served with black bean, olive, cucumber and chilli jam and satay quail served with peanut relish and charred lime. Pub classics include The Stag burger. The hotel also now has wine on tap stored in fully recyclable kegs.

the source sa

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Reputation growing by design

KYLIE FLEMING



Young gun architect Erin Crowden's design cred keeps growing. The 28-year-old from Williams Burton Leopardi (WBL) designs private homes, restaurants and has also worked on five cellar doors/retail outlets in China for SA's Bird In Hand and the wine company's Chinese head office.

"The first cellar door we did over there we gave them a really stereotypical Australian experience, it was a bit over-the-top, but they loved it. It's been really nice since then to be able to show them what the real Australia is like rather than the hammed-up version," Erin says.

"They were quite fast-paced design and documentation jobs, so trying to translate all of that into pictograms (visual symbols) to get over the language barrier was a fun challenge!"

Erin, who loves working on private residences, is also designing a Spanish bar and restaurant about to open in Rundle St. "I'm married to a professional chef, Andrew, so food is a big part of our lives, and I also take my health and fitness pretty seriously so I'm at the gym every morning before work."

Erin is part of NAG (New Architects Group) supporting new architects and graduates within SA. She'll also be part of the Interiors Jury for the SA Architecture Awards this year.



Architect Erin Crowden having coffee at Abbots and Kinney

Picture: MIKE BURTON

Abbots and Kinney 78 Pirie St

"I love this place for coffee and pastries, it's my little decadent escape, I don't come here quite as often as I'd like, there are way too many temptations," Erin says. Baker and barista Jonny Pisanelli's sweet pastries walk out the door. It's hard to go past the Ugly Raspberry (pictured) or the sfogliatelle but savoury delights abound. Try a chicken licken (house-baked focaccia filled with cajun chicken, cucumber yoghurt, lettuce pepper jack-cheese and hot sauce), an oozy toasted sloppy joe or go sweet with a passionfruit crème brûlée doughnut.



Flinders Street Project 276 Flinders St

Erin is a fan of breakfast, coffee, pastries and cold-pressed juices at FSP. "I like taking people there who don't come into the city much, it's a part of town many don't get to, and they always walk in, look up and see all the spoons (spoon installation on the ceiling) and say 'this place is great.'" Brekkie fixes feature Asian-inspired scrambled eggs or a mushroom ragout while lunch can include house-baked baguettes with creative fillings and a coffee made with Veneziano beans.



Clever Little Tailor 19 Peel St

"When it comes to bars I think I have to go with my old favourite," Erin says. "I know it's been around for a while and it's not the latest city bar but it's such a great venue. When the new bars open it feels as if they have three weeks as the hip new bar and then somewhere else opens but this bar is still as good as ever." Whisky is a big thing. Pop in for a classic Ardbeg Scotch whisky, A Midwinter Night's Dram rye whisky from High West in Utah or a WhistlePig rye from Vermont.



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