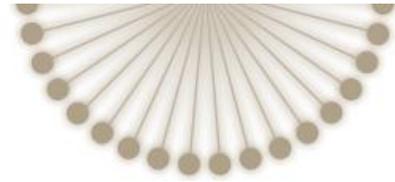


The Stirling Hotel

The heart of hospitality in the Adelaide Hills



Reviewed Dec09:

The Mallee Grill is the completely underated fine dining side to an establishment that has collected numerous awards for its funky bistro over the past few years. When we say completely underated we mean that literally, as you wont find this masterpiece listed in the Adelaide Food Guide or its likes at all.

Personally I'd like to leave it that way rather than see this little gem get overrun by eastern

suburbans keen to experience what one would have to place in the top 20 restaurants in Adelaide. But at the same time, The Mallee Grill deserves to be recognised and we think its for these reasons below:

The restaurant itself is a superb blend of stylishly old meets funky-new. High backed white leather chairs for dining ? Yes please and whilst you're at it I'll have my Moet by the glass along with the best of Shaw and Smith, Bird in Hand, Rockfords and the like all available by the glass or indulge in an exhaustive by-the-bottle list that focuses on the best of South Australia (just the way we like it!)

Restaurant manager Andrew Marshall has exceptional attention to detail and interpersonal skills that make you feel like a valued customer regardless of your number of previous visits.

Chef Gary Rule has created a menu that encompasses food styles from all corners of the globe and often exceeds expectations. Truth be known, we have tried a good deal of the menu, which in itself has over 11 mains on offer.

Our favourites dishes are:

Rocket and Champagne risotto with baby zucchini, leeks and asparagus, finished with fresh soft herbs ... this MUST be ordered with the prosciutto wrapped scallops!

And the 250g Eye fillet 'Rossini' topped with duck liver pate and baked, served with fried gruyere potato croquettes, grilled truss cherry tomatoes and Madera glaze.

Prices are more than reasonable with Entree's mostly in the teens and mains from \$26 to \$36.

The Mallee Grill also has a sophisticated cocktail bar that is ideal for pre-dinner drinks.

Diners are also advised that this destination is a must do in the middle of winter when the huge open fires are stoked up beneath the period marble mantles.