

Paris, October 15th 2026

South Australia joins the Guide MICHELIN with its first-ever restaurant selection

- The MICHELIN Guide South Australia 2027 restaurant selection debuts with 77 establishments: 1 Two MICHELIN Stars, 10 One MICHELIN Star and 16 Bib Gourmand
- Marking the Guide's expansion into South Australia, the inaugural selection showcases a rich diversity of culinary traditions shaped by fire, terroir and multicultural influence
- The selection also highlights 3 MICHELIN Guide Special Awards: Young Chef Award, Service Award, and Sommelier Award

South Australia has officially joined the global MICHELIN Guide map, marking the Guide's first-ever expansion into Australia. The MICHELIN Guide South Australia 2027 recognizes 77 restaurants honoring their craft, creativity and distinct sense of place.

After months of anonymous inspections, the MICHELIN Guide has awarded one restaurant in Adelaide, **Magill Estate Restaurant**, Two MICHELIN Stars. 10 restaurants have received One MICHELIN Star, 16 have been recognized with a Bib Gourmand for offering good food at great value, and a further 50 are included in the MICHELIN Selected category.

Gwendal Poullennec, International Director of the MICHELIN Guide, said:
"South Australia's debut has been very impressive. It speaks to a food culture of real depth, where exceptional produce, skilled chefs and an unmistakable sense of place come together. What struck our Inspectors was the sheer diversity on display – European, Southeast Asian and Japanese traditions sitting naturally alongside native ingredients such as quandong, lemon myrtle and native Australian meats, never as novelty, but as an honest expression of place."

From Adelaide's easy-going dining rooms to the restaurants within wineries of the Barossa Valley, McLaren Vale, Clare Valley, and Adelaide Hills, fire is the thread that runs through it all - wood and charcoal used not as a trend, but as a technique that lets exceptional local produce speak for itself. It is a food culture unburdened by rigid tradition, and all the more distinctive for it – technically refined yet relaxed, generous and unmistakably South Australian in its warmth."

Magill Estate Restaurant awarded two MICHELIN Stars

The sole recipient of Two MICHELIN Stars in the first edition in South Australia is **Magill Estate Restaurant** led by Chef Scott Huggins. Boasting an unbeatable location at the base of the Adelaide Hills and overlooking the vineyards of the world-famous Penfolds winery, this restaurant blends Australian products with precise technique in a 10-course tasting menu, which may reveal the likes of sea urchin with snow peas and tarragon or Spring lamb Wellington with kohlrabi. With warm, engaging service that makes guests feel right at home, wine is naturally integral to the experience, with the Icon pairing showcasing the full range of what local winemakers have to offer.

10 restaurants receive one MICHELIN Star

Anvers Restaurant: In an enviable location in the Adelaide Hills countryside, the panoramic views are worth the trip alone. Chef Connor Bishop's creative Long Story menu tells a tale of modern Australian cooking, with Paroo kangaroo, Murray cod and flavorful damper bread taking center stage, all simple in the very best way and completed by Anvers wines.

Aptos: Memorable evenings await here inside a fully renovated former church. Over three-plus hours across three different rooms, Chef Justin James presents a creative, product-focused tasting menu spotlighting native Australian ingredients.

arkhé: Located on "The Parade" in Norwood, this charming spot invites you to sip cocktails in the bar before nabbing a seat at the counter, where Chef Jake Kellie and his team cook impressive dishes over an open fire, such as Peking duck wontons with smoked duck broth and Eyrewoolf abalone.

Aurora at ILA: On the ground floor of the ILA Visual Arts Museum, Aurora stands out for its high-quality dining experience, centered around open-flame cooking and modern Australian cuisine infused with global influences. The menu is firmly produce-driven, reflecting the chef's philosophy through seasonal ingredients and thoughtful composition. Both meat and vegetable dishes carry depth and precision, while vegetarian offerings are as creative as they are refined.

Skillogalee Barrel House: Surrounded by rolling hills and vineyards, this restaurant offers a distinctly regional dining experience that reflects the character and rhythms of the Clare Valley. The kitchen focuses on honest, produce-driven cooking, drawing from local farmers and estate-grown ingredients to present contemporary Australian dishes.

Botanic: Set within a former teahouse from the 1800s where time seems to stand still, Chef Jamie Musgrave's tasting menu, dedicated to showcasing Australia's best ingredients, is equally worthy of your attention.

Esmay: Set inside the Hackney Hotel, Esmay's bright, sunlit dining room has a convivial atmosphere, with counter seats ideal for bantering with the chefs. Chef Alanna Sapwell traces the seasons, imbuing each dish with clever playfulness and a distinct worldview, such as calamari with kohlrabi seasoned with fish sauce for a unique Asian flavor.

Hentley Farm: Hentley Farm enjoys a charming, off-the-beaten path setting in the rolling hills of the Barossa Valley, inside a former barn where you'll walk through the kitchen to reach your table. The Discovery Tasting Menu by Chef Kyle Johns' presents seasonally driven cuisine, with dishes like flash-fried abalone atop creamy tomato rice and tender pork with fermented blueberry jus.

LVN Restaurant at Bird in Hand: In the rolling hills of Adelaide within the Bird in Hand Winery, LVN (the initials of the owner's daughter) enjoys delightful views and a dining room enhanced with contemporary art. Open for lunch only, the restaurant offers a tasting menu of high-quality ingredients selected by Chef Jacob Davey. Vegetables sourced from the onsite garden and farms add a touch of seasonality, with everything cooked over a live fire in the open kitchen.

Maxwell Restaurant: Inspired by the famed wine-making region's four seasons, Chef Fabian Lehmann oversees a creative tasting menu at Maxwell Restaurant, which sits above the family-owned vineyard in McLaren Vale. Chef Lehmann threads his personal experiences in Europe and the Nordics with exceptionally high-quality ingredients, delivering complex, distinctive dishes with a global bent, such as mussels with apple concassé, fennel and curry-flavored mayonnaise or marron with chili bisque.

16 restaurants awarded Bib Gourmand

The award highlights places where diners can enjoy high-quality, thoughtful cooking at approachable prices, with recipients spread across the following regions:

- **Adelaide:** Africola, Bar Torino, Bistro Français, Golden Boy, Gondola Gondola, La Popular Taqueria, Noi Vietnamese Eatery, Pantry on Prospect, Part Time Lover, Parwana Afghan Kitchen, Stamps, Sunny's Pizza

- **Clare:** Antidote Kitchen
- **Kingscote:** Tirage on Kangaroo Island
- **McLaren Vale:** The Salopian Inn
- **Seppeltsfield:** Fino Seppeltsfield

50 restaurants join the category of Recommended restaurants in the Guide MICHELIN

The broader inclusion of restaurants whose cuisine impressed the Inspectors making up the main selection includes restaurants across all regions:

- **Adelaide:** Agapi, Allegra Dining Room, Anchovy Bandit, Chianti, Fino Vino, Fugazzi, Herringbone, Huami, Kiin, Latteria, Leigh Street Wine Room, Low & Slow American BBQ, Luma, Magill Estate Kitchen, Odé Bistro, Ông Vietnamese Kitchen, Orso, Osteria Oggi, Pastel Wine Bar, Pearl, Press* Food and Wine, Shōbōsho, Soi 38, Station Road, Tarantino's, Thai Room, The Kitchen, Yakisan
- **Canunda:** Mayura Wagyu Steakhouse
- **Crafers:** Hardy's Verandah, The Crafers Hotel Bistro
- **Hahndorf:** The Lane Vineyard
- **Hawker:** Woolshed Restaurant
- **Kangaroo Head:** Sunset Food and Wine
- **Kingsford:** Orleana
- **Lenswood:** Mt Lofty Ranges Vineyard, Pike & Joyce
- **McLaren Vale:** Coriole Vineyards, d'Arry's Verandah Restaurant, Little Wolf Osteria
- **Mount Gambier:** Elementary by Kirby Shearing
- **Nairne:** Clover and Stone
- **Piccadilly:** Thelma
- **Port Lincoln:** The Fresh Fish Place
- **Port Willunga:** Star of Greece
- **Rowland Flat:** St Hugo
- **Sevenhill:** Slate Restaurant
- **Stirling:** Patch Kitchen & Garden
- **Tanunda:** fermentAsian
- **Watervale:** Penobscot

THREE MICHELIN Guide Special Awards

In addition to the restaurant selection, the MICHELIN Guide presents Special Awards honouring the exceptional talent, passion and craft behind restaurant experiences that stay with guests long after the final course.

MICHELIN Guide Service Award

The MICHELIN Guide South Australia 2027 Service Award recognises a talented professional whose skill, attentiveness and genuine sense of hospitality make an exceptional contribution to the guest experience. This year's award is presented to **Mrs Melissa Pisanelli**, from MICHELIN Selected **Allegra Dining Room**.

At **Allegra Dining Room**, the restaurant she runs with her husband and named after their daughter, **Melissa Pisanelli** has created a place where guests feel genuinely welcome from the moment they walk in. Her plant-based approach is an extension of her own values, with careful, ethical sourcing and a Mediterranean-leaning menu that relies on what grows close to home, while her warm, intuitive yet quietly professional service strikes a rare balance between precision and personality. Respected by her team and much admired by diners, she leads by example, nurturing a culture of generosity, attention to detail and sincere care.

MICHELIN Guide Young Chef Award

Presented by **King River**, the MICHELIN Guide South Australia 2027 Young Chef Award recognises a young chef working in a restaurant within the selection whose exceptional talent and potential have impressed the Inspectors. This year's award is presented to **Mr Shakaan Abillion**, from MICHELIN Selected **Shōbōsho**.

Shakaan Abillion is young, but his cooking carries the assurance of someone who has already seen a great deal. Time spent travelling and cooking in Japan sharpened his eye for detail and his instinct for restraint, and at **Shōbōsho** he brings that discipline together with his Filipino heritage and a natural feel for cooking over fire. The result is food that is bold in flavour yet never overworked: premium South Australian produce handled with precision, in dishes that feel inventive without ever becoming difficult. His cooking is contemporary, but it is also unmistakably personal, shaped by where he comes from and where he has been. With his creativity, technical control and clear sense of identity, Shakaan stands out as one of the destination's most exciting young talents and a fine

example of a new generation of chefs rethinking what modern Australian hospitality can be.

MICHELIN Guide Sommelier Award

The MICHELIN Guide South Australia 2027 Sommelier Award recognises the knowledge, expertise and passion of an outstanding wine professional. This year's award is presented to **Mr Maxime Martin**, from MICHELIN Selected **Hardy's Verandah**.

Originally from France, **Maxime Martin** leads the wine program at **Hardy's Verandah**, where his philosophy can be summed up simply: South Australia first. Drawing on an impressive cellar within the building, he champions the state's producers and regions, telling the story of place rather than leaning on prestige. His recommendations come without a trace of elitism; he is thoughtful, generous with his time and clearly delighted when guests want to try something new. He has a particular flair for unexpected pairings and for showing the breadth of Australian and international wine, and he is just as skilled at communicating it, turning the complexities of terroir, producers and vintages into something accessible and memorable. The result is terroir-driven curation delivered with elegance and genuine warmth.

The full MICHELIN Guide South Australia 2027 restaurant selection is available on the MICHELIN Guide [website](#) and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

The First Edition of the MICHELIN Guide South Australia 2027 at a Glance:

 **1 Two MICHELIN Stars**

 **10 One MICHELIN Star**

 **16 Bib Gourmand**

50 MICHELIN Selected

Mindful Voices

Mindful Voices is a new MICHELIN Guide platform that brings together inspirational figures from across the hospitality industry. Designed as an editorial space, it gives chefs, hoteliers and winemakers the opportunity to share their

stories and pioneering practices with their peers and with audiences around the world.

The initiative grows out of what MICHELIN Guide inspectors witness firsthand: people who are rewriting the rules in gastronomy, hospitality and wine, and transforming the way things are done. Through Mindful Voices, the Guide aims to amplify these voices so they can be heard wherever they are.

The chef invited on stage as the highlighted Mindful Voice at the MICHELIN Guide Restaurant Ceremony South Australia 2027 is **Nicola Palmer** of **Penobscot**.

MICHELIN Selected, Penobscot restaurant offers an immersive expression of its farm-to-plate philosophy, placing provenance and seasonality at the heart of the experience. Instead of a dining room, this restaurant is centered around a 10-seat chef's counter situated in the heart of the kitchen. It's far from a hushed fine-dining experience, instead offering the feel of a hands-on masterclass. The menu shifts daily, dependent on that day's harvest from their own organic and biodynamic Penobscot Farm (for a deeper understanding of their dedication, tour the farm before or after the meal). Thoughtful pairings extend beyond local wines to include house-made mocktails from farm fruits and herbs, as well as regional gins.

Learn more about the new Mindful Voices initiative [here](#).

The MICHELIN Guide Worldwide app for [iOS](#) and [Android](#) devices.



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**THE MICHELIN GUIDE
SOUTH AUSTRALIA 2027
FULL RESTAURANT SELECTION**



Two MICHELIN Stars

Excellent cooking, worth a detour!

Restaurant Name	Type of Cuisine	City
Magill Estate Restaurant	Australian Contemporary	Adelaide



One MICHELIN Star

High-quality cooking, worth a stop!

Restaurant Name	Type of Cuisine	City
Anvers Restaurant	Australian Contemporary	Kangarilla
Aptos	Australian Contemporary	Stirling
arkhé	Market Cuisine	Adelaide
Aurora at ILA	Australian Contemporary	Adelaide
Skillogalee Barrel House	Australian Contemporary	Sevenhill
Botanic	Australian Contemporary	Adelaide
Esmay	Seasonal Cuisine	Adelaide
Hentley Farm	Seasonal Cuisine	Seppeltsfield
LVN Restaurant at Bird in Hand	Australian Contemporary	Woodside
Maxwell Restaurant	Creative	McLaren Vale



Bib Gourmand

Good food at moderate price!

Restaurant Name	Type of Cuisine	City
Africola	South African	Adelaide
Antidote Kitchen	Australian Contemporary	Clare
Bar Torino	Italian	Adelaide
Bistro Français	French	Adelaide

Fino Seppeltsfield	Seasonal Cuisine	Seppeltsfield
Golden Boy	Thai Contemporary	Adelaide
Gondola Gondola	Asian	Adelaide
La Popular Taqueria	Mexican	Adelaide
Noi Vietnamese Eatery	Vietnamese	Adelaide
Pantry on Prospect	Australian	Adelaide
Part Time Lover	Australian Contemporary	Adelaide
Parwana Afghan Kitchen	Afghan	Adelaide
Stamps	Australian	Adelaide
Sunny's Pizza	Pizza	Adelaide
The Salopian Inn	Australian Contemporary	McLaren Vale
Tirage on Kangaroo Island	Seasonal Cuisine	Kingscote

MICHELIN Selected

Restaurant Name	Type of Cuisine	City
Agapi	Greek	Adelaide
Allegra Dining Room	Vegan	Adelaide
Anchovy Bandit	Pizza	Adelaide
Chianti	Italian	Adelaide
Clover and Stone	Korean	Nairne
Coriole Vineyards	Australian	McLaren Vale
d'Arry's Verandah Restaurant	Contemporary	McLaren Vale
Elementary by Kirby Shearing	Australian	Mount Gambier
fermentAsian	South East Asian	Tanunda
Fino Vino	Australian Contemporary	Adelaide
Fugazzi	Italian	Adelaide
Hardy's Verandah	Australian Contemporary	Crafers
Herringbone	Market Cuisine	Adelaide
Huami	Chinese	Adelaide
Kiin	Thai	Adelaide
Latteria	Italian	Adelaide

Leigh Street Wine Room	Contemporary	Adelaide
Little Wolf Osteria	Italian	McLaren Vale
Low & Slow American BBQ	Barbecue	Adelaide
Luma	Modern Cuisine	Adelaide
Magill Estate Kitchen	Australian Contemporary	Adelaide
Mayura Wagyu Steakhouse	Steakhouse	Canunda
Mt Lofty Ranges Vineyard	Australian	Lenswood
Odé Bistro	Australian Contemporary	Adelaide
Ông Vietnamese Kitchen	Vietnamese Contemporary	Adelaide
Orleana	Australian Contemporary	Kingsford
Orso	Market Cuisine	Adelaide
Osteria Oggi	Italian Contemporary	Adelaide
Pastel Wine Bar	Contemporary	Adelaide
Patch Kitchen & Garden	Regional Cuisine	Stirling
Pearl	Seafood	Adelaide
Penobscot	Australian	Watervale
Pike & Joyce	Australian	Lenswood
Press* Food and Wine	International	Adelaide
Shōbōsho	Asian Influences	Adelaide
Slate Restaurant	Australian	Sevenhill
Soi 38	Thai	Adelaide
St Hugo	Market Cuisine	Rowland Flat
Star of Greece	Australian	Port Willunga
Station Road	French Contemporary	Adelaide
Sunset Food and Wine	Seasonal Cuisine	Kangaroo Head
Tarantino's	Mediterranean Cuisine	Adelaide
Thai Room	Thai	Adelaide
The Crafers Hotel Bistro	French	Crafers
The Fresh Fish Place	Fish and Chips	Port Lincoln
The Kitchen	Grills	Adelaide
The Lane Vineyard	Australian	Hahndorf
Thelma	Regional Cuisine	Piccadilly

Woolshed Restaurant	Market Cuisine	Hawker
Yakistan	Fusion	Adelaide

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MICHELIN GROUP MEDIA RELATIONS

 112, avenue Kléber - 75116 Paris

 +33 (0) 1 45 66 22 22 | 7 days a week  www.michelin.com

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