

# Not your average Food Awards 2018

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We've dished out the kudos where they're due, and hopefully helped you make your dining and drinking choices incredibly simple

Words: Sylvia McKeown

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Thinly sliced pork, pickled in white wine, crumbed and deep fried, and served on charcoal brioche with kimchi & wasab mayo at James Diack's restaurant, Coobs.

Image: Supplied / Wanted

After going to hundreds of food and booze experiences jammed into the calendar, the food team at Wanted (and our sibling title, Financial Mail) rounded up their epicurean highlights for 2018.

Some of the choices may be controversial – shockingly, not all of them are in Cape Town – and yes, we've given an award for the sexiest chef, because, well, we're not dead! We've dished out the kudos where they're due, and hopefully helped you make your dining and drinking choices (fancy or not) incredibly simple. The pleasure was all ours.



## BEST BAKED GOODS

**Tonka Bean Bakery, Fourways, Joburg**

The almond croissants here are clearly made from fairy-dust dreams and butter – lots of butter. Tip: exceptional for deadline-extension bribery.

## BEST ICE CREAM

**Unframed, Gardens, Cape Town**

If we have to scream for ice cream, then we're hollering at this Cape Town hipster stronghold. Its ever-expanding selection of largely vegan options is a revelation.

[Vanilla ice: how cyclones and drought affect your ice cream](#)

Vanilla may in fact be the new gold. We asked independent ice cream makers for the scoop on roaring pod prices and list the best places to get your ...

Navigator

1 year ago

## **BEST BREAKFAST WITH A VIEW**

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### **East Head Café, Knysna**

It's got one of the best views on the Garden Route and offers delightful breakfasts in every form and calorie count. Oh, and its service is morning brightening.

## **BEST HANGOVER FOOD**

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### **Clarke's Bar and Dining Room, City Bowl, Cape Town**

The fried-chicken burger situation is manna from heaven when everything else feels like hell.

## **BEST-KEPT SECRET**

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### **Banchan, Parkmore, Sandton**

Nothing warms our collective hearts like a bowl of Korean noodles from this tiny, authentic spot. It puts the pseudo-Asian places to shame.

## **BEST TAKEOUT**

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### **The Leopard, Milpark, Joburg**

The fuel that runs Wanted HQ. The little buzz bike that ushers in pata plate wraps and vigour bowls from our favourite Joburg deli/restaurant is a godsend that not even EFF protesters can keep us away from.

## **BEST CONFERENCE FOOD**

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### **Convivium, near Malmesbury**

Yes, this may be cheating a little bit, as it is a food conference after all. But after the caprese salad sticks at every other meeting this year, it's hard not to yearn for Luke Dale-Roberts' goat tacos.

## **BEST BLOW-THE-BUDGET DINNER**

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### **Restaurant Mosaic, Elandsfontein, Pretoria**

Best you book a Byzantine-esque room and stay the night. Between the magical food bonanza and the never-ending cellar, you won't make it anywhere else.



Mosaic.

Image: Supplied / Wanted

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## **BEST JOURNO HANGOUT**

**The Blind Tiger, Parkview, Joburg**

Got a scoop? A pitch? You know where to find us.

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## **BEST DEADLINE TIPPLE**

**Kamiki**

It got us through the best of times and the worst of times. Our mismatched cups and mugs runneth over with this sterling Japanese whisky.

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## **BEST MAD COCKTAIL**

**The Sugarbird, Cause Effect Cocktail Kitchen, Gardens, Cape Town**

We like our cocktails simple, so this bird-shaped-glass-meets-flower monstrosity was too much, but its extreme levels of ridiculousness deserve snaps for sheer audacity.

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## **BEST COFFEE**

**Father, Braamfontein, Joburg**

It's a contentious decision. Fight us.

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## **BEST WINE YOU'VE NEVER HEARD OF**

## **Silwervis, Smiley Chenin Blanc**

It tastes like the sea, there's a sheep's head on the label, and the winemaker wears a kilt. What more do you need?

## **BEST BUBBLES**

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### **Paul René MCC Brut Rosé**

In terms of homegrown bubbles, you can't do better than Paul René. Fruity, dry, and wonderful.

## **BEST SOCIAL-MEDIA FOOD PORN**

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### **@Veldandsea**

Every photo is a moment of lush wonder beckoning you to the sea.

## **BEST WINE BAR**

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### **Publik, Gardens, Cape Town**

Because it sells the aforementioned sheep's head chenin and other delightful small-batch wines. And its spot off Kloof Nek Road is our Cape Town decompression chamber.

## **BEST PLACE TO BE SEEN**

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### **Gemelli, Bryanston, Joburg**

This mainstay continues to be the preferred spot for the hungry, fabulous, and famous. And who can blame them? The grub is on point.

## **BEST-LOOKING CHEF**

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### **Ryan Cole**

Let's just say, we're not only going to Salsify for the ridiculously good food.

## **BEST DURBS VIBES**

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### **Al Firenze, Umhlanga**

Don't forget about KZN, you guys. Sheesh! This is proper home-style Italian deliciousness.

## **BEST NEW KID ON THE BLOCK**

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### **Saint, Sandton, Joburg**

Art on the ceiling, art on the plate – who knew pizza could be this fancy?

## **BEST INNOVATION**

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### **Wolfgat, Paternoster**

You've got to drive far for it, but this mind-alteringly excellent and unpretentious fare is worth it.

## **BEST FOR ECOLOGICAL VIBES**

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### **James Diack**

Diack brings his farm to several tables and we applaud him for every well-loved and truly sustainable ingredient. More of this, please.



Coobs chef James Diack.  
Image: Supplied / Wanted

## **BEST SEAT IN TOWN**

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### **On the pass at the Test Kitchen, Woodstock, Cape Town**

We know the right people — what can we say?

## **BEST JOBURG RESTAURANT**

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### **Farro, Illovo, Joburg**

This glittering new star of the South African food scene has shaken things up with its oft-changing, casual fine dining. Nab a standing weekly reservation there — and thank us later.

## **BEST CAPE TOWN RESTAURANT**

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### **La Tête, City Bowl, Cape Town**

Our hearts and minds belong to chef Giles Edwards and his chicken hearts, devilled kidneys, and brains on toast.

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- *From the December edition of **Wanted**.*

Recommended

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by NEWSROOM AI

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