

## AN INCREDIBLE 280SQM\* DUAL CONFIGURED LAYOUT

## \* APPROXIMATE

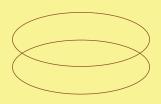






## THE EAST END'S MOST ICONIC HOSPITALITY VENUE.





IT'S NOT EVERY DAY THAT
A RESTAURANTEUR GETS THE
OPPORTUNITY TO BECOME
PART OF THE CULTURAL
FABRIC OF A CITY AND IT'S
NOT EVERY DAY THAT
AN OPERATOR INHERITS
A HISTORY AND A LEGACY,
THAT IS SO DEEP & SO RICH.

Once home to Adelaide's most prestigious and recognised wine bar, *The Universal*. Founded in 1990 by Australia's first Master of Wine Michael Hill-Smith, *The Universal* was the envy of wine bars nationally and truly an icon of Adelaide. *The Universal*, pre-dated the wine bar revolution that we enjoy today and again we want this spot to lead the way in Adelaide's hospitality scene.

285 Rundle Street is the centerpiece of the East-End foodie hub. Its neighbors dish up a global menu with the soon to open Ong Vietnamese Bar & Kitchen (formerly Chopstix), La Taberna, Eros Kafe, Mum Cha, Toyama Japanese Cuisine, Lemongrass, Sosta, The Stag Public House and Yiasou George.

Wander through Frank's Lane to Vardon Avenue and Ebenezer Place which reveals Adelaide's best nightlife with Mother Vine, NOLA, East End Cellars and The Belgian.

Culturally, the East End is home to South Australia's premiere arts Festivals Including the famed Fringe Festival & WOMADelaide. At the newly crowned Creation & Innovation Neighborhood, LOT FOURTEEN proudly boasts Stone & Chalk, The Australian Space Agency and coming soon is the Australian Space Discovery Centre & Mission Control Centre. This diverse tenancy mix of tech entrepreneurs, start-ups and some of Adelaide's best creatives gives the East End the vibrancy it has become so famous for.

This one is not to be missed, and is ready for its next hospitality Entrepreneur to carve out their own legacy.







THE GROUND FLOOR
RESTAURANT OPENS ONTO
RUNDLE STREET WITH HUGE
BI-FOLD DOORS THAT SPAN
THE ENTIRE SHOP FRONT.





This setup creates a large outdoor drinking and dining area that also flows back inside to the main dining area. Historically the venue has had extensive outdoor dining both on Franks Lane and Rundle Street.

Inside, on the Western side is a large bar that originates from the "Universal" days, booth seating throughout and large kitchen at the rear. The kitchen contains extraction, cool room, combi-oven, dishwasher, sinks and stainless-steel benches.























## WHAT MAKES THIS SPACE SO UNQUE, IS ITS DUEL CONFIGURED LAYOUT.



The intimate Level 1 restaurant is accessed via a staircase off Frank's lane. The kitchen is kitted out with extraction, cool room, stainless steel benches, sinks and ice maker. The upstairs space has an openplan dining area overlooking Rundle Street and its own toilets.









