



# my SPACE

*A recent arrival in the Woodstock revival, SUPERETTE is a deli with a twist — delivering on both food and design*

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Photographs JAN HENDRIK VAN DER WESTHUIZEN

## Superette

A FRESH shopping experience is waiting for you on the corner of Essex Street and Albert Road in Woodstock, Cape Town's new headquarters of quirky cool. This is where Justin Rhodes and Cameron Munro – the design duo behind the award-winning Neighbourgoods Market and the Whatiftheworld Gallery – have teamed up with chefs Lyndall Maunder and Aisha Redpath Treppo to transform The Runwell Superette corner shop into a retro-cool deli-restaurant and family grocer.

Part gallery and part neighbourhood café, it attracts a mixed following of stylish visitors and delighted Woodstock locals.

In an area alive with art galleries, decor shops, design studios and advertising agencies, Superette is perfectly positioned to provide fuel for a creative suburb at play.

The deli functions, in a sense, as an extension of Whatiftheworld next door, as well as its Jo'burg colleague, the Co-op Gallery in Braamfontein. Both galleries provide a platform for emerging and contemporary South African artists. Superette does that, too, by



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lending its back wall to a constantly changing display of local art.

It's also a showroom for local design talent, with furniture and fittings by Xandre Kriel, Adriaan Hugo, Dokter and Misses, Joe Paine and Liam Mooney. Each piece of furniture demands acknowledgement against the industrial-chic setting with its vibrant, light-hearted backdrop of electric yellow, grey and wood. Branches of bright-yellow habanero chillies, proteas and delicate Chinese lanterns complement the wooden textures, while oversized windows and an abundance of fresh flowers keep things feeling sunny.

There's a careful balance of vintage and contemporary too: a vintage fridge, a garage-sale find, has been converted into Superette's 'Mini Bar', which is stocked with a selection of fresh lemonade and root beer made in the KwaZulu-Natal Midlands.

Shelves are stocked with delectable treats from vanilla paste and olive oils to raw eucalyptus honey, quince jam and artisanal coffees. Breads, free-range meats and baked delights are displayed on the retro, electric-yellow tuck-shop counter and are the first things to demand your attention.

The emphasis is on local produce – most of it sourced from producers who sell their wares at the weekly Neighbourgoods Market: 'We use people who love what they do. People who are passionate about their products are key to us, which is why we support them,' says Aisha.

Access to ingredients such as courgette flowers, organic goat's cheese and porcini mushrooms means uncompromising quality and results that are exciting and full of flavour.

The menu, written on a white-tiled wall, pays testimony to Lyndall and Aisha's philosophy about keeping food fresh from farm to plate. It tempts customers with garden-fresh salads with artichokes, asparagus and pomegranate seeds, as well as gourmet sandwiches and wholesome breakfasts.

Superette's monthly supper-club evenings are special events ranging from casual meals after exhibition openings to five-course feasts that give Lyndall an opportunity to show off her French training.

**Superette:** 021 802 5525, 218 Albert Road, Woodstock, Cape Town [www.superette.co.za](http://www.superette.co.za)

**Whatiftheworld:** 021 448 1438, First Floor, 208 Albert Road, Woodstock [info@whatiftheworld.com](mailto:info@whatiftheworld.com)