



Seek and Ye Shall Find

20 REASONS TO GO OFF THE BEATEN TRACK AND ON
A FINE GASTRONOMIC RAMBLE IN AUSTRALIA!

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01 FLIGHTS OF FANCY Vineyard tours are virtually a dime a dozen in Australia, a land of sunshine and big wines. For one with a twist, try Tasair's Wilderness & Wine experience, which will take you into the great, wide open of Tasmania's stunning southwest country. Hop onto a single-engine Cessna 172 that seats just four, and take off for a breathtaking tour over the D'Entrecasteaux Channel, past the mouth of the Huon River, headed south, before landing at Cox Bight, a long, secluded strip of beach with soft sand, crisp winds, lapping waves and nary a soul in sight. But the flight's only part of the experience — after a quick ramble and a requisite toast of the wine that your pilot's thoughtfully brought along for the ride, it's back on the plane and off to Derwent Valley, to Meadowbank's sprawling vineyards for a delicious picnic lunch composed of oysters, homemade terrine, smoked salmon and cheeses, accompanied by wines from the vineyard. After lunch, tour the vineyard if you fancy, or just sit back, admire the views and drink more wines, before you get back on the plane for your return journey. Now that's what we call a vineyard tour. **JT**

Tasair, Hobart International Airport. Tel: +61 3 6248-5086, www.tasair.com.au



13 GO FOR A HUNT A hunt for homegrown Aussie truffles, that is. On Saturdays during truffle season (between June and August), you can join the hunting crew at Wine & Truffle Co. as they lead forth the sniffer dogs into the trufflerie, which boasts over 13,000 trees. After the invigorating hunt, return to the newly launched café and tuck into a three-course lunch, as you cast your net lustfully at the gourmet goodies for sale here — from truffle oil to hazelnut truffle honey. **JT** Wine & Truffle Co., Seven Day Road, Margaretup, Western Australia. Tel: +(61) 8-9377-474; www.wineandtruffle.com.au

14 RIDE OF YOUR LIFE For a Margaret River experience like no other, let Lisa Saebler, the elegant lady of Lifestyle Margaret River show you how to live it up as she indulges you with an exclusive water-made luxury tour in her classic 1955 Bentley with sunroof, through the region's most prized wineries, restaurants, galleries, beaches and surf. **JS** Margaret River, Western Australia. Tel: +(61) 8-9757-9111; www.lifestylemargaretriver.com.au

15 GO WEST Bet you didn't know Sydney's Earlwood and Inner West harboured a treasure trove of foodie gems like the best chicken chilli chorizo sausage, a boutique chocolate maker and some of the most well-stocked Greek emporiums, did you? Discover the best of what Earlwood and Inner West has to offer via a gourmet safari tour. **SQ** www.gourmetsafaris.com.au

16 ANYONE FOR A UTI PIE? Quandongs are an Australian indigenous fruit. Known as native or wild peaches, they appear all over the outback areas, their shiny scarlet fruit a welcome sight to hungry aboriginals and settlers. When cooked, the flesh is a

cross between a plum and an apricot, and this tart-sweet flavour works especially well in pies and other desserts.

The tiny town of Copley, located way inland in the North Flinders Ranges of South Australia, is one place most people would never visit. Lake Eyre, the world's largest salt lake, is just up the road, 100 km or so, and to call it 'off the beaten track' is something of an understatement.

But it's here that a tiny bakery has made a name for itself serving the best quandong pies you will ever taste. They are called Uti pies (the aboriginal name for quandong) and the fruit is collected by the local Andjamatthanha people. The tantalising mix combines the rich sweet quandong filling with a crumbly streusel top, and is way too tempting for most travellers to resist. **SH** Quandong Cafe, Railway Terrace, Copley, South Australia. Tel: +(61) 8-8675-2683

17 CALLING CHOCOHOLICS From classic Belgian truffle to exquisite enrobed treats of a mind-boggling, mouthwatering variety — this Melbourne chocolatier is reason enough for us to all up and move to Melbourne. Koko Black has five salons scattered around the city, and a Canberra outpost. Take it from us: the diet will have to wait as you slurp down its belly-warming hot chocolate, richly brewed with dark Belgian chocolate and thick, thick full-fat cream. **JT** Koko Black Chocolate, Shop 4 Royal Arcade, 335 Bourke Street, Melbourne, Victoria. Tel: +(61) 3-9639-8911; www.kokoblack.com

18 AN OLD FLOUR MILL Some 20 years ago, when Graham Liney first saw the old flourmill at Laggan, near Goulburn south of Sydney, only the facade was standing. He rebuilt it only to have it destroyed in a freak storm, then later burnt down after a second

renovation. Stubbornly, he persevered and today, Willowvale Mill and Restaurant has become a place where standards of generous relaxed provincial dining are set, while accommodation is also available at rustic on-site cottages. The mill may have had a history of neglect, but from here on, its future seems just as rosy as the gardens that border it. **SH** Willowvale Mill and Restaurant, Mill Road, Laggan, via Crookwell, NSW. Tel: +(61) 2-4837-3319. Open for dinner Fri to Sun; by appointment only, Tues to Thurs.

19 BACK TO NATURE Located in a refurbished 1887 schoolhouse and spread over some five acres, The Agrarian Kitchen is a farm-based cooking school on an admirable, if ambitious, agenda to change the way we grow, eat and think about food. Funded by a grant from the Tasmanian government, the cooking school will run small (maximum eight students), full day, hands-on classes that begin with students picking their vegetables and fruit from the gardens, which are farmed organically, and end with their prepared feast. Apart from the two Jersey cows, nine geese, three goslings and a dozen chicken currently in residence, Rodney Dunn, one-time apprentice to Tetsuya Wakuda, and wife Severine make up the small team here. Classes start in September. **JT** The Agrarian Kitchen, 650 Lachlan Road, Lachlan, Tasmania. Tel: +(61) 3-6261-1099

20 THE FOODIE & THE SEA The Torres Straits off the northernmost tip of Australia's mainland is where the seriously good fishing is. You name it — barramundi, mackerel, tuna, trevally, they've got it all. Book your stay on Thursday Island, the most accessible of the Straits islands, pack your bait and go fish for your supper! www.fishingcairns.com.au **E**