

## FOOD & WINE

# PERFECT MATCH

WINSOR DOBBIN cases Australia for all the latest foodie hot spots and events.

### TIME TO MAKE A MOVE

The Labor Day long weekend is a great time to visit the Canberra district to enjoy the inaugural Murrumbateman Moving Feast, which will feature food and wine matching at a dozen local wineries, enabling visitors to indulge themselves in a vineyard setting. Each winery will provide an entree-size serve of a dish to match their benchmark wine. The wineries, including Helm Wines, Wimbairi, Dionysus and Jeir Creek, will also have available new-release wines, back vintages and entertainment to make the weekend swing. Dionysus will offer a venison ragout served on a biscuit of Italian polenta. Wineries will be open 10am-4pm on the Saturday and Sunday (September 30-October 1). Phone (02) 6227 5921, or see [www.murrumbateman.org.au](http://www.murrumbateman.org.au).

**SIMPLE PLEASURES** There are plenty of places to kick back with a bottle of red and a block of cheese.



### DINE LIKE A KING

Rinaldo's, built in an old tobacco shed, is the new dining hot spot in Victoria's King Valley. Situated in the heart of Whitfield, it overlooks some of the Dal Zotto family's vineyards, and the new Dal Zotto cellar door has been set up next door. The chef is Adam Pizzini, a member of another famous King Valley winemaking family. The food is modern Italian with a twist. Recommended wines are available by the glass to accompany each dish. Phone (03) 5729 8000, see [www.dalzottoestatewines.com.au](http://www.dalzottoestatewines.com.au).

### ALL THAT JAZZ

The Jacob's Creek Visitor Centre, in the Barossa Valley, is a hive of food and wine activity and its jazz lunches - the latest of which is scheduled for September 17 - are always popular. The cost is \$49 per person and includes an aperitif, concert featuring the JC Jazz Ensemble, a three-course lunch and a glass of reserve wine. Phone (08) 8521 3000 for bookings.

### ROOM WITH A VIEW

You can match fine dining with magnificent views at the Terrace Restaurant at The Denman boutique hotel in Thredbo, NSW, where Bryan Alley is cooking up a storm. With ceiling-to-floor glass windows, the Terrace Restaurant enjoys panoramic views of one of Australia's best-known alpine ranges, the Snowy Mountains, and Alley is aiming to create menus to match the scenery. A seven-course degustation menu, with wines matched by the hotel's sommelier James Barnett, has proved popular. Alley also hosts wine and cooking classes on site. Entrees start from \$18, mains from \$29. The degustation meal is \$135 or \$205 with matched wines. The restaurant is open seven nights for dinner. Phone (02) 6457 6039, see [www.thedenman.com.au](http://www.thedenman.com.au).

### FOLLOW THE PIPER

Piper's of Penola has just opened under new ownership and will be run by chef Simon Bowen, a member of one of the Coonawarra region's most famous winemaking families. Bowen and his fiancée Erika Burg have returned home to Coonawarra, South Australia, after spending more than two years at The Lake House, Daylesford. Bowen, who trained under Stephanie Alexander, will be cooking French bistro-style food. Phone (08) 8737 3999 for bookings. Down the road at Zema Estate, Coonawarra's newest cellar door opened recently. The new building overlooks the Zema family's hand-pruned vines and aims to offer a country welcome, including free tastings of the full range of wines, Mrs Zema's olive oil and museum wines for tasting and sale. Phone (08) 8736 3219, see [www.zema.com.au](http://www.zema.com.au).

### ORANGE'S ITALIAN FLAVOUR

Spring is a lovely time in NSW central western towns such as Orange. Anyone staying at Borrodell guesthouse in Orange is assured of dining well, with the Sister's Rock restaurant right next door. Chefs Patrizia Fiorini and Marina Fedeli are from Rome, via Cibus in Coogee, and serve a seasonal menu with an Italian slant that may feature the likes of baby English spinach with parmesan and butter; and crumbed veal with Gorgonzola sauce, zucchini and truffle oil. Phone (02) 6365 3128 for bookings but the restaurant is only open Friday to Sunday. See [www.borrodell.com.au](http://www.borrodell.com.au).

### SPRING IN SWAN'S STEP

Head out of Perth to the popular Spring In The Valley festival on October 7-8. The Swan Valley comes alive for this festival of community spirit, wine, food, art and music, which celebrates the people and produce of the Swan Valley

region. Last year, the festival attracted more than 50,000 people, making it the largest of its kind in Australia. The Valley is home to 40 wineries and 70 restaurants. The event includes an exciting range of tastings, samples, entertainment and activities and will allow visitors the chance to experience the new food and wine trails around the region, including a "do it yourself" tour. Phone (08) 9379 9400, see [www.swanvalley.com.au](http://www.swanvalley.com.au).

### SAY DE BORTOLI, SAY CHEESE

What better way to enjoy cool-climate Yarra Valley wines from De Bortoli than with some mature cheese? De Bortoli Winery and Restaurant has teamed up with leading cheesemaker Richard Thomas to offer a new cellar door treat. Recent renovations included construction of a custom-made cheese maturation room that gives visitors an opportunity to experience wine-and-cheese matching. Thomas, a cheesemaker for more than 30 years, will be on hand to discuss the finer points of cheese making and storing, conducting cheese education classes as well as wine and cheese matching. The cellar door and cheese room are open daily from 10am to 5pm. Phone (03) 5965 2271, see [www.debortoli.com.au](http://www.debortoli.com.au).

### A FINE FIND IS FINO

Fino is the hot new dining destination in McLaren Vale, a short drive from Adelaide. Chef David Swain, who has worked at several of the best restaurants on the Fleurieu Peninsula, opened Fino at Willunga a couple of months ago in partnership with front-of-house manager Sharon Romeo. Fino, which has a relaxed vibe, features provincial cuisine cooked over charcoal and in earthenware dishes using local ingredients. "It has long been our passion to share this style



**TEMPTING** (clockwise, from above) Start off an evening with some tasty oysters from the Terrace Restaurant at The Denman in Thredbo. Chef Adam Pizzini works wonders at Rinaldo's in King Valley.



of cuisine," Swain says. "We are passionate about European and Mediterranean flavours and using an abundance of local produce." Phone (08) 8556 4488 for bookings.

### TEMPTATIONS IN TASSIE

The Old Seaport in Launceston is the new food and wine hot spot in Tasmania. Home to the swish Peppers Seaport Hotel, the complex is home to several riverside dining establishments. Fluid bar cafe and restaurant, Mud (attached to the hotel), The Dockside Cafe and Winebar, the Porthole Cafe and Patisserie and the Fish 'n' Chips seafood restaurant are just some of the options. See [www.oldlauncestonseaport.com](http://www.oldlauncestonseaport.com).

### TASTE OF THE RIVERINA

Griffith's Michelin, one of the best country restaurants in NSW, has a series of food and wine dinners showcasing some of the best produce

and wines from the Riverina region. Head chef Anthony Moore has created a series of special menus to accompany wines made by Riverina wineries McWilliam's (September 13), De Bortoli (October 18), Westend Estate (November 15) and Dal Broi (December 13). Booking is essential on (02) 6964 9006.

### GET INTO THE THAI SPIRIT

It comes as something of a surprise that one of Australia's best Thai restaurants is on Queensland's Sunshine Coast, but the Spirit House at Yandina has built up a formidable following and won numerous awards. It is open daily for lunch and Wednesday-Saturday for dinner and offers a wide range of Asian cooking courses all year round. Courses start at \$100 per person. See [www.spirithouse.com.au](http://www.spirithouse.com.au) or phone (07) 5446 8977 (cooking classes) or (07) 5446 8994 (restaurant).

**ON THE FOOD TRAILS  
VICTORIA**

**Yarra Valley Regional Food Trail** Set up in 1998, this is a self-drive tour that crisscrosses the valley and ranges with stops at 100 epicurean outlets. See [www.visitvictoria.com](http://www.visitvictoria.com).

**TASMANIA**

**Wine South Touring Route** With 22 member vineyards scattered across southern Tasmania, this route spans the East Coast, Coal River Valley, Tasman Peninsula and the Derwent and Huon valleys. See [www.winesouth.com.au](http://www.winesouth.com.au).

**WESTERN AUSTRALIA**

**Margaret River Wine Region Trail** This region has developed a foodies' trail of wineries, breweries, restaurants, olive groves and cheesemakers. See [www.westernaustralia.com](http://www.westernaustralia.com).

**QUEENSLAND**

**Taste of the Tropics Food Trail** Visit fruit farms, macadamia and coffee plantations and a tropical fruit winery in North Queensland. See [www.australian-tropical-foods.com](http://www.australian-tropical-foods.com).  
**Winsor Dobbin**



**ON THE FOOD TRAILS  
NSW**

**The Farm Gate Trail** The Hawkesbury Valley region offers a range of tasting opportunities from fresh berries to vegetables, boutique wineries and fish farms. Several suggested itineraries are available at [www.hawkesburyharvest.com.au](http://www.hawkesburyharvest.com.au).

**SOUTH AUSTRALIA**

**The Riesling Trail** You can walk or cycle the 27km of the trail, which runs along a disused railway line and travels past many winery cellar doors, old pubs and restaurants. See [www.southaustraliantrails.com](http://www.southaustraliantrails.com).