

meals on wheels

Take your tastebuds on a journey they won't forget with these regional restaurants

WORDS ROBERTA MUIR

In Europe, diners think nothing of driving hours into the countryside in search of a great meal. In Australia and New Zealand, our best restaurants tend to be clustered a lot closer to the major urban centres, though there are a few gems that make the journey more than worthwhile. We map out some of the best.

Queenstown

Three hours southeast of Queenstown lies the township of Moeraki, best known for the strange round boulders scattered along its beach. But it's also popular with food lovers for the simple dishes at **Fleur's Place**, prepared by Fleur Sullivan from whatever the local fishing boats bring to her door (blue cod, dory, moki, gurnard, flounder, groper and crayfish). Right on the jetty, this casual wooden shack, assembled from a charming mix of collectables and demolition materials from all over New Zealand, has beautiful views over the harbour. It specialises in seafood smoked in Fleur's own smokehouse plus heritage vegetables and potatoes from small local organic growers.

Adelaide

A smooth hour's drive down the Southern Expressway brings you to the Fleurieu Peninsula and the wonderfully quirky **Star of Greece** café, perched high on a cliff overlooking a magnificent stretch of golden beach at Port Willunga. Brightly decorated with candy-striped chairs and wild artwork, this is a must-visit destination for Adelaide-bound foodies. The menu features seafood caught in the sparkling waters just beyond the beach and the fried local squid and beer-battered fish'n'chips are star attractions that rarely leave the menu. The perfect spot for a very long lunch in the sun.



FROM TOP: Why stop at a half dozen oysters at Star of Greece?; have a lazy lunch in the sun at Fleur's Place

FROM TOP: Lunch in the light-filled dining room of Lamont's; chef Dan Hunter's calamari with black cream



Perth

With some of Australia's best wineries and beautiful coastal scenery, Margaret River is a popular destination for visitors to Perth. Lunch at **Lamont's** is another very good reason to make the three-hour drive south. The dining room flows out onto a deck over a lovely lake; local olives, marron and venison feature on the menu; and the wine list has a strong regional focus. Simple dishes include spicy chorizo with lemon, while the likes of beef tenderloin with honey roasted pumpkin, broccolini and mushrooms and a decadent chocolate and raisin tart cater to heartier appetites.

Melbourne

The Royal Mail Hotel, 260km west of Melbourne in the village of Dunkeld at the southern tip of the Grampians Ranges, draws visitors from all over Australia. With a philosophy based on seasonality and pure flavours, and experience in some of the most revered and innovative kitchens in Europe, chef Dan Hunter takes local produce such

as wild mushrooms and pigeon and presents it in new, sometimes challenging, combinations of flavours and textures. Kitchen gardens provide a lot of the restaurant's heirloom fruit, vegetables and herbs, while more produce comes from local organic farms; the wine cellar is among the best in the country. Indulge in the restaurant's 10-course tasting menu or dine more casually in the bistro.

Sydney

The Blue Mountains are a popular day trip for visitors to Sydney, but the food savvy among them push on beyond the Three Sisters to the small town of Blackheath, about two hours west of Sydney. Here, **Vulcans'** unassuming shopfront features the cooking of Phillip Searle, one of the founding fathers of Australian cuisine, who in the 1990s sought the quiet life of semi-retirement in the



mountains. With business partner Barry Ross, he built a simple restaurant around a wood-fired oven in this old bakery. A brief menu of three entrées, four mains and three or four desserts (always including the legendary chequerboard ice cream) manages to cater to all tastes, from those craving tofu with ginger, soy and shiitake, to the more carnivorous roast glazed pork with green papaya salad.

LUNCH AT LAMONT'S IS ANOTHER
VERY GOOD REASON TO MAKE
THE THREE-HOUR DRIVE SOUTH



Savour romance
when the sun sets on
Flames of the Forest

Cairns

A coach will pick you up from your hotel and take you on a one-hour trip north of Cairns for the relaxed tented dining experience that is **Flames of the Forest**. Dine in a silk-lined marquee surrounded by the sounds of the tropical rainforest and hundreds of twinkling candles while indigenous locals share their tales of this ancient land through story, dance and music. Local ingredients, including crocodile, barramundi, kangaroo, tropical fruits, bush herbs and vegetables, feature in the weekday menu which is served banquet-style to each table. On Saturday nights, the menu shifts to three courses with a shared entrée plate for two that includes dishes

such as Thai-style green pawpaw salad with local tiger prawns and nahm jim, a choice of seafood or red meat main course, and a shared dessert platter.

Hobart

For visitors to Bruny Island, about an hour's drive and 10-minute car-ferry ride from Hobart, cheesemaker Nick Haddow has built a simple menu at **Bruny Island Cheese Co.** around his award-winning cheeses, including Oen (washed in pinot noir and wrapped in vine leaves), Tom (hard yellow cheese after the style of French tommes), and Gabriel (white-mould goats' cheese). Grab a wooden table under the gum trees and enjoy a fantastic

FIND IT

Fleur's Place
The Old Jetty, Moeraki,
Otago, New Zealand,
tel: +64 (3) 439 4480

Vulcans
33 Govetts Leap Rd,
Blackheath,
tel: +61 (2) 4787 6899

Star of Greece
The Esplanade,
Port Willunga,
tel: +61 (8) 8557 7420

Flames of the Forest
Mowbray Valley,
Port Douglas,
tel: +61 (7) 4099 3144

**Lamont's at
Margaret River**
Gunyulgup Valley Drv,
Yallingup,
tel: +61 (8) 9755 2434

Bruny Island Cheese Co.
1807 Main Rd, Great Bay,
Bruny Island,
tel: +61 (3) 6260 6353

The Royal Mail Hotel
Parker St, Dunkeld,
tel: +61 (3) 5577 2241

cheese platter with sourdough bread from the wood-fired oven, the neighbour's olives and slices of the dairy's own whey-fed smoked ham. Finish with an ice cream (elderflower sherbert, leatherwood honey, or rhubarb and bay leaf) or a slice of wood-fire baked ricotta cake and great coffee. ★

Jetstar flies to Queenstown, Adelaide, Perth, Melbourne, Sydney, Cairns and Hobart. Book online at Jetstar.com

「食」の楽しみを極める

それぞれの街で、忘れられない味を楽しもう

ヨーロッパでは、おいしい食事を求めることに労を惜しまないという。一方、オーストラリアやニュージーランドではおいしいレストランが大都市近くに点在していて、手軽に楽しめる。もちろん、おいしい料理を求めて目的地へと向かう楽しみもいろいろだ。それでは、各地のおいしいレストランをご案内しよう。

シドニー Vulcans

ブルー・マウンテンズでおいしい料理を楽しむなら、シドニーの西、二時間のところにある小さな街、ブラックヒースへ。この街のVulcansでは、オーストラリア料理の生みの親の一人、フィリップ・サールの料理が楽しめる。メニュー(もちろん、伝説的な格子模様のアイスクリームが含まれている)は、豆腐とショウガを使ったものから醤油とシイタケ、さらには青パパイアとローストポークのサラダまで、幅広くそろろう。

アデレード Star of Greece

Southern Expresswayで一時間ほど、フルリオ半島にStar of Greeceはある。町外れの断崖の上にあるこのお店からは、ポート・ウィルガに広がるビーチの絶景を望むことができる。ここは、アデレードを訪れたなら、ぜひ行ってみたいお店だ。メニューにはすぐそばの海でとれたシーフードが並ぶ。その中でもとっておきのおすすめは、地

元のイカのフライと、フィッシュ&チップス。

パース Lamont's Margaret River

Margaret Riverはパースを訪れる人々に人気の場所。Lamontでのランチは、三時間のドライブをしてでも、食べに行く価値はある。メニューでは、地元のオリーブ、くり、鹿の肉が特徴だ。ワインリストにも多くの地元ワインが並ぶ。スパイシーなチョリゾのレモン添えから食べ応えのあるチョコレートとレーズンのタルトなどあるが、お勧めはハニーローストしたカボチャとプロッコリー、マッシュルームを添えたテンダーロインビーフ。

メルボルン The Royal Mail Hotel

メルボルンの西260km、ダンケルド村にあるThe Royal Mail Hotel。グランピアンレンジの南端にあるこのホテルには、オーストラリア中から人々が訪れる。

季節と純粋な味を基本とする哲学を持ち、ヨーロッパの著名なレストランでの経験を持つシェフ、ダン・ハンター。彼は野生のマッシュルームや鳩など、地元の食材を使って、新たな味と食感に果敢に挑戦を続けている。

ホバート Bruny Island Cheese Co.

ホバートから1時間のドライブのあとは、フェリーに乗って10分。ブルニー島でニック・ハッドウが作るチーズには定評がある。オエン(ピノノ

ワールでウォッシュし、ワインリーフでくるんだもの)、トム(ハードイエロータイプのフランス風トムチーズ)、ガブリエル(山羊のチーズ)などのチーズもメニューに並ぶ。ゴムの木の下にある木製のテーブルで、すてきなチーズ・プレートと薪オーブンで焼き上げたサワードウ・ブレッドを。

ケアンズ Flames of the Forest

バスに乗り、ケアンズから一時間半の道のりを北へ、Flames of the Forestをめざそう。このレストランは、熱帯雨林に囲まれたところにある。テントの下で、地元の人々が語る昔話を耳を傾け、ダンスと音楽を楽しみながら食事をしよう。平日のメニューはパンケット形式。土曜日はコースメニューになっていて、地元の車エビとナムジムを使ったタイ風青パパイアのサラダが楽しめる。

クィーンズタウン モエラキ Fleur's Place

クィーンズタウンから南東に3時間、モエラキに到着。この街にある有名店が、Fleur's Place。シェフを務めるフルアー・サリバンは地元の漁船が持ち込む新鮮な素材を、すべて使い切って料理を作る。店は突堤にあるカジュアルな雰囲気の木造建築。港の絶景が楽しめる場所だ。メニューには、彼女自身の燻製場で仕上げた魚介類の燻製など、シーフードが並ぶ。使われる野菜類とジャガイモは、地元で栽培されるオーガニックなもの。