

## ADELAIDE HILLS, SOUTH AUSTRALIA

### Best farm-to-table

#### The Summertown Aristologist

If you miss an episode of *Gardening Australia*, this kitchen team's Thursday morning harvest will keep you up-to-date with what's in season. The haul determines a weekly menu that heroes open flames and fermentation but still has room for delicate bites such as creamy duck liver parfait with quince paste and lacto-fermented green strawberries. The organic, minimal-intervention drops on pour ensure local winemakers are regular visitors.

○ 1097 Greenhill Road, Summertown; thesummertownaristologist.com; 0477 410 105

### Best views

#### The Lane Vineyard

Rising up dramatically like an island in a sea of vines, the views from this glass-fronted cellar door restaurant are almost picturesque enough to steal the focus from the food. The five-course Provenance menu is packed with twists on Euro classics and estate-grown ingredients, and during vintage it reaches a sweet peak via a sorbet made from just-picked grapes doused in caramelised lees.

○ 5 Ravenswood Lane, Hahndorf; thelane.com.au; (08) 8388 1250

### Best cocktails

#### Applewood Distillery

Terroir-focused gins infused with sandalwood, wild basil and bright red ribberries. Dirty Martinis featuring green ants marinated with olive, lemon and lime rind. Gin-cured trout with pickled karkalla, finger lime caviar and crème fraîche. This former apple cold store in Gumeracha is a Willy Wonka's factory for native Australian ingredients; the boundary-pushing cocktail list works in concert with a tight food menu by local chef Kane Pollard.

○ 24 Victoria Street, Gumeracha; applewooddistillery.com.au; (08) 6333 0369

### Best set menu

#### Mt Lofty Ranges Vineyard

Far enough from the freeway to feel off the beaten track, this impeccably situated cellar door overlooks a hidden valley where three tiers of outdoor decking look over steeply pitched rows of chardonnay and pinot noir. The food is equally enticing: seared discs of flathead presented alongside beer-battered ice plant typify a playful high-low ethos, while the Sri Lankan sous chef's influence on the desserts makes the third course a no-brainer.

○ 166 Harris Road, Lenswood; mtloftyrangesvineyard.com.au; (08) 8389 8339

### Best long lunch

#### Lot.100

This sprawling property houses a distillery, brewery and cidery but it's the restaurant that has the crowds flocking on weekends. Grab a seat in the timber-lined shed and you'll be treated to crisp woodfired pizzas, small plates and snacks that make use of the kitchen garden while nodding to the neighbours with crackers made from spent brewery grain and a Vienetta tribute drenched in cider caramel.

○ 68 Chambers Road, Hay Valley; lot100.com.au; (08) 7077 2888

### Best fine dining

#### Magill Estate Restaurant

You'll still find immaculate service and glittering views of the eastern suburbs at Adelaide's OG fine-diner but chef Scott Huggins has modernised the menu in recent years. Crumbed lamb sandos with wasabi slaw show off his Japanese influences, while the fried chicken wings stuffed with scallop and lobster have achieved icon status. The Penfolds wine pairings are as luxe as you'd expect – don't pass on the divine aged Yattarna chardonnay.

○ 78 Penfold Road, Adelaide; magillstaterestaurant.com; (08) 8301 5551

In a region that experiences each season deeply, elevated culinary offerings provide a snapshot of the latest harvest.

### Best brunch

#### Fred Eatery

While the colourful homewares for sale at light-filled Fred Living skew traditional, the adjoining café is more than happy to throw out the rule book with a range of Asian-influenced brunch options. One taste of the legendary Happiness in a Bowl (shallot omelette laden with kimchi, barbecued pork belly and chilli caramel) or spiced Indian eggs with roti, roasted cumin yoghurt and eggplant relish and you'll be asking if you can take them home as well.

○ 220 Mount Barker Road, Aldgate Village; fredeatery.com.au; (08) 8339 1899

### Best winery

#### Shaw + Smith

There are fewer than 30 Masters of Wine in the entire country, yet two of them call this distinguished winery outside of Balhannah home. They've made their chardonnay and pinot bywords for classical elegance and the modern cellar door is equally graceful. A new menu of small plates including duck rillettes, Wagyu bresaola spiked with fig syrup and alpine-style cheeses provides another excuse to linger over views of a lovely reed-lined lake.

○ 136 Jones Road, Balhannah; shawandsmith.com; (08) 8398 0500

### Best pastries

#### Brid

This friendly café next to an artists' studio is named for the way the Kiwi owner says "bread" and his dense sourdough forms the basis for hunger-smashing toasties packed with cheese, pine mushroom and thyme. But the pastries are the real drawcard, each week revealing a new way to celebrate local produce with creations such as poached quince and apple custard turnovers or gently spiced roast chestnut, bergamot and pear tarts. ●

○ 176 Piccadilly Road, Piccadilly; @brid.piccadilly



(Clockwise from above, left) Chicken wings stuffed with scallop and lobster at Magill Estate Restaurant; Lot.100; The Summertown Aristologist



Josie Withers