



SO FRENCHY

The White House at Hahndorf has just added to the fine dining offerings in the Hills with a new French-influenced dinner menu by new chef Simon Bratt. Think confit duck leg with puy lentils and poached pear jus, followed by date creme brulee with fresh fig and toasted almonds, all served with local wines and an eclectic mix of live music and outdoor cinema.

“Simon and I connected straight away,” says White House owner Sophie Zervas, “I wanted to develop my dinner menu to a restaurant level; he wanted to create his own menu based on the combination of fresh Adelaide Hills produce, local wine and French provincial style that we had already created at The White House.

Details:
www.thewhitehouseadelaidehills.com.au



PLEASANT MARKET

Mount Pleasant Farmers Market’s 32 stallholders come from as far as the Riverland and the Adelaide Plains and as near as Lenswood. Market manager Genevieve Hebart says the market is an authentic farmers’ market with producers selling a broad range of seasonal goods direct to the public. “The market has been so popular that business in the town has doubled since opening,” she says

A feature of the market is the local butcher Jamie Hylan, who uses the original smokehouse attached to his Mount Pleasant butcher shop to smoke his own salmon, mettwurst and a variety of other sausages. Saturdays 8am-12noon, Mount Pleasant Showgrounds.

Details: www.mpfm.org.au

SKOL!

A Hereford Beefstouw now offers an authentic Danish lunch alternative to the traditional steakhouse menu. Smorrebrod is an open dark rye sandwich with a variety of toppings, including fried fish and remoulade, smoked cheese with radishes and chives, pork liver pate with pickled beetroot, and boiled brisket of beef with horseradish, all served with a recommended shot of Danish aquavit, which has travelled twice across the equator by boat before reaching you. “We were lucky enough to enlist the services of Danish cook and author



Anne Majgaard to spend time with our chefs and ensure we do this classic Danish dish justice,” says restaurant owner Sarah Fletcher.

Details:
www.aherefordbeefstouw.com.au

WINE KNOWLEDGE IS GOOD

Each month up to and including October, the National Wine Centre will feature a wine dinner hosted by some of the state’s finest winemakers, giving both novices and enthusiasts the opportunity to extend their wine knowledge. Hosts include Chester Osborn (d’Arenberg), Charles Melton, Ben Riggs (Penny’s Hill) and Kym Teusner.

If a Friday night happy hour is more your thing, the Wine Centre’s fortnightly Uncorked tastings from 4.30pm are a great way to enjoy an after-work drink and get to know some new wines. On tasting this month is Serafino and coming up in August is Kangaroo Island Wine Region.

Details: www.wineaustralia.com.au



CROWD PLEASERS

Toni and Theo Vorenas’s Metro Bakery and Cafe in Commercial Street East, Mount Gambier, has a slogan announcing their passion for tradition, which they have instilled with the help of some very willing supporters. Former Melbourne baker Chris Rule, who moved to Mount Gambier a year after they opened, offered his services. They expanded quickly, focusing on the traditions of fine French baking, and soon won over the local crowd. “People

would come in asking for a doughnut and we’d get them to try a French vanilla pastry,” says Toni. “Once they tried what Chris was baking, they didn’t want to turn back.”

Metro is now also catering for a growing lunch crowd with meals prepared by an additional chef, Leanne Hinkley, and the Metro Nero dessert bar now provides fancy plated desserts from 7pm until late from Wednesday to Saturday.

Details: 8723 3179