



where to eat dinner SORRENTOS

Adelaide chef Adam Hay took over this understated fine diner last summer and has adjusted well to the slower tempo. In a marine-clad room fit for a cruise liner, he dishes up Island icons for tourists, bistro hits for families, and a few curve balls to liven things up. From a seasonally changing menu, you'll always find local marron or lobster on offer, perhaps with chimichurri sauce, as well as the excellent Island Pure cheeses, either in a salad or twice-baked soufflé. If it's on, the aged spit-roast beef with hand-cut chips is a must. Recent

reshuffling has unveiled a fancier bar, new tapas menu, and kid's playroom out the back. **Kangaroo Island Seafront Resort, 49 North Tce, Penneshaw, [08] 8553 1028.**

FISH

Sue Pearson is the isle's passionate poster child for food. The English chef spent two decades in global kitchens, from London's celebrity haunt The Ivy to Pier in Sydney, and even now, likes to brush up overseas each winter. Put a chef of her calibre in a humble fish 'n' chipper and you arrive at Fish, a frontrunner for Australia's best. Picks include scallops with lime and chilli

butter, or just-hauled-in fish with fries and aioli. Local oysters are available seasonally, and call ahead for Ferguson's lobster. There are also free classes on Thursdays, which sometimes involve foraging for samphire (sea asparagus). Open October to June. **43 North Tce, Penneshaw, [08] 8553 1177.**

If you can't face the winding country roads at night, but still want to indulge in Sue's food, then call on Two Birds and a Squid ((08) 8553 7406, 2birds1squid.com). The set-up is easy: order online, then collect a near-ready dinner from Fish. A crabmeat tart makes an elegant starter, while porcini risotto with lobster is a fantastic follow-up.