

the guide.

SEAFOOD AT SUNSET WINERY

Arrive at dusk, take a pew on the deck and enjoy a seafood feast at this winery perched above Eastern Cove. Held only on Saturdays from December until Easter, the name behind these evenings is, you guessed it, Sue Pearson. The emphasis is on simplicity, so the night might begin with sashimi; smoked salmon tart with pickled carrot and ginger; or a nostalgia trip care of "Audrey's prawn cocktail", a recipe from Sue's mum. Add a glass of white wine and you'll be wishing it opened every night. Book early as these dinners fill up fast. **Hog Bay Rd, Penneshaw, (08) 8553 1378.**

PENNESSHAW HOTEL

Ferry commuters set down in picturesque Penneshaw, a town that for years was the place to grab supplies before heading to remoter regions. Geoff Rischbieth and his family have altered this, adding to their aquaculture and grazing interests a corner store, supermarket, and in 2007, the local pub. This latest acquisition is undergoing a refit timed for a November launch. Expect mod-Oz fare from McLaren Vale's Justin Harman (ex-Salopian Inn) such as niçoise salad with freshly caught tuna; or lamb tagine with Cape Willoughby saffron. Look out for difficult-to-access ingredients from Geoff's paddocks and abalone farm. **North Tce, Penneshaw, (08) 8553 1042.**

HOG BAY CORNER STORE AND CAFE

Justin Harman fronts this breezy eatery, takeaway and memento store, too. Cast aside the efficient, all-day menu aimed at travellers eating with a stopwatch, and hone in on intriguing specials such as the South Pacific *ika mata* – lime-cured abalone in coconut milk. Or try dukkah-rubbed chicken, or fish burgers using local varieties. When it's on, the Pure Island ricotta, almond and lemon cake is a winner. **North Tce, Penneshaw, (08) 8553 1151.**

BELLA

Keep an ear to the ground for gossip at this popular local spot. By day, sit at a pavement table and order specials such as beef curry with sheep's milk yoghurt and naan, or rustic mini pizzas. At night, the dough

expands to family-sized portions outside, while things are turned up a notch indoors. There's also an extensive list of South Australian wines and a smattering of boutique beers. **54 Dauncey St, Kingscote, (08) 8553 0400.**

For a casual pizza and vino night, **Isola Pizza** (43 North Tce, Penneshaw, (08) 8553 1227) has a handful of topping options from smart-ish to tropical.

where to eat lunch

ANDERMEL MARRON CAFE AND TWO WHEELER CREEK WINES

Head to the tin shed here and peer into tanks filled with freshwater marron, a type of crayfish native to Western Australia. You can talk to the friendly folk at their makeshift cellar door (see Where to Drink), or move to the unpretentious cafe next door. Order mostly undadorned and hands-on food, whether it be the grilled marron with Two Wheeler sauvignon blanc, lemon myrtle and verjuice cream sauce; the "Taste of K.I." tasting plate with marionette and smoked kangaroo; or a heady selection of mostly South Australian cheeses. **Harriet Rd, west of Parndana, (08) 8559 4128.**

DUDLEY WINES

A relocation to Penneshaw next month will see an end to the bone-rattling drive to this convivial Cape Willoughby cellar door cafe. In a restored cottage, you can enjoy a relaxed day grazing on uncomplicated food. Best bets are Port Lincoln prawns that come in cheery buckets, smoked turkey from nearby Aldinga, or Kangaroo Island olives and cheese. The nougat is also a treat. **From December at Howard Dr, Penneshaw, (08) 8553 1333 (currently at Willoughby Rd, Cape Willoughby).**

Another change in town is **Penguin Stop Cafe** (111 Middle Tce, Penneshaw, 0427 615 84), where the keen new owners sell old-fashioned sodas, burgers, great vegetarian options and some of the island's better coffee, as well as early, homestyle dinners.

For lovers of the languorous Sunday lunch, Kangaroo Island has the perfect spot: **Fillmore's Lombardy** (see Where to

Stay), where you can book ahead to enjoy a Mediterranean-influenced set menu of seafood served with lashings of charm.

Further northwest is the character-laden **Wind in Wings Gallery Café** (North Coast Rd, Snelling Beach, (08) 8559 3115). Take a window seat in Kate Venable's huge shed, amid second-hand furniture and artworks for sale, and relish the magnificent vista. A pint-sized menu has red-wine game pies and lovely cakes. Open October to April.

where to drink

Aside from the Penneshaw Hotel upgrade and Sorrentos' new lounge bar (see Where to Eat: Dinner), most options are footy-and-pokie pubs. If you're after a daytime drink, try the island's cellar doors.

THE ISLANDER ESTATE VINEYARDS

This place is the most thrilling arrival on the wine scene, a labour of love for French winemaking royalty Jacques Lurton, who came ashore on honeymoon and found potential in the clay for Mediterranean grape varieties. The vineyard has recently opened to the public by appointment-only; or else it's well worth tracking down their premium blends and single-varieties. **Bark Hut Rd, Parndana, (08) 8553 9008.**

Dudley Wines (see Where to Eat Lunch) was one of the island's first wineries, and started in a shearing shed. From December you can visit their new Penneshaw home for a tasting and antipasto. The energetic **Sunset Winery** (see Where to Eat Dinner) has great quaffing whites and a very drinkable sparkling shiraz, plus stupendous sea views. Inland, **Two Wheeler Creek Wines** (see Where to Eat Lunch) produces a small range of good-value wines.

Another label to source is **Cape d'Estaing** (tel: (08) 8553 5112) from Robin Moody, a former Penfolds winemaker whose reds have a formidable reputation in the USA.

The local beer to look out for at restaurants, hotels and bottle shops on the island is **Island Pale** (tel: (08) 8553 0486), a pale ale produced by Brenton and Kellie Lovering from their own barley, and enhanced with Kangaroo Island honey. A microbrewery and steakhouse is also on the cards, awaiting council approval.