

**KANGAROO ISLAND SPIRITS**

Jon and Sarah Lark started up this business five years ago, with some advice from Jon's brother, Bill, of Hobart's Lark Distillery. Now they have a cellar door and an expanding list of liqueurs. Try the delightful walnut and honey liqueur, a fantastic lime version, or the apricot schnapps, which has a warm, fruity kick. **Playford Hwy, Cygnet River, (08) 8553 9211.**

**where to shop****ISLAND PURE SHEEP DAIRY**

Drop by late afternoon to see the herd step in line for milking at this artisan dairy. Taste silky yoghurts, lightly salted feta, semi-matured manchego, kefalotiri and haloumi with a lemon twist. The brand features interstate in speciality stores, but it's rare to spot their seasonal ricotta off the isle (May to December). **Gum Creek Rd, Cygnet River, (08) 8553 9110.**

**FERGUSON AUSTRALIA**

This sea-faring family's lobsters are on menus around the world – from ritzy Dubai hotels to Monte Carlo casinos – and they come from the island's south coast off Vivonne Bay. At the front of their Kingscote processing shed is a tiny retail outlet that sells live crayfish and king crabs, local fish, Port Lincoln prawns and Tassie scallops. Ferguson also sells a neat range of glazes, spice mixes and a lobster-flavoured olive oil. Open December to January, and Easter. **48 Kohinoor Rd, Kingscote, 1800 337 487.**

**KANGAROO ISLAND FRESH SEAFOODS**

This place is open year round, except Mondays. An ex-pro fisherman is in charge, so you can be sure to pick up the next best thing to catching your own; take home or have it cooked in their cafe. **26 Telegraph Rd, Kingscote, (08) 8559 0177.**

At the local school, **Kangaroo Island Community Education Parndana Campus** (Wedgewood Rd, Parndana, (08) 8559 6068), call ahead to visit the students' aquaponics program and barramundi farm. Aside from smoked fish, you can buy basil and lettuce, and Asian greens in winter.

Oyster connoisseurs should seek out Colin Willson's unmarked shed at

American River down on the wharf, (08) 8553 7168. On the road there, look out for a sign advertising free-range eggs, or seek out **Fryar's Kangaroo Island Free Range Eggs** at local shops.

Honey is liquid gold on Kangaroo Island thanks to the Ligurian bees brought here from northern Italy in the 1880s. Today it's a Ligurian bee sanctuary and has the world's only pure-strain colony of this special breed, so to avoid contamination you can't bring any honey across from the mainland with you. To find out more, take the fascinating tour at **Island Beehive** (cnr Playford Hwy and Acacia Dr, (08) 8553 0080), which runs every half hour, then try their five award-winning organic nectars: Sugar Gum, Cup Gum, Stringy Bark, Spring Flora and Coastal Flora. Fluffy scones with cream and honey are served in the cafe. **Clifford's Honey Farm** (Elsegood Rd, MacGillivray, (08) 8553 8295) is its polar opposite and friendly rival. It offers a bucolic experience and an adventure arriving on the unsealed roads, but the main reason people swarm here is the sensational honey ice cream.

For general provisions, **Penneshaw IGA** (Middle Toe, Penneshaw, (08) 8553 1023) punches above its weight, with a decent wine shop carrying plenty of locals, and improvements to the in-house bakery on the way. They've also agreed to sell abalone to *delicious*. readers who phone ahead – usually they're shipped straight to lucrative offshore markets. **Griffith's Store** (64 Dauncey St, Kingscote, (08) 8553 2047) is the top spot for fresh fruit and vegetables as the store owner sources direct from Adelaide's produce markets; he also gets his coffee beans from the city's Central Markets. Browse for local goodies like Ligurian honey, olive oil, native fruit preserves, and sheep's milk products.

Another way to explore the island's food delights is on a **Gourmet Safari** with TV personality Maeva O'Meara and local chef Sue Pearson ([gourmetsafaris.com.au](http://gourmetsafaris.com.au)). Held in November and February, the four-night tours include dinners in hidden locations and behind-the-scenes visits to producers.

**where to stay****LIFETIME PRIVATE RETREATS**

These three secluded retreats surrounding scenic Snelling Beach attract couples keen on a taste of luxury – some of the jet-setters who visit here actually own their own planes. Built on an unadorned hillcrest, Sky House feels like you're living in the clouds and is nirvana for couples. The beachfront Cliff House, with three bedrooms (one in a tower) and an outdoor jacuzzi, speaks of 1970s glamour. The latest arrival, Stone Cottage, has wildlife on its doorstep, three bedrooms and enormous ensuites. You can enjoy dinner in a private 'restaurant': either a beach shack, shearing shed, or beneath an ancient fig. A personal chef cooks breakfast, plus a chauffeur, masseur, yoga instructor and helicopter pilot are on call! From \$1300 per double, including most food and drink. **Snelling Beach, (08) 8354 2368, [life-time.com.au](http://life-time.com.au).**

**HOG BAY HILL**

This is definitely one of the new breed of B&B. It's purpose-built, meaning midnight dashes to a shared bathroom are avoided, the decor's contemporary, and your brekkie-maker lives separately. There are three adjoining suites with king-sized beds, plasma TVs, and L'Occitane toiletries. The terraces have decks, views and access to a sloping rock garden. A real talking point, however, is Sophie Newland's breakfast, whether it's crepes with apple compote and mascarpone cream, or frittata with semi-dried tomato, bacon and spinach. Before island life, Sophie ran a cafe with partner Justin Harman, who she met working at Salopian Inn. From \$240 per double with breakfast. **Wright's Rd, Penneshaw, (08) 8553 1394, [hogbayhill.com](http://hogbayhill.com).**

**STRANRAER HOMESTEAD**

Australians often miss out on the country hospitality here, as overseas tourists book well ahead, having learned of Lyn Wheaton's reputation. With her farmer husband Graham, she runs their limestone home as a B&B. Three immaculate rooms (one with private bathroom) hark back to pioneering times. Plus, there are fireplaces