



TALKING PORSCHEs, PIGEONS AND CONFIT DUCK...

Imagine your accountant – an absolute natural at the art of fly fishing. Imagine your Artistic Director – showing perfect aim on the clay shooting range. Imagine the team from shipping – being master chefs in the demonstration kitchen. Imagine your punctual, professional, persistent leaders in tune with their chakras in the lotus position during a yoga class.

Finding it difficult? Let us make you a believer.

In recent months the Lake House team has seen many stressed, suffering groups re-energise, revitalise and renew their team skills.

Executive events and retreats taking place at Lake House have focused in and around the Terrace Room, one of regional Victoria's best function and event facilities.

Some of the companies we have enjoyed hosting at Lake House have been:

- Rick Dodd's Audi dealership promoting the release of the new Audi A8, where 50 guests joined the cars in the Terrace Room for a multi course Degustation Dinner, matched with premium wines chosen by our Sommelier.
- Sancellia enjoying an underwater themed dinner complete with live band after a busy afternoon at Tuki Trout Farm exercising their fishing skills
- Axa taking on the challenge of a clay pigeon shoot out at Glenlyon reserve under the expert tutelage of our own resident shooting instructor, Colin Johns.
- Servier Labs relaxing with a gourmet BBQ, premium local wines and the opening game of the Rugby World Cup on the big screen.
- Sensis tasting a variety of regional wines by the fire after a guided walk around Lake Daylesford with local identity, Stewart Henderson.
- Bristol Myers Squibb engaging in our "Culinary Olympics", the teams given a box of ingredients and the run of our kitchen to produce a dish for judging by our Sous Chef. Results were "mixed" to say the least!
- The Executive team from Newcrest Mining experiencing dinner in our internationally awarded cellar where some of Australia's best loved reds were teamed with the likes of Roast Confit Duck and Rare roasted pigeon.
- Porsche Australia conducting regular test drives with potential buyers enjoying lunch in our highly awarded restaurant before adjourning to an Internet presentation on the big screen in the Terrace Room.

Opportunities for corporate events and celebrations are endless..

Coupled with Lake House attention to detail and our "welcome to our home" service ethic, you can be assured of a most productive, memorable and different experience. Give a member of our Events Team a call on 5378 3329 or contact us on conf.eventsmgr@lakehouse.com.au.

Ian Lane
Events Manager

THE DAYLESFORD – MACEDON FOOD TRAIL.

There are just so many wonderful cafes, bars, wineries and provedores to visit in our beautiful region. This season Lake House has selected a few of our favourite places to stop, taste, nosh, nibble and sip.

Ellender Estate 260 Green Gully Road Glenlyon

Jenny and Graham Ellender's boutique vineyard and winery, Ellender Estate is set in tranquil and picturesque countryside at Glenlyon – 15 minutes from Lake House. The Ellenders produce cool and cold climate wines from their own estate vines. Jenny and Graham welcome visitors to the winery for tastings, sales, wine discussions and nibbles.

Big Shed 1289 Malmesbury Road Glenlyon

Ken and Miranda Jones established their 5-acre vineyard in 1999 with a planting of Pinot Noir.

The vineyard opened in April 2001 with Chardonnay, Pinot Noir and Shiraz for sale, the Big Shed is a local landmark on the Daylesford-Malmesbury Road between Glenlyon and Denver.

Sweet Decadence at Locantro 87 Vincent Street Daylesford.

A favourite of local sweet tooths, and visitors alike, this gorgeous historic shop is the perfect place to stock up on those gooey essentials before the long drive home. A hint from the team at Lake House – the 3 inch Milkshake chocolates are the best!

DO YOUR CHRISTMAS SHOPPING WITH ONE QUICK CALL.

Ring our front office 53483329 and choose some beautifully presented vouchers as gifts for friends, family, employees and business associates. Vouchers are available for lunches, dinners and indulgent getaways. Prices commence from \$35. Hampers of our wonderful produce are also available at a range of prices. These and beautifully presented vouchers can be sent to the recipient with a greeting or can be sent directly to you.

You might wish to drop some hints in the right places yourself.

FROM OUR KITCHENS.

Do this recipe later in the season when there is an abundance of wonderful ripe tomatoes. Serve with goat's cheese and some warm grilled sour dough. Bon Appetit! - Alla

CHARRED TOMATO VINAIGRETTE (1 ½ CUPS)

2 large roma tomatoes halved
5 tbsps virgin olive oil
coarse salt
freshly ground white pepper
1/4 cup red wine vinegar
1 tbslo finely chopped shallots
1 small clove garlic finely chopped.

Brush tomatoes with 1 tblsp of oil and season with salt and pepper. Grill tomatoes turning once until they soften and are lightly charred - 6 to 8 mins.

Transfer to bowl and cover tightly with plastic wrap. Let stand until cool enough to handle. Peel and chop fine. Return to bowl. Add vinegar, shallots and garlic. Whisk in remaining 4 tbsps oil. Season with salt and pepper. Taste and balance the acidity with more vinegar or if needed thin the vinaigrette by adding up to 2 tbsps chicken or vegetable stock or water.

SUMMER!

It's here and I'm dreaming about white peaches, morello cherries, lavish bunches of tarragon, basil and sorrel, tiny beans, squash blossoms and later in the season, the heady fragrance of bursting ripe tomatoes, delivered fresh from the vine on a hot sunny day.

The dams are full after some particularly good Spring rain and we look forward to a bountiful season of produce from our local suppliers.

Guests are revelling in the warmer weather, lingering over breakfast on the outdoor terraces with their morning papers, toasting some beautifully golden evenings as the sun sets over the far side of the lake. Lolling by the pool or at the lake edge, favourite book in hand is an eternally popular summer pursuit.

Summer menus reflect the season. A salad of grilled artichokes and asparagus is garnished with a parmesan semifreddo. Baby snapper crowned with a crab mousseline sits in a coconut sauce and is topped with an Asian slaw. Local yabbies appear in a ravioli accompanied by a frothy yabbie and basil bisque. The rich flavour of summer lamb is celebrated in a dish redolent with Greek references. We harvest sorrel from the garden for a 'special' of kingfish with a lemony, vivid green sorrel sauce. An assiette of summer fruits celebrates the bounty of gorgeous local berries and last summer's preserved cherries are layered in a sour cherry jelly and vanilla trifle, accompanied by a sour cream ice-cream and our own 2001 cherry brandy. Degustation menus offer a series of miniature signature tastes and prove popular when offered with our sommelier's wine matches.

It has been an amazing year for all of us at Lake House. Awards have continued to rain on us and as our 20th birthday draws near we are humbled by the amazing list of accolades.

The highlights have been - Best Country Restaurant from the Age Good Food Guide; Best Tourism Restaurant in Australia from The Restaurant and Caterer's Association; The Best of Award of Excellence from the New York Wine Spectator for "one of the world's most outstanding restaurant wine lists"; and Australia's Best Dining Room in a Luxury Retreat from the Australian Gourmet Traveller - there are many more.

On a personal note - My 'Award for Professional Excellence' from the Age Good Food Guide and being named a 'Living Legend' by the Melbourne Food and Wine Festival still leave me gob smacked.

But it is the recognition for our efforts in training that are most gratifying. Just recently there was great excitement as Beverly Risstrom Training Co-coordinator at Lake House and four of our local young trainees

were flown to Coff's Harbour for a presentation from the minister of our National Training Excellence Award. A great time was had by all.

Meanwhile young head chef Mathew Macartney has returned from a month at New York's four star restaurant Daniel. Truly an amazing but somewhat sobering experience in a kitchen of some 20 chefs. Fifteen hour days with service lasting from 5.30 to 11.30pm each night, an average of two hundred plus covers most nights, meticulous attention to detail and no casual conversation in the kitchens characterised the typical workday.

Last season saw a plethora of spring brides, a welcome return of more international guests including some young and oh so stylish Parisians who used us as a base for their travels to the Melbourne rugby matches. Many famous faces have been spotted at Lake House and we were delighted with Aussie actor Cate Blanchett's comments about us in a recent American Airlines magazine article.

Summer looks set to be busy as ever for us here. December is full of celebratory gatherings from six to one hundred and sixty - black tie formal with scented summer roses, champagne and candlelight or cool and casual drinks parties down by the lake.

Romantic dinners a deux overlooking the water at a table lit by a giant candelabra are of course never out of season.

With Christmas looming many of you are in the throes of choosing gifts for family and friends.

Lake House offers a myriad of voucher choices from \$35 for lunches, dinners or indulgent stays as well as some splendid packs of our very special produce range including delicious nougats, pan forte, preserves, pickles and much much more.

Many regular guests are choosing to run away for a few indulgent days over Christmas and are inviting the family up for Christmas lunch. We love being used as our very special clients' country house. Lunch and Dinner at Lake House on Christmas Day celebrate the season with delicious menus and selected wines and are inevitably heavily booked. Our New Year's Eve Ball this year carries a white theme to be interpreted in any creative way you wish. White tux and tiaras are being favoured by some whilst others are embellishing their evening wear with just a very special touch of white. White cocktails, white balloons, the soothing dance rhythms of Miles White and his band - it's bound to be another great party.

I can hardly wait.

Alla Wolf Tasker
Executive Chef and Managing Director





STAFF PROFILE - A STAR IN OUR MIDST!

Renee Pedretti has been at Lake House for the past five years. She has been trained in front of house operations and has risen up through the ranks to become an invaluable member of our restaurant team. This month Renee has also cemented her position as one of Australia's Best Dressage Riders in the Australian National Dressage Championships. Renee – who has been training for many years came third in the

Australian Prix St George Challenge and fourth place in the Intermediate Kiur – Dressage to Music. Alla, Allan, Larissa and the entire Lake House team would like to say a big congratulations to Renee for all her hard work. We feel sure that the whole country will be hearing more about Renee in an Olympic context and we will be delighted to say – we knew her first!

THE TEAM –

This is definitely the title for my next film. I was practicing my couch potato positions not long ago, whilst trying to remain interested in the efforts of the Zimbabwe cricketers to match the massive run total of the Aussies.

My mind drifted away to the days of my youth. My father, who was racked with arthritis, played in an R.S.L. cricket league. His team was always short of players and I would invariably get to field, with “twelfth man status”. When Dad bowled with his right arm he was the team's premier “quickie”, and when he bowled with his left arm well he was the R.S.L.'s “Wannie of the sixties.” He couldn't bat for nuts and I could hop backwards faster than he could run. He may well have been the only bloke that could actually roll his arm over so strike bowler he was.

The team got “walked over” every week but those nine or ten men would hobble out onto the field each week for yet another thrashing. I can remember Wally who played in slips with a back brace on, and Ernie who fielded deep on the boundary ... he had only one arm, the other had been blown off in the trenches. Crikey, he could sure throw with the one that he had left. He batted with a cut down piece of willow that he wielded like a tennis racket. Every one of those fellows was truly unique, their strengths and weaknesses were known intimately to each other.

Every annual trophy night they'd get an ovation for their sheer guts and dogged determination. They were a team with a capital “T”. As time wore on and wore them out, I discovered that their “team man-ship” stretched way beyond cricket.

Fences were built, kitchens were painted, wheelchairs were pushed, widows were cared for and loans were made on the never never. There didn't seem to be much that these blokes wouldn't do for each other right to the last man. In fact I'd bet that it's still going on in some other place.

So why am I telling you this? Well I watch the younger folk at Lake House and I can see much of that team stuff at work, only their game is hospitality, not cricket. That same recognition of strengths and weaknesses, the determined support for each other and the hunger to do things well are all so inspirational. It's no fluke that this year they've gathered a record number of awards for their excellence.

I'm convinced that they love what they do and that's just another reason that they've made such a fabulous team. I do hope that you can notice some thing similar when you next visit.

Allan Wolf Tasker
Managing Director and Resident Artist

OUR SUMMER GARDEN

Summer is a time when flowers enjoy the coolness of indoors and our Lake House cutting gardens yield a bounty of beautiful blooms we like to share with guests. Statuesque tangerine foxgloves clump in the gardens below the Waterfront Suites, tresses of Mexican Orange Blossom release their sweet spicy scent on the evening air, massive plantings of old fashioned roses encircle the Garden Rooms and banks of creamy rock roses flank the tennis court.

Into its third year, our gardens above the Terrace Room feature water tolerant plantings of santolina, English and French lavenders, ornamental grasses with an over planting of olive trees and it will be this year, that we look forward to our first small harvest of fruit.

A secret garden below the tennis court often surprises guests with bright blue garden sculpture, seats for lingering and the opportunity for some quiet reflection. Clipped box hedges, massive butterfly hebes, and standard 'Josephine' roses add fragrance to a quiet summer spot.

Towards the Waterfront Suites a shade garden under a canopy of willow trees is developing with stands of spiky acanthus, tree ferns, green goddess, arum and clumped day lilies. Lining the pathway milky

white and pink hydrangeas will be perfect for picking early January; splendid cream Hybrid Perpetual roses may find their way into a bridal bouquet and cheery wallflower will put on an outrageous purple parade all summer.

Lakeside the banked gardens below the restaurant feature mature Japanese maples, grey fragrant foliage of the curry plant, spiky sedge and variegated bamboo. From the Suites guests overlook a contemporary planting of ornamental grasses, crimson flowering sedium, spiky lupins, fragrant lavender and towering bulrush.

Our Lake House highland garden has developed slowly over these last twenty years on the edge of a gold mined valley – now our beautiful Lake Daylesford; paddocks of pasture have become manicured landscape, softened with beautiful architectural shapes and long-term plantings for the next generation. Our front office will be pleased to show you photos of our original beginnings, the garden journey so far and the vision ahead.

Denise Robinson
Lake House Floristry

If you would like to join our mailing list please send your contact details to the address below. Email addresses are preferred. Although we love to keep you informed... If you would no longer like to receive information about Lake House please send “Remove from Mailing List” either via email or on an envelope to:
Lake House King Street Daylesford 3460. OR E: info@lakehouse.com.au



LAKE HOUSE EVENT CALENDAR **Ring 53483329 for bookings or enquiries**

CHRISTMAS AT LAKE HOUSE

Leave the pots and pans at home and indulge yourself with a few days at Lake House this festive season.. Packages include accommodation, full country style buffet breakfasts, Christmas Lunch or Christmas dinner. Invite the family to join you for a real celebration in the restaurant on Christmas Day.

For guest just wanting to dine – Christmas Lunch and Christmas dinner include a multi course festive feast with matched beverages. \$155 per person.

NEW YEAR'S EVE

The only place to be this New Year's Eve is at the stylish White Ball in the Lake House Terrace. Wear your best white tux, tie, tiara, or a touch of white where you will. Dazzle in diamonds or flash your pearly whites at this year's greatest party.

\$185 per person including dinner, beverages and entertainment or \$75 per person from 10pm including beverages, finger foods and entertainment.

AUSTRALIA DAY LONG WEEKEND

24 – 26 January

You might want to start thinking now about your three-night escape to Lake House. Take an extra day off from work and really revitalise yourself after the festive season – we won't tell anybody.

VALENTINES DAY

Saturday February 14th

Luxurious Waterfront Suite accommodation, long leisurely lunches on the terrace, siestas by the pool, romantic candlelit dinners, roses & chocolates in room on arrival... Indulge that special someone and yourself! Accommodation packages with all manner of inclusions now available.

Or book a romantic lunch on the terrace overlooking the water.

DAYLESFORD & MACEDON PRODUCE FARMER'S MARKET

Sunday February 15th

The region's growers, bakers, preservers, wine makers, farmers and beekeepers and cooks gather for their annual display and celebration.

Sample, taste, browse and buy. Entry is free. Great food, wine, cooking demos.

THE RUSSIAN FEAST

Saturday June 26th

Book early for this one it books out fast. Alla's annual homage to her heritage. An exquisite feast of traditional Russian dishes against a backdrop of sublime and achingly beautiful traditional and contemporary Russian music performed by the Sadko Balalaika Orchestra.

SO YOU THINK YOU KNOW ABOUT FOOD AND WINE?

A TRIVIA CHALLENGE.

Saturday August 7th

Last year saw award winning food & lifestyle writer Matt Preston and wine writer Max Allen in an out of control challenge to guests and certainly to each other with a variety of gastronomic trivia. They promise to behave this year Book a table of ten or join one on the night. If you were one of the teams last year penalised for cheating – we forgive but never forget!

COOKING CLASSES WITH ALLA WOLF-TASKER

Saturday mornings throughout the year

Always a popular event – join Lake House Executive Chef Alla Wolf-Tasker as she takes time out from her busy schedule to share an hour or so of insider knowledge, great cooking techniques and wonderful recipes in our own demonstration kitchen. Classes are usually conducted on Saturday mornings throughout the year and are followed by a light lunch..

Alla was this year nominated as a " Living Legend" at the Melbourne Food and Wine Festival . She is also this year's recipient of The Age Good Food Guide Award for Professional Excellence".

EXCLUSIVE TO LAKE HOUSE – DAYLESFORD & HARVEY NICHOLS - LONDON

A reminder of a perfect stay at Lake House could be a little something sitting on your pantry shelf in weeks to come, so why not select a few samples from our produce range to take home and share at your table?

The kitchens of Lake House offer an extensive seasonal range of produce bottled, wrapped, gift boxed and ready to pop in the boot. Gift packs of various sizes are available with perhaps a medley of summer jams, our famous gingerbread duck biscuits, almond or chocolate nougat sticks or a traditional slice of our in-house pan forte.

Perhaps it was something you enjoyed from the breakfast buffet – raspberry jam or blood orange marmalade - or the spicy beetroot relish served with the changing plate at lunch ; or perhaps the perfect mustard dressing you had on a summer salad – so many of the components we use in our award winning dishes are available at Reception to take home. For the serious home-chef perhaps a jar of our special preserved lemons for a Middle Eastern dish, or brandied cumquats now well and truly preserved for a special after-dinner treat. We have regular guests ring us with orders for their favourite

jams. One Hong Kong client ensures a regular supply of raspberry jam with an ongoing mail order.

This festive season Nardia our patisserie chef has steeped fruits in whisky for a special Christmas celebration cake; gingerbread dusted with sugar are for hanging on the Christmas tree(if you can resist them for that long), petite crisp biscotti shapes wait for coffee and what better gift to share with the family than something from our full range of traditional festive shortbreads. For chocoholics look out for a wicked fudge brownie slice which walks off the produce shelves; and then there is the wonderful Hepburn "mud" soap made with mineral components from Hepburn Springs and scented with sandalwood and mint.

STOP PRESS!

Shortly you will be able to purchase Lake House produce here from us in Daylesford and also at Harvey Nicholas in London! We're delighted to announce that their buyers have been come and been suitably impressed.