

AUTUMN!

After a dryish summer, tomatoes have finally come into their own and we are able to serve them fresh off the vine from local growers. Slow oven roasting and preserving them under fruity, unfiltered local olive oil with plenty of garlic and herbs renders them ready for future dishes requiring their very special tang. Meanwhile it's such a treat to raid the preserving jars, spoon out some of the oily tomatoes, top with freshly torn basil and crumbled Meredith goat's cheese and mop the whole lot up with some of our freshly baked ciabatta. Lovely.

Hence I'm frequently caught lurking around the cool rooms spoon and bowl in hand after a long day. Mad woman indeed. But really what better fast food is there?

The preserving kitchen is flat out processing the glut of stone fruits. Plum, peach and nectarine jams are served at breakfast and sold at reception.

We hardly keep up with the demand.

There are still yabbies on the menu - before they disappear for their winter sleep. Local eel and trout are featured jellied, in a little Russian trio - a homage to my youth. Those fabulous late summer tomatoes sit beautifully dressed with a fruity local olive oil and topped with a just seared crushed pepper coated tuna. Western plains free range pork comes served in a variety of ways and is paired with a sweet sour sauce of the last of our preserved local cherries.

As the weather turns, there will be pheasant and hare. Our signature dish of rare roasted pigeon with our duck parfait has stayed with us through the cooler summer days. Shortly we will add local forest mushrooms to the dish. Providing there is sufficient rain we will be foraging for them very soon.

Chestnuts are also just around the corner.

For vegetarians, the taster plate offers delicious small treats and our six course tasting menu also available in a non vegetarian guise, really puts the kitchen through its paces to provide a succession of very special taste sensations.

The patisserie section is jumping through hoops at the sight of Autumn's delicious figs and quinces. The aroma of quince jelly and quince paste cooking fills the kitchens, and bowls of this beautiful fruit perfume the air in the lounges and foyers.

Out and about, the Autumn air is splendid for walking and there is a most marvellous light in the very late afternoon when the lake shimmers with gold.

Our yoga sessions on Saturday mornings are popular and are available to visitors and residents alike. Providing an excellent opportunity to really stretch out, they are suitable for both beginners and long time yoga devotees.

The famed wholistic therapies and marvellous beauty treatments of the region offer additional indulgences. And we are pleased to report that our own lake foreshore day spa is well on the way to completion. Great news for all of you who tell us you do not want to get out of those robes almost all weekend!

The forthcoming calendar is looking very full. On March 23rd we are delighted to be hosting BBC celebrity TV cook Sophie Grigson at Lake House. Sophie will be presenting a cookery class in the morning and will be hosting a dinner at Lake House that evening.

The day is being held in conjunction with 'Delicious Magazine' and will no doubt book out very quickly. Cooking class is \$55 and includes recipes, tastings and a glass of Hanging Rock sparkling. Dinner is \$85 and includes 3 courses with excellent wines from Hanging Rock and Knight's Granite Hills. Winemakers John Ellis and Llew Knight will be in attendance, as well as wine writer Ben Canaider. All in all it should be a most interesting day.

Later on there are more cooking classes in our beautiful demonstration kitchen, evenings of foodie and literary debate, a very special dinner celebrating two decades at Lake House and featuring some of Australia's top chefs, our annual Russian dinner complete with glorious 16 piece balalaika ensemble, a dinner with an award winning young Californian chef and much much more.

If we've whetted your appetite, make sure you are on our mailout database.

Events are often oversubscribed well before they are advertised. But above all, come and share our Autumnal table with us.

We very much look forward to welcoming you.

Alla Wolf Tasker **Executive Chef and Managing Director**

P.S. This morning on my ramble around the lake with the dogs, there were people picking buckets of fat juicy blackberries. The springs were dotted with folk filling bottles with cool sparkling mineral water. In my forty years of association with this area how wonderful to see those simple pleasures remain.





LAKE HOUSE EVENT CALENDAR Ring 5348 3329 for bookings or enquiries

TUESDAY MARCH 23RD

Cooking Class & Dinner with UK Celebrity TV Chef Sophie Grigson

Sophie will be presenting a cookery class in the morning and will be hosting a dinner at Lake House that evening.

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APRIL 9TH – 12TH Easter Weekend

MAY 1ST & 2ND Swiss Italian Festa

The annual celebration of Swiss Italian heritage in the Daylesford and Hepburn Springs region. A full calendar of events is available through the information centre.

JUNE 12TH – 14TH

Queens Birthday Weekend – Time for serious R&R

SATURDAY JUNE 26TH

Russian Feast

A popular event that books out fast. If you didn't manage to secure tickets last year – make sure you don't leave it too late. Don't miss out on Alla's annual homage to her heritage. Enjoy an exquisite traditional Russian feast against a backdrop of aching beautiful traditional and contemporary Russian music performed by the Sadko Balalaika Orchestra.

SATURDAY AUGUST 7TH

So You Think You Know About Food & Wine – A Trivia Dinner

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. Book a table of ten or join one on the night. With delicious food & wine, outstanding company & entertainment – it is going to be another laughter filled evening!

SUPPLIER OF THE QUARTER

Fiona Chambers – Fernleigh Farm

Daylesford and the surrounding region has become a Mecca for delicious food & wine served in award winning restaurants, boutique cellar doors, gorgeous shopfronts, at farmers gates and roadside stalls.

Fiona Chambers is just one of the dedicated local producers who is striving to provide quality local produce to the region's providers. Fiona's Fernleigh Farm (Bullarto) grows delicious organic cucumbers, tomatoes, carrots and strawberries amongst other gourmet morsels.

Fiona has recently joined the local Daylesford & Macedon Produce Group and is looking to open a farm shop in early 2004. Her organic vegetable farm employs 50 staff and alongside the big range of seasonal vegetables (also including heritage potatoes), she is Victoria's first certified organic producer of pork products. Fiona was recently a participant on a Churchill Fellowship in the United States and United Kingdom where she studied regional organic food production and looked at food trails and farmers markets.

FROM THE OFFICE AT THE TOP OF THE SPIRAL STAIRCASE

I often tell people I have grown up in this business.

Mind you I'm not really one of the many real Lake House babies who've grown with virtually every part of the business over six, seven, ten or even fourteen years, who are able to tell stories about "the old days".

At only two and a half years on the property I'm a relative newcomer.

And when I began as a senior waiter on the restaurant floor, I didn't realise how my natural desire to learn combined with the nurturing and mentoring that goes on here would result in me sitting where I am now.

In two and a half years I've watched the Terrace Room develop into a renowned events centre with many of Australia's top companies marking us on their retreat and conference calendar every year.

As Assistant Restaurant Manager I have worked alongside a dedicated passionate team, which continues to strive to deliver some of the country's best food and wine.

As Front Office Manager I've had the privilege of fostering a team that continually raises the bar where guest service is concerned.

Nothing is any trouble or too hard.

We are now about to expand our office facilities and enlarge the foyer area.

Our new Lake House Spa development is taking shape and here in our twentieth year we are still seeking new ways to learn, to grow, develop and deliver.

It's an exciting period and one I'm extremely happy to be a part of.

The newest and biggest challenge for me personally is that I have just been kicked upstairs.

I look forward to welcoming you all back to the property in my new capacity as General Manager of Lake House!

I'm overwhelmed at the support of the staff team for me in my new position and in the confidence shown by the Wolf-Taskers in offering me this wonderful opportunity.

Be sure to stop by and say hello.

Shelley Ryan

Your very new and very excited General Manager at Lake House

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 PROFILE **Mathew Macartney – Head Chef**

Mathew Macartney has been a dedicated member of the “Lake House Family” for six years. Prior to his employment at Lake House, Mat did his apprenticeship under Raymond Capaldi and Marcus Moore. After doing a voluntary placement with Lake House Executive Chef Alla Wolf-Tasker, who was cooking at a dinner for 600 at the Regent Theatre, just over seven years ago, he expressed a desire to work with her should she ever open a restaurant in Melbourne. No such thing being on Alla's agenda at that time, Mathew meanwhile visited Lake House and proposed to Carla his girlfriend over dinner. Shortly after, Lake House was the setting for a very happy gathering of family and friends at Carla and Mat's wedding.

Tiring of waiting for Alla's unlikely move to the city, the duo made the big move to Daylesford, Mathew joining the kitchen team and Carla joining front office and eventually Front of House.

Mathew has always been a passionate and motivated member of the kitchen team. He has worked his way through the ranks and with the mentorship and guidance of Alla has evolved as a well thought of team leader respected for his creativity and dedication.

2002 proved to be a momentous year for the Macartney family. Not only did Mat win one of Australia's most coveted young chef's awards (the Bonland Proud to be a Chef Award) but Carla gave birth to a beautiful baby girl “Charlee” – the apple of everyone's eye at Lake House.

To add to the considerable and momentous changes in his life, Mat was also appointed as head chef.

In 2003, Mat travelled overseas to work for a month in New York at the four star Restaurant Daniel. The experience offered him the opportunity to see another of the world's most respected kitchens hard at work. He brought back with him a diary of ideas and also the understanding of how fortunate we are in Australia to have an industry that is so passionate and professional. He is now keen to stress that Australia's idea of “expensive restaurant food” is in reality quite affordable compared to the prices charged in the “global restaurant arena”.

In 2003, Mathew acted as Lake House “ambassador” at Cousteau Island in Fiji. Executive Chef Alla Wolf-Tasker has been appointed as a consultant to the island and Mathew was sent to assess the possibilities and opportunities available on site.

Meanwhile Carla has returned to work at Lake House as a Front of House Duty Manager who amongst other things is responsible for training many new members of the Lake House family. Young Charlee also makes her presence felt at Social Club events and on property visits. All indications are that she has a sound hospitality career ahead of her.

In the years spent at Lake House, Mathew has developed an appreciative understanding of the importance of using seasonal and regional produce where possible. One supplier who has been very supportive throughout the years is Rob Jones of Tuki Springs – a delightful property supplying lamb, trout and yabbies. Try the recipe below using smoked trout. The sausage is lovely in a salad of baby green, grilled and served on some warm, dressed lentils or with a little pasta and creamy lemon sauce.

LAKE HOUSE SMOKED TROUT SAUSAGE

Ingredients:

- 300g Salmon no skin, bone or blood line
- 1 Smoked trout skinned boned & diced
- 1 Tablespoon chopped chives
- 1 Egg white
- 200ml Thickened cream
- Salt & Pepper

Method:

Cut chilled salmon into cubes & place into a very cold food processor. Puree salmon until very fine. Add the egg white & blend until well combined. Using the pulse setting add half the quantity of cream gradually. Remove mixture from processor & place in a stainless steel bowl over ice, add the diced smoked trout & fold into the mousse. Refrigerate for half an hour. Remove mousse from fridge, place over ice & fold in the rest of the cream. Add the chopped chives & season with salt & pepper. Using a plain nozzle pipe mousse onto 20cm square pieces of glad wrap in lengths of approx. 10cm by 2 1/2 cms. Fold glad wrap over mousse & roll into a sausage shape and tie at both ends, place the sausages into simmering water and cook for one minute. Remove from heat and allow sausages to cool in water. When room temperature, drain water and chill sausages. When ready to use, unwrap sausages and either grill or coat in butter and heat in the oven. Slice and serve.

OUR AUTUMN GARDEN

– DENISE ROBINSON

Shorter days, chilly nights and perhaps the first frost of the year will touch our Lake House garden and create the autumnal palette of vivid colour we all look forward to. The whole lake shore peppered with European trees is a joy to behold at this time of year and our guests are encouraged to find time and walk our garden paths, explore the gully, lake front plantings and established gardens around the tennis court.

Original stands of poplar and silver birch at the edge of the lake will turn flaxen; ash will show claret and gold, and our orchard of nashi pear, quince and apple will blaze with crimson, red and russet. Near the Garden Rooms, a pair of weeping birch trees planted almost twenty years ago will sprinkle the path with their golden foliage, clumps of autumn crocus peep above the grass, iris will show off their glistening pomegranate-like seeds as they burst open, and a collection of faithful Iceberg roses toss their creamy heads around the Terrace Room.

By the Waterfront Suites, a water tolerant garden designed by John Patrick features fleshy leaf red sediums, tall ornamental grasses and clumped kniphofia on a background of bullrush and basket willow.

Lining the driveway, clumped agapanthus hold bursting green seed heads on high, while camellia sasanqua blooms put on a fresh show. Drifts of blue and white hydrangeas tucked in the gully will extend their show through early autumn and brilliant Japanese maples flanking the Water Front Rooms will be at their fiery best through autumn. Holly berries are tucked in a hedgerow, rugosa roses will throw their orange hips and clusters of tiny cotoneaster berries weep over pathways inviting guests to wander further a field and wonder what's around the next corner of this beautiful highland garden.



FOR THE LOVE OF PINOT – MARTIN FAIRHURST

Those who are lucky enough to live in Daylesford will appreciate our close proximity to arguably some of Victoria's finest vineyards. As well as the blossoming Spa Country Wineries, we are also within easy drive of the Pyrenees, Macedon, Sunbury and Bendigo regions.

Throughout these regions you will find a "wine tossers" delight of cellar doors and tasting opportunities. Wildwood, Craiglee, Hanging Rock, Taltarni, Redbank, Wild Duck Creek and Jasper Hill are just to name a few.

One of our favourites is Dalwhinnie nestled in a relatively isolated location in the Pyrenees. David Jones and his family have been producing Pinot, Shiraz, Cabernet Sauvignon and complex Chardonnays that have had wine aficionados drooling for years.

Lake House is lucky enough to have the opportunity to train restaurant staff both in our own cellar and at the cellar door – Dalwhinnie is just one of the vineyards that makes this possible.

Let us introduce you to our Restaurant Manager – Martin Fairhurst as he catches up with David Jones at Dalwhinnie.

MF: For those who are not familiar, tell us a little about the history of the vineyard.

DJ: My Dad, Ewan, planted the first group of Shiraz and Cabernet vines on the site in 1976. Chardonnay plantings followed in 1980. I moved back to the Pyrenees in 1984 and spent the next 7 years working on the site – planting and developing. After those 7 years I became chief winemaker and my main vision for the vineyard was to move it from a "Cottage Business" to a commercially viable business that was consistent in its quality and as such was a marketable product.

We started up around the same time as Lake House, so it has been twenty years for us as well. We are also a family run and operated business which I believe has encouraged the employment of long term staff – people tend to stay with us – just the same as it is at Lake House.

MF: You have already achieved so much – what are you looking at working on in the future?

DJ: Well the first thing would be our work in the international market. There are huge opportunities to export overseas. We see the North American market as a key area to distribute. We already have representation in Seattle and Washington. However, I understand the challenges of international marketing and it will realistically take 8-10 years to see serious results.

MF: Similar to what we have been doing. We have been putting ourselves into the international market for the last 4-5 years and are only just starting to see a shift in recognition. But the rewards are great if you can capture it.

Let's talk about your Pinot. I was lucky enough to be able to taste a little from the barrel 14 months ago. I remember it was a monster of a wine and you were jumping up and down in excitement!

DJ: They all said it couldn't be done. We were ridiculed for even trying to grow Pinot in the Pyrenees region. Why compete with the already established "Pinot Country" in Victoria? It's my favourite grape variety. The great Burgandys inspired me. I looked at established wine makers in similar climates in Australia such as Gary Farr and thought, "If he can do it at Bannockburn why can't I do it at Dalwhinnie?" So I did.

MF: So that's where it all began...

DJ: We planted the Pinot grapes at the Forest Hut Vineyard on the valley floor – not far from the vineyard itself. There are 6 acres in total – it is a multi clone vineyard.

MF: You believe that it takes time to see the best results from a multi clone vineyard?

DJ: I think you need at least 8 years. We are starting to see outstanding results from each individual clone. Pinot clones take more time to mature to their full potential.

MF: What great Pinot Noirs inspire you?

DJ: I like to benchmark our Pinot against some of the great New Zealand wines such as Felton Road, Ata Ragi and the Reserve labels from Geison. I am also a huge fan of Tasmanian reds from Freycinet and the old single vineyard Pipers Brook wines.

MF: I think that they would be equally as proud to be in the company or the same "league" as Dalwhinnie. We are privileged to be able to watch great vineyards like your own evolve over time. What can we expect in the future?

DJ: We are looking at opportunities to create a new brand – specific for the China and India markets. We have about 20 acres of Shiraz / Sangiovese and Nebiolo planted and it might be a possibility that we use these to develop this brand purely for export to these markets.

It is also an exciting time for our Shiraz. The Eagle is doing extremely well but we will also be releasing a sister label called South West Rocks later this year. We have had some great feedback so far. Keep an eye out for our single vineyard Shiraz as well – it is going to be called The Goddess and will be bottled from a Barossa Valley clone – it will possibly be a Viognier blend – we are still looking at it.

We will also be changing our entire release to stelvin caps in the next 12 – 18 months. I don't want to be the last to grab on to the new technology.

Dalwhinnie is one of the regions standout vineyards. David's passion for great Pinot marks him a true statesman and also one of Australia's most valuable vignerons.

Dalwhinnie is well worth a visit – but if you can't get out to the vineyard – drop in for a taste. At the moment we are pouring 2001 Dalwhinnie Chardonnay by the glass and it is getting some fantastic feedback.