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SIMPLY DIVINE: The magnificent Tamar River view from Estelle at Rosevears.

Pictures: ROSS MARSDEN

# Whites just right

Estelle, Rosevears Vineyard  
 Rosevears, Tamar Valley  
 Lunch Thursday to Sunday 11am-3pm  
 Dinner Friday and Saturday 6-9pm  
 Licensed, 6330 1800

**O**VER the years, my experiences of the restaurant at Rosevears have varied from simply disappointing to absolutely disastrous for reasons running the full gamut of what not to do in hospitality or put on a plate.

At long last, they've now got things right — a new chef, new floor and cellar-door managers and food that finally does justice to the wonderful views and classy modern design and decor of the restaurant space itself.

The stylishly clothed tables are decorated with quality glassware and cutlery, trendy pink salt crystals and elegant half bottles of excellent Coombend extra virgin olive oil.

Tanya and Ian White, the kitchen, floor and management team, hail from Brisbane, where Tanya had worked for a time with chef Philip Johnson in the kitchens of the much-lauded E'cco.

Tanya's second chef at Estelle is Bradley Martin, who is enjoying a change in weather and food styles from tropical Hamilton Island.

Their current menu is built around the robust, soul-warming flavours of winter, with dishes like blue cheese ravioli with warm



**ROBUST:** The rabbit, red wine and thyme open pie and the venison with roasted vegies.



**savour**  
 GRAEME PHILLIPS

walnut creme, a rabbit open pie, venison and roasted root vegetables, casalinga sausages and chicken pappardelle sitting comfortably next to lighter and more highly spiced Asian fish cakes and duck breast with chilli and Hokkien noodles. Nearly all are available in both entree and main-course sizes.

At a recent lunch, the farmed rabbit in the pie unusually had enough flavour to have passed as wild.



I don't know what the kitchen had done to give the tender but essentially tasteless farmed bunny some flavour. Whatever it was, the results were excellent.

Despite showing the pockmarks of the tenderising mallet, three venison steaks had been cryovac aged so they actually tasted like venison and not run-of-the-mill beef. And the accompanying vegetables were crisp, browned and perfectly roasted, with the red wine jus a limpid reduction of first-class stock.

Come the summer season, the menu will offer food and wine tasting flights, an excellent way for diners to sample the wide array of Tamar Ridge, Pirie, Rosevears, Devil's Corner and Notley Gorge wines.

Entrees are \$16.50 to \$19.50, mains \$25.50 to \$29.50, desserts \$12.50 and three cheeses \$16.50.