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Dining options are limited after dark. The best choice is **Artisans Table Wine Bar & Bistro** (Wendouree Rd, Clare, (08) 8842 1796), where chef/owner Roger Graham's menu divides its time between Asia and the Mediterranean in dishes such as queen fish on bok choy with wasabi dressing. A great-value wine list highlights the locals, such as the \$8 piccolo of 2006 Paulett's Trillians Sparkling Red.

If you're visiting on a Saturday and would prefer something more casual, head to **Glendalough Estate** (St George's Tce, Armagh via Clare, (08) 8842 1237). The winery also produces its own olive oil and the cellar door offers impressive pizzas for lunch Thursday to Sunday and dinner Saturday night, when sitting on the outdoor terrace is a real treat.

Those staying in self-catering accommodation may prefer to call in to **Mathie's Meat Shoppe** (275 Main North Rd, Clare, (08) 8842 2818), a fine traditional butcher, then cook their own back at their digs. Owner Jason Mathie was crowned National Sausage King in 2011 after winning best Australian traditional sausage, plus runner-up in the continental category. He also stocks saltbush lamb, kangaroo, and loads of conversation.



a warm duck breast salad. Llewena's also a great baker, so don't leave without trying one, or preferably two, of her cakes.

Just around the corner is **Grosset** (Stanley St, (08) 8849 2175), the headquarters of Stephanie's partner, Jeffrey, one of Australia's most acclaimed winemakers. Wine writer James Halliday rates his Polish Hill Riesling as the nation's finest at 97 points. In fact, Grosset wines are so in demand that the cellar door

Clockwise from top: Jeffrey Grosset's cellar door; the man himself; The Station Café's goat's cheese and herb tart; Sausage King Jason Mathie.