STATE OF THE ART

Simplicity is the key to success at this tropical paradise as diners sample the ocean views and relaxed atmosphere.

WINE TIME
FROM THE BACKYARD BARBECUE TO THE BYO RESTAURANT, MIKE FROST HAS ALL YOUR OPTIONS COVERED WITH THESE GREAT WINES TO TRY

ROBERT STEIN 2018 FARM SERIES RIESLING
$17-518, fine wine outlets or robertstein.com.au
One of a new range from this very good Mudgong producer, this shows floral and citrus on the nose with a crisp acid finish. It’s great by itself but would also go well with fresh seafood or chicken kebabs.

LA LAND 2017 GARNACHA $16-518, fine wine outlets or laaland.com.au
Better known in Australia as grenache, this tarty young red shows red and dark berries on the nose and palate, with some spice, restrained vanilla oak and fine tannins. Enjoy over the next few years with a grilled steak or barbecue beef ribs.

MIRABEAU 2017 ETROLE POSE $30-532, Dan Murphy’s and bottle shops
An elegant, highly rated rosé from Provence made from grenache and syrah (French for shiraz), this shows red berry, citrus and apricot on the nose and a crisp palate. Would be best enjoyed with a chicken salad, grilled sardines or sushi.

LINDEMANS 2016 LIMESTONE RIDGE SHIRAZ CABERNET $69-99, fine wine outlets
My favourite from Lindemans’ Coonawarra Trio, this shows rich blackcurrant fruit on the nose and palate, with integrated oak and fine, firm tannins on the finish. Enjoy it over the next decade with roast rib fillet on the bone.