

8 LIFE & STYLE

THE GOOD LIFE FOOD & WINE

FIVE OF A KIND

ON THE GOLF COURSE The greens get a run for their money as players join the culinary club, writes **Chris Canty**.



GROWLING FROG

AS THE name suggests, the pleasant distraction of talking frogs can be heard throughout the course, adding to the beautiful rural setting. As do the laughing kookaburras, kangaroos and a solitary fox on the back nine that likes to steal golf balls. The restaurant stands above the course, the large windows taking full advantage of the rolling hills, river and ghost gums below. It's become a favourite among locals who have no interest in golf but come for the views and food, from steaks, mammoth mixed grill and the chef's current special, sherry caramel-glazed pork belly and ham hock terrine. The portions are huge, so come hungry. **1910 Donnybrook Road, Yan Yean, breakfast and lunch daily, dinner Thurs to Sun**



PEPPERS THE SANDS

AT THE Sands' Hanners restaurant, Swiss-born head chef Pascal Meyes makes the most of the seaside locale, offering a rotating menu of freshly caught seafood from nearby Barwon Heads. His pick for winter, though, is the Western Plains pork cordon bleu with kipfler potatoes and local veg. The restaurant looks out over the practice green of the Stuart Appleby-designed course, and is so popular you'll need to book on weekends.

2 Sands Boulevard, Torquay, open daily, breakfast 7am-10am, lunch noon-3pm, dinner 6-9pm



NOVOTEL FOREST RESORT

ON THE outskirts of the historic gold-mining town of Creswick, between Ballarat and Daylesford, is the 144-room Forest Resort. As the name suggests, the golf course (co-designed by Robert Allenby) is set among 60 hectares of native bushland with 15 lagoons. Next to the pro shop is the resort's restaurant, Harvest 383, named for the 383-kilometre radius from which the seasonal produce is sourced (the number would be lower if not for Tasmanian oysters). Austrian-born chef Gerhard Zitzenbacher brings a European influence to the menu — this month, the braised Springback lamb shanks with potato puree and minted peas is a favourite.

1500 Midland Highway, Creswick, open daily, breakfast 6.30am-10.30am, dinner 6-9.30pm



PEPPERS MOONAH LINKS

IT'S the best of both worlds. Two award-winning courses designed by Peter Thompson to challenge various levels of golfing prowess, in the heart of the Mornington Peninsula, a region known for its excellent produce. With the links-style layout, you could mistake it for the Scottish coast, which is fitting because Jason Goldingay, the executive chef of the course restaurant, Pebbles, is a Glaswegian. Snapper with green pea mousseline, glazed carrots, Red Hill strawberries, sour cherries and coriander illustrates the way he harmonises the best local ingredients. Likewise the wine list, featuring local drops from wineries just minutes away.

55 Peter Thomson Drive, Fingal, daily breakfast 7-10am, dinner from 6pm



13TH BEACH

WHILE they can't be seen of crashing waves at Barwon 13th beach can be heard adding a feeling of remoteness. One of the reasons why you'll find the warmth of the 19th comforting, as is the food that awaits. British-born chef Furborough was classically trained in France and has worked in Michelin-star kitchens. His dishes are inspired, such as rarebit and English curries. The rest of the menu is equally inspired. There's also golf literature stacked above the bar. **Barwon Heads Road, Barwon Heads, buffet breakfast 8am, a la carte on weekdays 8-10am, lunch daily 11am-5pm Wed and Sat**

WHAT TO DRINK... WITH CHICKEN