

## Young chefs with chutzpah

Madam lush—Jane Cornes

“On Sunday we headed for Clairault Winery, another impossibly beautiful spot serving classy mod-oz fare and quality wines. Probably the way to go here is the five-course degustation lunch, offered with matching wines for \$95. Dishes in the “dego” range from an entrée of blue swimmer crab tortellini with slow roasted garlic and leek sauce to a main of Margaret River venison fillet with smoked tomato tarte tatin and—ingredient of the moment—white anchovies.”

flavoursome and delicate, while Pemberton trout rillettes were an exercise in generosity. Rich and luscious, they were teamed with pickled cucumber and sour dough toast.



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If you're heading down south for Easter, please drive carefully, and if you eat something particularly wonderful, I'd love to hear about it.

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