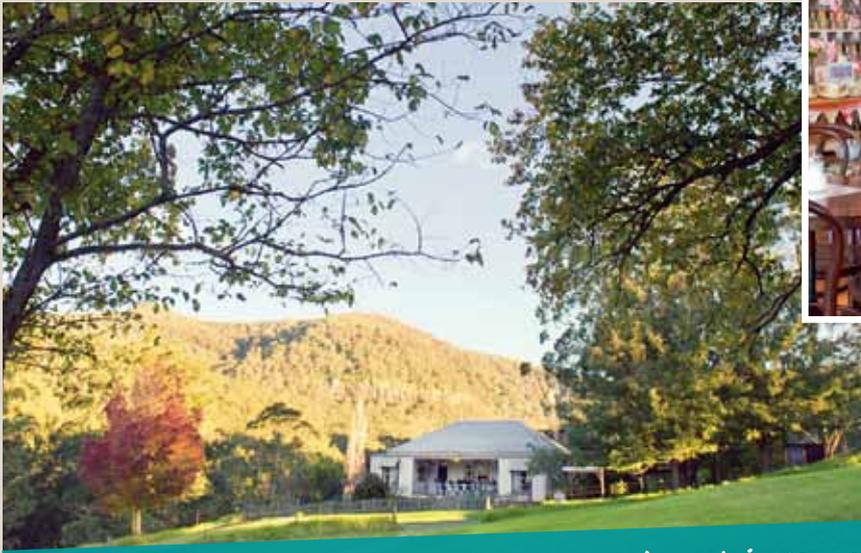


# south coast

It offers some of NSW's most beautiful beaches and countryside, and plenty more besides. So pack your bathers, a camera and a healthy appetite.

Ease into the region with a relaxing cuppa at **The Berry Tea Shop**. Husband and wife Paulina and Cliff Collier relocated to the historic town to begin a new life as fine-tea merchants. Close to 40 teas have been sourced from regional artisan growers, all hand-blended in Berry. A neat description and unique teapot accompanies each variety, including Chinese Silver Jasmine and French-style Madame Grey. *Shop 1/66 Albert St, Berry, (02) 4464 1218, [theberryteashop.com.au](http://theberryteashop.com.au).*

When Dutch owner Jelle Hilkemeijer opened **Berry Sourdough Cafe** 10 years ago, he couldn't have predicted its success; he just wanted to make bread like they did in the homeland. Locals and weekenders make a beeline to the landmark bakery/cafe set just off the main drag in a century-old heritage-listed building. Pick up a loaf and tempting pastry or stay for a meal; lunch might include rustic linguine with zucchini, peas, mint and goat's curd. It's also open for



Slow down the pace with long country drives as you sample local breads, wines and seafood.



Clockwise from above: Berry Sourdough Cafe; one of the Minimbah Farm Cottages; The Berry Tea Shop's cute interior.

breakfast and dinner Thursday to Saturday. *23 Prince Alfred St, Berry, (02) 4464 1617, [berrysourdoughcafe.com.au](http://berrysourdoughcafe.com.au).*

Berry is filled with tree changers who've added new threads to the village fabric. Formerly of Wokpool and Billy Kwong, chef David Campbell is another star among them. His **Hungry Duck** restaurant serves inventive modern-Asian cuisine in sleek surrounds. Choose from a five- or nine-course banquet or select your own share plates from

the extensive menu. The wok-fried wagyu skirt steak with dashi, bonito and crisp garlic is a must, as are the homemade steamed pork buns. Campbell's commitment to sustainable practices, including an onsite kitchen garden, has also seen him win multiple green-restaurant awards. *85 Queen St, Berry, (02) 4464 2323, [hungryduck.com.au](http://hungryduck.com.au).*

Blink and you'll miss the turn off to **Yarrowa Estate**, but there are far worse places to lose your bearings than the lush rainforest of the Kangaroo Valley. Old timers Mark and Susan Foster converted part of the lower level of their home into a welcoming cellar door, where you can sample a range of seasonal farm produce, from macadamias, avocados and oranges, to preserves and award-winning wine. It's by appointment only, so call ahead. *43B Scotts Rd, Kangaroo Valley, (02) 4465 1165.*

Load up on supplies in Kangaroo Valley, then relax at **Minimbah Farm Cottages**, just five minutes' drive out of town. The tranquil homestead accommodation offers plenty of diversions within the borders of the

60-hectare beef cattle property. Explore the surrounding bush trails, feed goats and alpacas, or collect eggs for breakfast with the baskets provided. There are three self-contained cottages to choose from, each charmingly decorated. 'The Old Homestead' even comes with an outdoor spa, perfect for families or a romantic getaway for two. *48 Nugents Creek Rd, Kangaroo Valley, (02) 4465 1056, [minimbah.com.au](http://minimbah.com.au).*

No trip to the South Coast is complete without sampling the region's famous oysters. For an authentic experience, go direct to the source at **Jim Wild's Oyster Service**. The 62-year-old won the Galway Oyster Festival World Oyster Opening Championship back in 1984, and he still shucks close to his record of 30 oysters in two minutes and 31 seconds today. Ask and the charismatic, true-blue Aussie will proudly demonstrate; it's a performance matched only by the creamy fresh flavour of the shucked bivalves. *Oyster Depot, 2/170 Greens Rd, Greenwell Point, (02) 4447 1498.*

Take the scenic route past Shoalhaven Heads from Berry to Nowra to visit **Two Figs**. Its smart building and hilltop location overlooking Shoalhaven River offer a spectacular backdrop for an afternoon cheese platter with a bottle of crisp 2011 Chardonnay. And pick up a Topsy Tawny Port; it's amber-coloured and rich, and comes in an Italian-glass ship-captain's bottle. *905 Bolong Rd, Berry, (02) 4448 5003, [twofigs.com.au](http://twofigs.com.au).*

**Pilgrims**, originally a Milton institution, pulls an equally loyal audience in its second outpost in beachside Huskisson. Vegetarian and wholefoods are the go here, but the hefty, flavour-rich meals satisfy even the staunchest carnivores. Try the famed Bliss or Millennium burgers – the names say it all. 8/9 *The Settlement*, Milton, (02) 4455 3421; 6/57 Owen St, Huskisson, (02) 4441 6118.

Antique stores run the short length of Milton, a quaint historic town just north of Mollymook. Kitchen collectables and produce can be found at **Bunyas Organics and Antiques**, while design lovers will swoon over the beautifully restored furniture at **Revival Antiques & 20th Century Design**. 2/127 *Princes Hwy*, (02) 4455 7022; 2A and 5A *'The Shed'*, *The Settlement*, (02) 4455 1200.

A bucolic haven awaits at **Cupitt's Winery**. Stroll across the lawn to a gorgeous Provençal-style stone cottage complete with lavender and Italian cyprus. There's a cellar door, but the star attraction is **The Vineyard Kitchen** restaurant, with its striking views over the vast valley. Start with rustic bread from local favourite Jasper Peel, then work your way through the French-accented mod-Oz menu, with dishes such as black angus scotch fillet with gribiche garnish and horseradish mousseline. Time it right for the monthly Sunday lunch with live jazz. 58 *Washburton Rd*, *Ulladullah*, (02) 4455 7888, [cupittwines.com.au](http://cupittwines.com.au).

Inspired by Africa's upmarket eco safaris, **Paperbark Camp** is a unique experience. After years of lobbying, the Hutchings family was the first Australian operator to offer fixed tented accommodation. Queen- and king-sized beds on wooden floors offer luxurious comfort, while the surrounding bush and wildlife are an arm's length away. Camp food takes on new meaning at **The Gunyah**, the



There are plenty of sleeping options, from luxury tents to beachside rooms and farm cottages.



outstanding onsite restaurant. The pork jowl with faux maltose crackling entrée is inventive, while a dessert of iced chocolate mousse with salted caramel and crushed honeycomb will stop you in your tracks. 571 *Woollamia Rd*, *Huskisson*, (02) 4441 6066, [paperbarkcamp.com.au](http://paperbarkcamp.com.au). From \$370 per night including breakfast.

Just four years ago, anyone who thought UK celebrity chef Rick Stein would set up shop on NSW's South Coast would have been told they were dreaming, but here he is at **Bannisters** in Mollymook. The luxe accommodation has a retro-cool 1970s motel feel, with panoramic views over the cliffs and white-sand beach. The seafood menu bears Rick's signature style: local-caught produce heightened by global influences. Think French seafood pie with truffle oil or Thai whole-fried

Clockwise from top left: The Gunyah's chocolate mousse dessert; a Paperbark Camp tent; beachside chic at Bannisters; Cupitt's Winery.



snapper with crispy basil, cashews and homemade sweet chilli sauce. 191 *Mitchell Parade*, *Mollymook*, (02) 4455 3044, [bannisters.com.au](http://bannisters.com.au). From \$290 per night including breakfast. Further details at [visitnsw.com](http://visitnsw.com) and [qantas.com](http://qantas.com). 