

escape. Originally part of the homestead, this spacious gable roofed cottage has a king-size four-poster bed, gas-log fire, spa bath for two and French champers in the fridge. It's set in a section of Glen Isla's gardens away from the other accommodation, the perfect place to make a secluded love-nest for the week-end. Your hosts are pretty intuitive when it comes to these things, but your usually-dedicated scribe has not officially tested this department.

The other great thing about Glen Isla is the food. Ian is training to be a chef, and does some of the cooking. Stay for a four-course table d'hote dinner and you might get champagne terrine, slow-roasted prime Gippsland lamb fillets, brandy-snap baskets filled with compote of berries and finish with a selection of Gippsland's finest cheeses and fresh coffee. Most of the menu comprises top quality Island and Gippsland produce, except the wines — Ian's wine cellar has some of the best from around the world, so while you might be parochial, you have the option of comparing Bass with Bordeaux.

Ian has his chef son, Martin, helping in the kitchen, but they've devised this terrific hosted dinner-party thing where Madeleine and Ian sit with guests and help create a relaxed atmosphere. In a past life Ian travelled the world in an official capacity. These days he rides a Harley-Davidson. Makes for some interesting banter.

Breakfast is served at a civilized hour (your choice), and Ian can produce pretty much anything the heart desires.

The best has been a long time coming to Phillip Island, but it's been worth the wait. PC

FOR YOUR INFORMATION

Where: 230-232 Church Street, Cowes, Phillip Island

Call: (03) 5952-1882

When: Open all week; dinner by arrangement

Price: Guesthouse rooms are \$235 per couple B&B, Anderson Cottage \$350 per night B&B

Dinner is \$70 per person

Web: www.glenisla.com

