



### **The Dream**

In 1984 Alla and Allan Wolf-Tasker opened the doors of their 40-seater weekend only restaurant that had taken three years of (weekend) building to complete.

At a time when regional Australia was anything but a considered destination for good food, Alla Wolf-Tasker had the remarkable foresight to establish a regional restaurant, with aspirations for fine dining and a sense of place.

With the clearing of a scenic, blackberry-infested paddock near Lake Daylesford and commencing the daunting long term process of encouraging local farmers to supply specialty produce, Alla's vision began to materialise. In no time word spread and 'foodies' began to seek out the "house on the lake". Reviewers heaped praise, awards were won - and in the process Alla succeeded in putting Daylesford on the culinary travellers' map.

That restaurant has now truly come of age and is part of the Lake House small luxury hotel complete with picturesque accommodation, 10,000 bottle Cellar and Salus Spa.

The property is still privately owned and operated by the Wolf-Taskers alongside daughter Larissa and 85 dedicated staff.

### **A Few of our Awards**

Best Boutique Hotel / Best Regional Property – **Luxury Travel Gold List**

Gold Standard – **Conde Nast Traveller Annual Gold List**

2 Chefs Hats – **The Age Good Food Guide**

Australia's Best Country Winelist – **Gourmet Traveller Winelist of the Year Awards**

Australia's Best Hotel Dining – **The Gourmet Traveller Travel Awards**

### **A Hotel with Heart & Soul**

Lake House is a tranquil retreat that includes thirty-three rooms and suites in either a waterfront or lodge setting. Six acres of country gardens extend down to the waters of Lake Daylesford and provide guests with immediate access to the lake shore and the Wombat State Forest beyond.

The Waterfront Suites feature superior king beds, plush sofa, textured armchairs and soft furnishings in chartreuse, citron, champagne gold and mustard yellows. On the walls are original paintings and prints from Resident Artist Allan Wolf-Tasker's studio.

A stone topped bar is stocked with regionally sourced sips and nibbles, Salus Spa's own sparkling mineral water, Nespresso Coffee machines and a selection of sweet indulgences from the Lake House kitchen. Ensuites have spacious vanities, dual showers, double spa baths and heated bathroom floors for those cool Autumn and Winter days. Flat screen televisions with a selection of cable channels, a collection of cult and classic DVDs, IPOD docks and free wifi access are all at your fingertips.

Situated behind a discreet gate, amongst its own gardens and with direct access to the lake foreshore, The Retreat at Lake House offers the opportunity for a more private getaway within the fabled Lake House grounds. Two sumptuously furnished bedrooms, fireside lounging areas, two luxury bathroom /dressing rooms and a fully equipped kitchen and bar areas, complete the picture of your ultimate romantic retreat.

Exploring the property is in itself an adventure. Guests may like to have a hit of tennis followed by tea and refreshments in the tennis pavilion, a glass of wine by the open fire or a game of billiards in the Lounge. Given the opportunity to explore the gardens guests will come upon the Kitchen Garden planted out with edible shoots and flowers, a myriad of sculptures and artwork from many of the region's top artists, extensive outdoor terraces overlooking the lake shore and established country gardens with everything from koala loved stringy barks to lilac, Daphne, quince, plum and apple trees.

### **The Artist Studio....**

Allan Wolf-Tasker, Lake House co-proprietor and talented artist distributes his work to collectors worldwide. His studio is found onsite at Lake House and he welcomes guests to have a look at what he's currently working on. A selection of his works are on display throughout the property and in each of the individual guest rooms. His works feature on 12 collectors showplates that are used in the Lake House Restaurant and available for sale at Reception.



### **The Restaurant**

In the kitchens, a talented young team under the guidance of Owner and Executive Chef Alla Wolf- Tasker works from the ground up producing cutting edge, modern Australian cuisine with an emphasis on seasonal and regional ingredients.

The kitchen creates most items on the daily menu from the ground up – ranging from bread, charcuterie, preserves, smoked goods, chocolates and more.

### **Seasonal....**

A la carte menus change with the availability of new seasonal produce and will use organics where possible. The selection of Contemporary Australian dishes draws inspiration from all over the world including Alla's homeland of Russia and her original training ground of France. Multi course 'Tasting Menus' offer a special opportunity to sample a diverse range of the kitchen's offerings.

### **Where our food comes from.....**

As part of our overall policy of wherever possible reducing "food miles" and developing a personal relationship with actual suppliers – much of the produce used in our menus is regionally grown or produced. Some of it is organic – but mostly it is the result of great care and passion on the part of small growers who are changing the face of agribusiness in our state, and for whom biodiversity and sustainable agricultural practices are firmly on the agenda.

In the early 1990s Alla helped to launch a local food group called Daylesford Macedon Produce that aimed to keep the region's bounty close to home. This network, developed over the years, of local growers and suppliers, provides the best and choicest regional produce to this country kitchen.

### **The Farm**

Since launching Daylesford Macedon Produce in the early 90s Alla has played a major part in the development and encouragement of producers in and around Daylesford. Five farms now supply the property with choice selection of organic and biodynamic produce such as Angelica, Captain's Creek, Daylesford Organics, Fernleigh Farms and Trewella. In 2010 a joint venture was launched between the Lake House kitchen and Mount Franklin Organics that involved an exclusive plot and exchange between the farm and the kitchen team *going out and getting dirty*. The relationship means plantings of hard to come by items such as black radishes will soon be seen on the restaurant table.

### **The Wine List**

The wine lists features roughly 700 labels and the cellar houses almost 10,000 bottles. The list highlights the best of the surrounding wine regions - Heathcote, Macedon & Sunbury, Ballarat & the Pyrenees alongside some of the world's most renowned labels.

Perfect for up to 14 people – The Cellar Room is a popular choice for private parties & celebrations.

### **Forage & Feast**

An activity and indulgence packed two-night retreat for groups of six or more food and wine lovers. Including a region scavenger hunt around the producers, some hands on time in the kitchen and plenty of great food and wine – it's a challenging and delicious way to explore the Daylesford Macedon region.

### **Cooking Classes**

A regular calendar of Cooking Classes are hosted by Alla in the demonstration kitchen. Recent participants include Peter Gilmore, Greg Malouf, Andrew McConnell, Ben Shewry. Adam D'Sylva, Sophie Grigson, Skye Gyngell, George Calombaris and more.

### **The Lake House Book**

Alla's book, "Lake House – A Culinary Journey in Country Australia" is a celebration of the hospitality industry. It is a celebration of food, wine, producers, suppliers, guests, family and friends and of course the seasons

### **The Salus Spa**

The state-of-the-art Salus Spa designed with blond wood and splashes of Tiffany blue, is surrounded by waterfall fed streams with nine treatment areas offering the latest in spa treatments and technology. Walls are adorned with enormous paintings from renowned artist David Bromley's nude series.

Relaxation lounges feature plush banquets and recliners lined with soft, textured pillows inviting guests to linger after their treatment and prolong that pampering glow.

### **Mineral Water**

Idyllic tree top houses overlook the foreshore of the lake. Inside a deep geisha style tub is filled for each person with 100% pure mineral water sourced especially for Salus Spa. No additives or chemicals are added so guests receive the maximum benefit from these precious bubbling waters. A soak prior to a more extensive body treatment or massage is an ideal way to increase circulation, lymphatic systems as well as start the muscle easing process.

Still and sparkling mineral water is also bottled under the Salus label for guests to enjoy on site.

### **Signature Treatments**

Signature treatments at Salus Spa capture some of the fragrances from each season found so abundantly in the surrounding Wombat State Forest and the local countryside. For example in Winter therapists source pine, eucalyptus, rosemary from the garden; in Autumn it may be a vintage & vine treatment using the antioxidants from the grape skins, Summer is fresh picked cucumber, mint and aloe vera; whilst spring offers old fashioned roses, citrus and violets.

These body treatments combine a soothing rhythmic massage utilising hot volcanic rocks and warm oil reducing tension and easing muscle aches. The body is then polished with fragrant mineral salts to remove rough skin. Whilst you are all wrapped up, a soothing face and scalp massage completes this nourishing experience. Finish off with a Hydrostorm where steam assists the absorption of essential oils whilst Vichy jets and waterfall showers rinse away the salt, exposing a beautiful soft skin – fresh, nourished and rejuvenated.

### **Hens Parties & Exclusive Use of the Salus Spa**

Perfect for pre wedding day pampering or hen's day celebrations – group packages are diverse and affordable.

Exclusive use of the spa means your group can wander from Mani/Pedi station to massage room – stopping for a glass of bubbles and a giggle with the girls in between. ½ day and full day packages are available.

### **Wellness Retreats**

The Wellness Revolution has not been ignored at Lake House. Wellness packages combine a suggested program of activities including daily walks or runs through the Wombat State Forest with blissful accommodation, a selection of Spa Cuisine dishes and treatments in the Salus Spa to compliment the guests' desired results. Private Pilates, Yoga and Tai Chi have also become popular as well as acupuncture, naturopathy, kinesiology, tarot and esoteric healing.

Combined with a little sweet country air and plenty of relaxation space – Wellness Retreats are tailored to each individual.

### **Spa Cuisine at Lake House**

Spa Cuisine uses the best seasonal produce as often as possible from local sources.

Menus are balanced with appropriate amounts of ingredients from all the critical food groups but without excess sugars, salts, fats and carbohydrates. It is not about denial.

Above all we believe that eating something truly delicious has always done wonders for the human spirit... and isn't that what wellness is all about anyway. Spa Cuisine dishes include:

- Daylesford Organics Zucchini in a warm custard, a crisp blossom and carpaccio style salad
- Local Meredith Chevre tortellini, baked ratatouille, smoky eggplant puree
- Warm gelee of local quince, toasted soft meringue topped fromage frais mousse, walnut gelato