



STAY AT MY PLACE ...

ROCHFORD LODGE ROCHFORD

AN EASY 45-minute drive from Melbourne, down the road from Lancefield and up the road from Kyneton, Rochford Lodge is a luxurious retreat that blends modern style with history.

The lodge consists of two properties which are close enough for a large family group to rent them both, but far enough apart that if they are rented separately there are no problems with privacy.

ACCOMMODATION

The smaller of the two properties is the Old School House, which is exactly what it says on the tin.

Owners Greg and Sarsha Ashmore have stripped this 1857 brick building bare, exposing a wonderfully rustic cracked ceiling, warm red bricks and a giant fireplace.

The main room consists of a raised sleeping platform, small open kitchen and lounge area with wall-mounted digital television, plump sofas and more DVDs, magazines and books than you'll be able to enjoy in a weekend.

Included in the tariff are breakfast provisions including bread, eggs, bacon, jams, yoghurt and cereals. There's also a coffee machine.

A long narrow extension runs the length of

the building and houses a sunroom and the pebbled shower recess. L'Occitane toiletries are provided.

A small deck has a barbecue and umbrella, and there are outdoor chairs to drag out on to the lawn and enjoy the view.

The larger property is the Principal's Residence, built in 1870.

Here you'll find three bedrooms, an authentic country-style kitchen, lounge area in an enclosed porch and dining room.

Both properties have been kitted out with maximum style. There's not a doily to be seen here. The decor is more *Australian Country Style* than *Country Women's Association*, with a little French provincial feel thrown in.

FOOD

You can knock up a rudimentary meal in the small kitchen of the Old School House (there's a hot plate but no oven), but you'd be mad to given its location in the centre of some of Victoria's finest country dining options.

Highly recommended for lunch is The Village Larder, about 20 minutes away in Woodend.

A generous macaroni and cheese and enormous piece of silverside with braised vegetables was perfect winter's day fare.

In the evening don't miss the Royal George in Kyneton's thriving Piper St restaurant scene.

Host Jim Lekakis expertly matches wine with

your meal. If you have the time settle in for the 10-course extravaganza of a degustation meal.

New chef Patrick Dang's focus is on the local – everything from the goats' cheese to the yabbies to the wine is from the district, with the occasional foray into French wine. After the meal head for the cosy front bar.

The degustation menu is \$85 for five courses, \$100 for seven and \$130 for ten.

FUN

The Lancefield Farmers' Market is on the first Saturday of the month, five-minutes' drive from Rochford Lodge.

Expect to return laden with vacuum-packed beef, chilli olives, a handful of freshly made samosas or even a couple of chooks.

There are dozens of wineries to visit, and if you feel the need to work off the goats' cheese, Hanging Rock is only about 10 minutes away.

MORE A two-night weekend stay at the School House, including breakfast provisions, two bottles of local wine, morning or afternoon tea at a local cafe and late checkout is \$890. The same package midweek includes three nights.
www.rochfordlodge.com

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