



MARGARET RIVER

PRESS REVIEW

Gourmet Traveller 2009 Restaurant Guide



Clairault ★ ♻️

“One fat tortellino is filled with blue swimmer crab and local scallops, then doused in buttery juices thick with herbs. A sticky tangle of pork sits beside chilli cuttlefish and spicy green pawpaw salad. Beetroot-cured salmon is softened by a creamy celeriac remoulade with lively hints of horseradish. Nowhere else in Western Australia will you eat as well as in the Margaret River region, and Tim Taylor is one of its most noteworthy chefs. There is an intensity of flavour, care and a touch of the rogue in his dishes, notably a nomination for favourite vegetarian of the year; felafels made from Ord River chickpeas, served with pumpkin brik, coconut and coriander salad and tahini yoghurt. The setting also impresses. Rock walls give a sense of texture, while bi-fold doors open onto a big deck, sun-lit vines and beds filled with year-round colour. In winter, it’s worth phoning ahead to confirm opening times.”

★ = A restaurant with an element of pizzazz as well as professionalism which raises it beyond the everyday.

♻️ = Good for vegetarians; at least two meat free entrees and mains or a separate menu.

**Number 3
in the Top 10
restaurants
by region!**

WESTERN AUSTRALIA

Clairault ★ ♻️

MODERN AUSTRALIAN

Clairault Wines, Caves Rd,
Wilyabrup
(08) 9755 6225
clairaultwines.com.au

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- * Lunch daily noon-3.30pm
- * Bookings recommended
- * Licensed, cellar door
- * E \$16-\$22 M \$29-\$40 D \$12-\$14
- * Cards AE DC MC V EFT
- * Outdoor dining, private room
- * Wheelchair friendly
- * Chef Tim Taylor

Clairault Wines
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