

1 THE WOODSHED

Our first course at The Woodshed is served in the garden opposite The Kin Kin Hotel. We sip riesling and nibble on herb parcels while admiring riotous rows of lettuce, rhubarb and rainbow chard. This restored heritage hotel dating back to 1914 is a popular watering hole. But the recent addition of The Woodshed restaurant, which offers a seven-course degustation menu on Friday and Saturday nights, has added a touch of candlelit glamour. Helmed by Oscar Holgado, the kitchen turns out dishes crafted entirely over wood-fired embers. Seated at dining tables or ensconced in plush banquettes after the al fresco appetiser, diners can savour yabby with a stuffed zucchini flower, heritage pork from nearby Yanjala Farm, and much more. Tasting menu \$185 a person. Paired wines additional.

kinkinhotel.com

**TAKE FIVE****3 GLASSHOUSE PLANTATION**

Lisa Palu plucks a small crimson fruit from a coffee tree at Glasshouse Plantation and urges me to pull it apart. I peel the skin, exposing two seeds in a cocoon of sweet, slippery mucilage. "Congratulations – you've just pulped your first coffee cherry," she says. Palu and partner Paul purchased this 4ha block set amid the craggy peaks of the Glasshouse Mountains, just over half an hour by road southwest of Caloundra, a decade ago. They've since renovated the original 115-year-old farmhouse and planted 3000 Arabica and 2000 Marsellesa trees, with plans to plant 5000 more. Their ambition is to champion homegrown coffee while creating a full farm-to-cup experience through tours and tastings. "Australians drink more than six billion cups of coffee each year, and more than 99 per cent is imported," Palu says. "We're on a mission to change that." Glasshouse Plantation opens Friday to Sunday, 8am to 4pm.

glasshouseplantation.com.au

**4 TINY AAHANA**

Guests wake to the sound of lowing cattle at Tiny Aahana in Pinbarren, 30 minutes west of Noosa and surrounded by velvety, emerald hills as far as the eye can see. This tiny home is named for poet Aahana Mulla, whose book, *Behind the Light*, is among the titles you'll find inside. It is completely off-grid, powered by solar panels and equipped with rainwater tanks. The bathroom contains a shower with an egg timer, and a composting toilet that is – thank heavens – odour-free. The sustainability agenda doesn't get in the way of indulgence – there are soft linens, Leif toiletries and, on the timber deck, an eggshell bathtub. Sinking into it as the stars come out confirms that sweet seclusion is the ultimate luxury. Stays from \$399 a night.

intothewildescapes.com

5 KIN KIN SPRING BATHHOUSES

The scent of rose geranium oil rises with the steam from the handcrafted concrete tub at Kin Kin Spring Bathhouses, perched on a hillside about 40 minutes' drive northwest of Noosa Heads. Surrounded by corrugated iron walls on three sides, each of the two bathhouses looks out over landscaped gardens to the cattle pasture below. Owner Lisa McDonough built the rustic retreat after visiting the artesian baths at Queensland's Julia Creek. "I thought, 'This is beautiful. I'm going to do this in Kin Kin.' It took four years, but I got there," she says. The experience starts with McDonough transporting guests, via buggy, across the grazing lands that surround the two bathhouses, tooting at the odd obstinate cow. When they arrive, the blissful baths already drawn. Two-hour sessions from \$129 a bathhouse (each accommodating one to two people).

kinkinspringbathhouses.com.au

SUNSHINE STATE OF MIND

Away from the main tourist hotspots are some delightful, and surprising, getaway options

DENISE CULLEN

**2 POMONA DISTILLING CO**

Of the three gins on Pomona Distilling Co's tasting paddle, the Pomona pink peppercorn gin is my favourite. Specialising in small-batch, bespoke spirits, the distillery uses native botanicals and careful ageing to create premium spirits. Located on the site of the circa 1900s Pomona Bakery building, with heritage brickwork and timbers, Pomona Distilling Co has a bistro, bar, smokehouse and beer garden. Try the signature smokehouse plate, which "feeds one hungry person" and is loaded with items such as slow-cooked beef brisket and barbecue pulled pork. The distillery recently opened Pomona Providores two doors down, selling smoked meats, sauces and other goodies. Gin tasting paddles \$20; Signature smokehouse plate \$60.

pomonadistilling.com.au



Denise Cullen was a guest of Visit Sunshine Coast, Into The Wild Escapes and Glasshouse Plantation.