

PICTON HOTEL by Lisa

A mere 15 minute drive south from home - up and over Razorback's winding roads and into Argyle Street, you'll find Picton Hotel at the major intersection of the pretty town. The occasion is a long lunch with a bestie midweek at this gem of a venue.

This was my first visit and I was pleasantly surprised. Steel grey painted walls and pendant lights at the entrance lead you into a spacious, naturally lit atrium-like dining area. Floor to ceiling glass, parquetry, pillars and diamond-tiled floors create an unexpected atmosphere. We chose one of the intimate half circle booths with a marble-topped table behind a sandstone feature wall.

We were gifted with one of those cool, drizzly days that occasionally interrupted the late Summer heat. The weather gave me the opportunity to try Picton Hotel's Lamb Shanks: a slow cooked tomato based lamb with creamy Paris mash. It was everything you expect from this traditional comfort food dish. If only it was cold enough for the fireplace too - I would've ordered a glass of red and settled in for the afternoon.

I was more than satisfied with my glass of Pinot Gris – or two - it was still a fairly long lunch. My bestie enjoyed her battered Hawkesbury Salt & Pepper Squid with salad, fat chips and aioli – just enough with her two glasses of vino too.

Follow Picton Hotel on Instagram - their food

looks amazing. I can confirm that this is true too, in real life.