

TDN BEST BETS AT THE SALES	<b>BEST RESTAURANTS</b>	TDN BEST BETS AT THE SALES
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*In town for the Inglis Easter Yearling sale and looking for some insider tips on where to dine? We've got you covered!*

**ALAN JONES (broadcaster, breeder and co-owner of Miss Finland)**

**Kim's Beach Resort, Toowoon Bay.**

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When talking about a "favourite" weekend getaway, coupled with fabulous food, the famous Kim's Beach Resort immediately springs to mind. It's located little more than an hour north of Sydney, on the Central Coast of New South Wales. The tranquillity is breathtaking. The spacious, luxuriously appointed accommodation of bungalows and villas are set amongst a rainforest of Norfolk pines with the Pacific Ocean literally at your doorstep.

And then there is the food...you need to be prepared to loosen the belt buckle a notch or two because the buffet every breakfast, lunch and dinner is superb. There is a speciality dish every night and, I have to confess, my favourite is the steak and kidney pie. And after dinner, you can retire to the bar for some entertainment or a quiet drink. It really is an experience I would happily recommend to anyone. I'd go there tomorrow!

**JONATHAN D'ARCY (Inglis director & Randwick resident)  
Balzac (Tuesday-Sunday)**

**141 Belmore Road Randwick + 61 2 93999660**

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**web [www.restaurantbalzac.com.au](http://www.restaurantbalzac.com.au)**

Balzac is just five minutes from the sales complex and is rated one of Sydney's best eating spots. Owned and run by Chef Matthew Kemp and his wife, Balzac learns towards a French flavour without the huge price tag. Matthew likes cooking with game, so if rabbit takes your fancy you will love the terrine of rabbit, quail and foie gras with liver cream, leeks and radish as an entree. I am a big fan of the stuffed confit pork belly with shaved cuttlefish, chorizo, chickpeas and capsicums. If you can fit dessert in after that, you are a better eater than I am! Great wine list and terrific staff make Balzac the ideal spot to graze after a hard day's work at the Inglis sales.