

by Damien Thomas

icture yourself waking up slowly to the tranquillity of the dawn chorus of birds chirping and looking out of the window, across the water to check on your nearest neighbours, over 4 kilometres away in that direction. A welcoming aroma of a steaming cup of coffee. Pillows fluffed up behind you, you are still under the quilt. Just staring beyond the garden at the 180-degree view of the calm waters of Georges Bay, from this delightful API holiday home located in the sleepy suburb of Stieglitz, in St Helens, Tasmania. A little later, the hardest part of your day arrives - making the decision as to whether breakfast will be sizzling bacon and eggs on the balcony accompanied by some fresh gluten free bread picked up from the local bakery, or will it be a return to Banjo's for breakfast? Breakfast on the balcony wins on most mornings. The simplicity of cooking good country food in the fully equipped kitchen and enjoying the best views in the region are a hard combination to beat.

St Helens has its own microclimate making it moderate all year round.

It doesn't matter if it's your first trip to the area or your hundredth, the Bay of Fires will always be on your itinerary. It is a short trip north of St Helens, just past Binalong Bay. Take lots of photos while you are there. Try a long exposure, if you can, and get down close to the rocks. The results will be jaw droppingly amazing and be posted on Facebook in

St Helens has a well-established infrastructure for tourism. The area has become internationally renowned for the mountain bike trails in the region, so you will see more than a few vehicles adorned with bike racks.

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\$20 for 1 dozen of the freshest, plumpest oysters.

The kelp beds, underwater caves, warm currents and deep water very close to shore gives rise to many different diving and fishing opportunities. These range from marlin and tuna charters, to dropping a line in from the jetty (or the beach much closer to home). The ocean also provides lobster (in Tasmania we call them crays), the plumpest oysters and a huge array of colourful fish. The best way to enjoy these is to consume some of them with a glass of Tasmanian wine in one of the many restaurants in town.



St Helens is blessed with great restaurants

For fresh prawns or fish & chips, Skippers is a good choice. The Wharf Bar and Kitchen is always popular. For a modern take on awesome food. The Social is an excellent choice - especially if



Mouth watering flavours at Furneaux restaurant

you enjoy craft beer. The very best is Furneaux. Its pricing can still be moderate depending on your dish selection, but for location, presentation, service and flavour, it should feature on your itinerary for at least one meal.

I know I have mentioned **Lease 65** previously. It is not so much a restaurant, but a place from which to buy some of the best takeaway oysters you are likely to find anywhere. It will only set you back \$20 to buy come? Any time of year is the best time - remember a dozen of them freshly opened. Take your wine and pull up beside Binalong Bay beach and see how moderate all year round. API enjoyable the simple things in life can be.



Breakfast at API's holiday home with some of the best views

If you are thinking of heading to St Helens for your holiday, don't be tempted to try to fit it all into 3-4 days. Plan for a full week. At the end of the week, you will realise you will need another week to immerse yourself in the serenity St Helens offers. There are waterfalls to see, ancient tin mines to explore. dairies with milk, cream and cheeses that are out of this world (the cows are less stressed), wineries, micro-breweries, exceptional cold climate wineries and much, much more to explore.



Halls Falls are not far away

Do yourself a favour and book your trip to API's delightful three-bedroom holiday home overlooking Georges Bay today. What time of year should you St Helens has its own microclimate making it

Book your stay in an API holiday home online at www.apilifestyle.com.au or call us on 1300 653 322.