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HOTEL
LEMONGARDEN

A five-star, adults-only hotel
with a fine-dining restaurant
on the island of Brač;
lemongardenhotel.com

pebbly, but with the clearest water. We kept reminding ourselves to appreciate these spontaneous moments that didn't involve military-style scheduling and a car full of baby kit.

We saved the best till last: a final lunch at Robinson's (robinson-hvar.hr), a local restaurant on a tiny cove accessible only by foot or boat. We parked at Bay Pokonji Dol and scrambled for 1.5 miles through coastal pine woods and over moon-like rock formations. There's no menu, just fresh fish caught that day by Domi, the restaurant's owner, and local Malvasia wine. It was the simplest yet tastiest food we ate in our three days in Hvar. *Doubles* from around £160 B&B; littlegreenbay.com

THE FOODIE FINISH

HOTEL
LEMONGARDEN,
BRAC

For the final leg of our trip, we took the car ferry for the short crossing to Brač, the largest of the Dalmatian islands, known for its wine and olive oil. From the pretty Hotel Lemongarden in Sutivan, we drove all over Brač, taking the coastal road to Bol on the southern side of the island, stopping off for olive-oil tasting along the way (you'll see lots of signposts along the country roads).

The island's most famous beach is Zlatni Rat, an arrow-head-shaped spit of white sand that features on many Croatian postcards. It's

almost Caribbean-like, but often quite touristy, so instead we walked along the rugged coastline, dipping into quieter coves along the way for a swim and passing through pine forests before ending up on a nudist beach, where the average age was about 85.

Back at the hotel, we dined on scallops and beetroot foam, followed by a bouillabaisse so good I ordered it two nights in a row – something I have never done before.

Another day, we whizzed round the town and beaches on the hotel's bicycles before a 12-course wine-pairing lunch at Vina Senjković (vina-senjkovic.hr). We didn't think anything could top the bouillabaisse, but Sasa Senjković and his wife Magdalena blew us away with their farm-to-table cooking. We ate in a tiny courtyard-turned-dining-room (12 covers per day), in the house where his grandmother grew up. Sasa is a fourth-generation

wine producer, turning the family vineyard into an award-winning business. With each course came a different wine named after a family member. Sasa told us the story behind the grape, while Magdalena explained the provenance of the food: fish caught by Sasa's father; vegetables from the neighbour's garden.

Our favourites were Bosso (his grandfather's nickname), a plavac mali wine blended with a cabernet sauvignon grape, and Dita (after his grandmother). Just 2,000 bottles of Dita were produced, sold only to two Michelin-starred restaurants in Sweden. As it was our last night, we headed back to our hotel with a stash of the Sposa wine, an award-winning rosé. We were baby-free, after all. *Doubles* from around £240 B&B; lemongardenhotel.com. *Holiday Autos*, holidayautos.com, offers hire cars from around £63 a week. *Uber Boat*, uber.com, operates along the Croatian coast – a speedboat from Hvar to Split for up to eight people costs around £300. *EasyJet*, easyjet.com, has flights from London Gatwick to Tivat, Montenegro, from around £125 one way. *British Airways*, ba.com, has flights from Split to London Heathrow from around £70 one way. For more information, visit Croatia.hr