



# Life by the four seasons

// ...we seek to work in unison with mother nature, but she often places obstacles in our path. //



Speaking about their home Little Hill Farm, Adam Roebuck and Antonio Sita confess they, “bought before we thought.” Though the couple lived in the city, they were country boys at heart and knew that eventually they wanted to relocate somewhere in the country in retirement. So, they drove to Bridgetown, just to take a look, and ended up falling in love with the hilly landscape, greenery and gardens.

Several years on, their hard work in unexpected vocations has paid off. The tasteful, self-contained, studio apartments immediately stand out for their attention to detail. The apartments reflect Adam and Antonio’s own experiences of travel and prioritises comfort, refusing to compromise on large screen televisions, comfy couches, big bathrooms with piping hot water and king-size beds. Further, reflecting their rural location, the four studios are considerate of their environment – each one taking in sweeping views of the valley and rated to the highest energy efficiency, forgoing unnecessary spa baths and ovens to further conserve resources.

Whilst some guests have presented them with unusual requests – they were once asked to stop the rain – most visitors have embraced the experience that Little Hill Farm offers. The studios have seen fully catered getaways for family groups and friends, an engagement, and recently, one couple turned up just to spend a weekend playing with the farm dog, Chase, who has struck gold with ‘Insta and Facebook fame’. The 3-year-old rescue dog, thoughtfully named, spent most of my visit diligently chasing the birds from the fruit trees. Adam says that friends in the city always question him in the same order: “How’s the dog? How’s the jam? How are you and Antonio?”

Ah, the jam! Little Hill Farm’s jam business began by chance. In their first year, faced with an abundance of fruit, Antonio started bottling fruit and jam that they shared with visiting friends. Before long, the friends requested to take bottles home and bolstered by Antonio’s inventive creations, the business took off. From ‘Peach and Passionfruit’ to ‘Blackberry and Gin’, Little Hill Farm caters for everyone’s jammy tastes. The bottles are stocked at a few specialty stores in Perth and the South West,

but you can also keep an eye on their social media for ordering opportunities and Adam sporadically does a Northbridge drop-off. “Adam the Jam Man,” laughs as he describes his clientele: friends of the farm conducting jam deals on side roads. Jam has been the business’ best advertiser, travelling across the country as gifts.

Back in Bridgetown, Little Hill Farm offers a ‘Jam and Farm Tour’ to give visitors a hands-on opportunity to learn about seasonal life in the farm’s gardens. The gardens are ever evolving and are designed so that something is always blooming or fruiting, “We want visitors always to have something to see and enjoy, be it Spring, Summer, Autumn or Winter”. As part of the tour, Tony includes a scone making demonstration replete with a finale of tea, scones and jam.

“Seasons dictate everything we do,” explains Tony, as Adam lists the litany of changes they have seen in the garden due to the different weather patterns each year, ranging from 100’s of kilos one year versus one bucket in others. Adam attests to climate change; keeping him on his toes with the erratic shifts and making farming less predictable than ever. The positive result is a steady stream of fresh food and ideas from the Little Hill Farm kitchen. Food is part of Tony’s Italian heritage and growing up around gardens he’s found himself, “resurrecting knowledge” he gained as a child, putting it into the diverse offerings he serves up at the table. Alongside their regular cooking classes, every year Little Hill Farm presents a variety of seasonal feast to amuse the tastebuds of visitors. This June, July and August they are hosting a comfort food class on dumplings for the Bridgetown in the Winter festival.

From stylish accommodation through to distinctive events, whatever the boys have on offer under the Little Hill Farm umbrella, you can be assured it will be innovative, excellent and value for money. If you’re looking for something special, give Antonio or Adam a call. “We’re always willing to put together unique packages for guests, as we want to give them an experience rather than merely a room with a view.”

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