

Food trail in Mornington Peninsula

After spending four days in bustling Melbourne city, I set out for a two-day trip to Mornington Peninsula. Situated just an hour's drive from Melbourne city, this Australian wine region is the perfect getaway for foodies seeking some of the finest food and wines in Australia. Boasting five one-hat restaurants, an abundance of prime produce and cool-climate wines, stunning landscapes and pleasant Mediterranean weather, visitors can look forward to a truly enriching experience.

"More than dishes, what we have are produce – fresh produce of amazing flavour," shared Ruth Gallace, co-owner of boutique cider house and winery Rebello, citing fresh water mussels, rare honeys, superb strawberries, and fine goat's cheeses to rival anything from the peninsula. For lovers of foodie curiosities, Mornington Peninsula is definitely a happy hunting ground.



Sunny Ridge Strawberry



Pick succulent strawberries off the plant at this lovely family-run farm



Pure Peninsula Honey

SUNNY RIDGE STRAWBERRY FARM

Pick succulent strawberries off the plant at this lovely family-run farm, where the fragrant and juicy strawberries you pick are bursting with that just-pulled-from-the-plant freshness. Thereafter, adjourn to the Sunny Ridge dessert café for an indulgent treat – the chocolate strawberry fondue, strawberry wines and liqueurs, and strawberry ice cream are simply heavenly. The strawberry season runs from November to April.

244 Shands Road, Main Ridge

PURE PENINSULA HONEY

The perfect place to pick up souvenirs before you head back to the airport, Pure Peninsula Honey stocks an array of honey flavours as well as honey-containing products such as lip balm, candles, soaps and moisturisers. Considered to be a shopping paradise for honey enthusiasts, visitors will get to taste a wide variety of honeys here, which are contained in up-turned squeeze bottles. We loved the local flora honey, which is made from plants found in Mornington Peninsula.

871 Derril Road, Moorooduc



Stillwater at Crittenden

CHEEKY RASCAL CIDER

A must-visit for every cider lover, this boutique cider house that stocks an impressive range of berry ciders made using berries from Sunny Ridge Farm that are blended with apples and pears. Our favourites from the range include the passionfruit and pink lady, apple and pomegranate, and apple and ginger. We love that the ciders are made without concentrates, flavours, colours or additives.

Flinders Road, Main Ridge

STILLWATER AT CRITTENDEN

Nestled at the foot of Red Hill within the acclaimed Crittenden Estate is another of Mornington Peninsula's showpiece restaurants, Stillwater. The manicured grounds and gorgeous lakeside views

definitely have their admirers, but it's the cooking of Zac Poulter that convinces visitors to stay for more than just a wine tasting. A keen eye on global food trends is evident in dishes with the occasional micro-this and dab of that, but the bulk of the menu is anchored by proven flavours enriched by kitchen technique. Think hot smoked ocean trout with smoked eel fritters, and succulent twice cooked pork belly with a smoked pear, pickled fennel and frisee salad. Whether you dine a la carte or order the set menus, count on accomplished service coupled with lauded wines. Before you leave, pick up some of Stillwater's very own home-made produce and food items.

25 Harrison's Road, Dromana



Stillwater's very own home made food items



Cheeky Rascal Cider