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## Mornington Peninsula is heaven on a plate

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The sparkling Strawbellini is a blend of strawberry wine and moscato.

### STAFF WRITER

In [Stillwater](#), at [Crittenden](#), a restaurant on Victoria's stunning Mornington Peninsula, chef and owner Zac Poulier smothers heirloom baby carrots with [Pure Peninsula Honey](#) before roasting them, and macerates berries from [Sunny Ridge Strawberry Farm](#) in moscato to make a chunky whole-fruit jam. Pure Peninsula Honey uses berries from Sunny Ridge, run by the Gallace family, to make their strawberry honey. In turn, the Gallace family use the berries to craft a sparkling Strawbellini – a blend of strawberry wine and moscato – under their [Rebello Wine](#) brand. Fruit from the farm and the peninsula is also incorporated into the family's [Cheeky Rascal Cider](#) range, which also includes a honey cider – a blend of apples and Pure Peninsula Honey.



The Gallace family, who run Sunny Ridge strawberry farm. Photo: Peter Glenane Photography

These symbiotic relationships between local producers on the peninsula creates a warm, friendly vibe that is intoxicating for visitors, particularly those with an appetite for good food and wine. That this renowned wine region, with its rugged, beautiful coastline and curvaceous countryside, is also a productive food bowl means there isn't far to travel between gastronomic stops.

Drop into [Red Hill Epicurean](#) – a one-stop shop boasting a wine-tasting area, bakery, fromagerie, restaurant and cafe – or lunch at Stillwater at Crittenden, situated lakeside, on a vineyard, with a kitchen garden that supplies about 25 per cent of its fruit, vegetables and herbs. Unwind at [Terminus](#), the one-hatted (in *The Age Good Food Guide*) fine-dining restaurant at [Flinders Hotel](#), with Algerian-born, French-trained chef Pierre Khodja at the helm, or at [The Deck](#), the hotel's more casual dining option.

Go to one of the local markets and pick up a plate from [Red Gum BBQ](#), which serves southern-style barbecue meats and sauce sourced from free-range or ethically farmed beasts and organic and local produce. Or source take-home supplies, including [Dromana Bay mussels](#), [BoatShed Cheese](#), and hand-picked strawberries from Sunny Ridge.

By a staff writer, who was a guest of Rebello wines.

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