

Dining & Entertainment



Flinders Hotel

Building on the success of their bistro/brasserie, the Flinders Hotel will open, in the near future, a more refined dining area. Think regional, think small local producers, think ingredients coming from the best producers Australia wide, think real flavours with a twist, all cooked with the same care your Grandmother possessed. Service that makes you feel at home, at ease and that you belong. The new dining room at the Flinders Hotel – another innovative form of Peninsula pub dining.

Lets Eat! The Peninsula offers a feast of options in dining and entertainment with restaurant, bistros, wineries, cafes and landmark hotels providing menus inspired by an abundance of fresh, quality, local produce and fine cool climate wines. Some restaurants are featured on the following pages and others are scattered through this publication in various features - see pages 104-105 for a comprehensive directory and locality guide.

Flinders Hotel's - Somerville Corned Girello, with Buttermilk Mashed Potato & Garlic Flagedot Beans.

INGREDIENTS (Serves 4)

- 1 ½ kg Nicola potatoes
- 1 can fine flagedot beans
- 1 ½ kg corned girello (we recommend Phil from Somerville ph 5977 5281)
- Butter
- Buttermilk (or cream)
- 1 clove garlic finely sliced

METHOD

1. Place corned beef in a pot with just covered water, bring to boil, simmer for 15minutes.
2. Drain put in to pot with fresh water, ½ bulb fennel, 8-10 peppercorns, 1 tablespoon hot English mustard, ½ teaspoon celery seeds.
3. Simmer for 1 ½ - 2 hours or until soft to touch.
4. Cool beef & refrigerate in poaching liquid overnight.
5. To make mash, rapidly boil peeled potatoes all cut the same size until really tender.
6. Drain the potatoes, moving quickly heat 1 cup of buttermilk, 100gms of butter in microwave till hot. Mash potatoes till really well done then slowly add warm butter mix.
7. Season with pepper and salt, keep warm.
8. Cut corn beef in to 1 hick slice per person and gently warm the pieces in a saucepan of the poaching liquid.
9. Drain beans, place in saucepan and warm adding the garlic, the butter until the beans are a thick sauce.
10. Put mound of mash on plate, top with corned beef & then the beans.
11. Serve with beetroot jam or mustard.

Portsea Produce & CAFÉ WINE BAR

The Portsea Produce & café Wine Bar is situated next to the Portsea Hotel, boasting a fine selection of local produce, gifts, jewellery, homewares and books.

Come and enjoy a taste plate with a glass of wine or even a coffee with us!

The Portsea Produce & Café Wine Bar is the perfect setting for your next function; from a formal sit down occasion to a casual cocktail party.

Ask us how we can make your special event something to remember!



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unwind...
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WATERFRONT Dining



From Waves in Frankston to the Portsea Hotel, the Peninsula serves up many opportunities to dine with superb water views or even on the beach.

THE ROYAL HOTEL
...is one of the most popular venues on the Mornington Peninsula, known for their classic bistro and amazing views of Port Philip Bay. The Royal also offers a beautiful function room perfect for weddings, conferences and other special occasions.

However, if you require more than a dining experience, The Royal has live entertainment in the Tavern Bar every weekend. Along with dining and event facilities, The Royal is the only venue in Mornington with accommodation that boasts full frontage views of Port Philip Bay.

THE ROCKS, MORNINGTON
With one of the best locations on the Peninsula, The Rocks does not rest on its laurels. They offer only the best in beautifully prepared & presented food, plus great live entertainment on the relaxing deck.



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DINING & ENTERTAINMENT



THE KANANOOK CREEK BOATHOUSE

Enjoys a unique and picturesque setting on the banks of the peaceful Kananook Creek, and all in the heart of Frankston. The restaurant is open 6 days from 11am until late for morning tea, lunch, afternoon tea and dinner and takes great pride in offering a very appealing seasonal and regularly changing menu. They also cater for weddings and functions.

The restaurant has a great atmosphere whether dining inside, on the verandah or out on the deck and the mix of beautiful food, attentive service and pleasant surrounds is hard to beat.

PELICAN PANTRY, WESTERNPORT

An award winning training café located on the Hastings Foreshore, Pelican Pantry looks out over the historic pier to French Island.

This innovative initiative of the Mornington Peninsula Shire, introduces people of all ages, backgrounds and abilities to working life in hospitality, retail and tourism. As well as accredited training, Pelican Pantry Trainees receive hands on experience in a 'real life' commercial environment. Pelican Pantry is open for breakfast and lunch seven days and you can enjoy high quality, nutritious, value for money food, a glass of wine and/or a great coffee whilst taking in the picturesque views.



Pelican Pantry is the award winning training café located on the Hastings Foreshore & overlooking the historic pier with panoramic views of Western Port. The extensive menu offers high quality, nutritious & value for money food & wine from local producers

**OPEN SEVEN DAYS
FUNCTIONS WELCOME**

Enjoy a delicious meal, glass of wine and/or a great coffee whilst taking in the picturesque views



2 Marine Parade, Hastings
Mel Ref: 154 K11 1300 850 297

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| <p>MORNINGTON ON</p> <p>Tanti</p>   |  | |
|  | <p>NEW WINTER MENU & WINE LIST OUT NOW</p> |  <p>bottle shop lounge alfresco functions events</p> |
| <p>917 Nepean Hwy, Mornington phone 5975 2015</p> <p>f 5977 0678 e thetanti@bigpond.com www.morningtonontantihotel.com.au</p> <p>open 9am till 9pm every day of the week</p> |  | <p>Opening Sept. 07</p> <p>NEW - 21 Motel Units, Function Room & Cocktail Bar!</p> <p>....Stay Tuned!!</p>  |

DINING & ENTERTAINMENT

Great Hospitality at Leading Peninsula Hotels

Friendly, cheerful and welcoming these leading Peninsula hotels are renowned for their great hospitality, state of the art services and quality dining. Historically hotels have always been at the centre of their local communities and these hotels are no exception.

THE GRAND HOTEL MORNINGTON

Sip a cocktail or sample a local Peninsula wine on the new Grand Terrace which extends from the gaming room to the sports bar. This must be the best way to spend a sunny afternoon.

At the Grand the chefs excel at consistently producing good quality and delicious food for lunch and dinner, seven days a week, and waitress service to your table makes for a far more pleasant dining experience. The Bistro menu is extensive, and The Grand is renowned for the quality of steak served.

A gluten free section has been added & by popular demand the beef & guinness pie is back.

On Sundays and public holidays you can even enjoy a Grand Breakfast (8.30-11am) and on sunny days the Street Café is just the place to enjoy a lazy afternoon with friends watching the activity of Main Street.



THE RYE HOTEL



...opposite the beach, swings year round with a great lineup of entertainment through the year and with great service. With fabulous food options and sophisticated yet casual décor the Rye Hotel is one of the most popular hotels on the Peninsula. The sensational seasonal menu can be enjoyed from noon and all day, everyday, light meals are available. Breakfast is served daily from 7.30am. See Page 122

The adjacent 14 Nelson offers city chic accommodation with a beachside twist.

Affordable luxury with 30 suites in a resort setting. Great value and style - just like the Rye Hotel.

HOTEL SORRENTO

...has been delivering excellence for a long, long time and is still the heartbeat of Sorrento.

At the beginning of the 21st century, it retains the grace and charm of the Victorian Age; sweeping staircases, gleaming woodwork, majestic mirrors and combines this elegant décor with

traditional service, a magnificent restaurant, friendly bars, a sun terrace with sea views and much more.



The very popular 300 seat award winning restaurant sources only the freshest produce in order to deliver top quality food at affordable prices and the restaurant includes an open air sun terrace overlooking the water, open fires, or private rooms for that special occasion. The extensive wine list is well balanced, featuring the best of local and Australia's most popular regions.

Open for breakfast, lunch & dinner every day, with special kids meals & desserts to die for, you really should come & 'Sea' the difference.



MORNINGTON ON TANTI

... has built up quite a reputation for their mouth watering seasonal menu, boasting an array of dishes to choose from.

Enjoy glorious Autumn days on the deck or dine inside, (you'll love the stylish bistro) where the fresh Autumn menu is complimented by an extensive winelist which includes more than 50 wines available by the glass.

Coming Soon... you will be able to stay at their new boutique motel.

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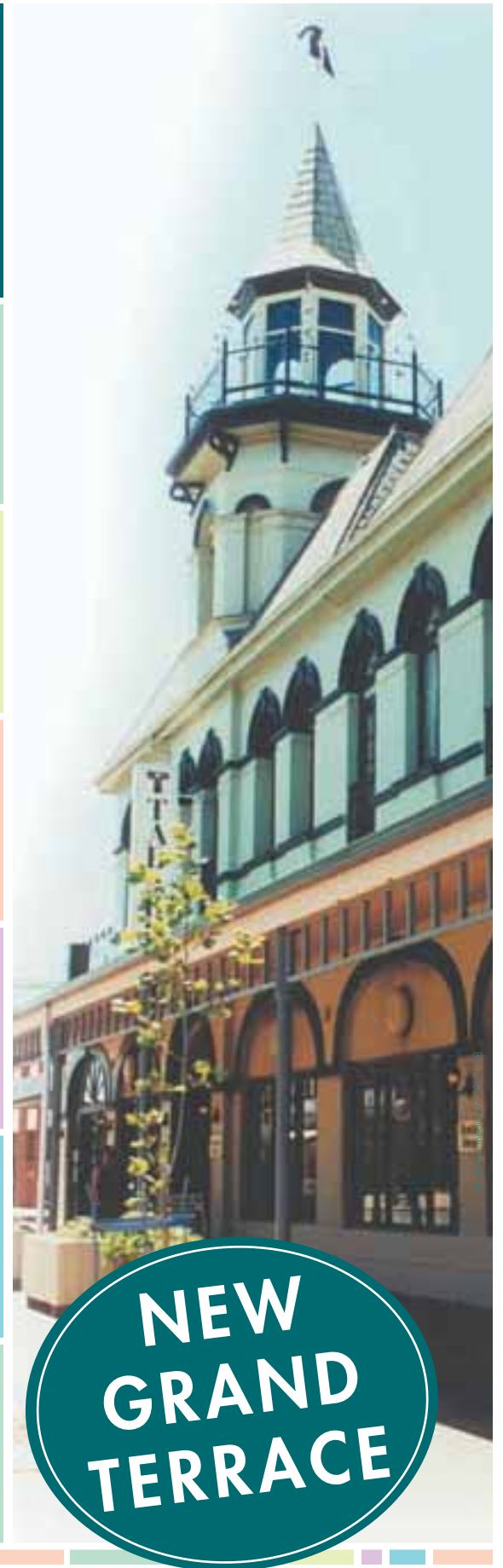
FUNCTIONS



TABARET



CRUZE NIGHTCLUB



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PHONE 5975 2001 **EMAIL** admin@grand.net.au **WEBSITE** www.grand.net.au



Pork Belly on a Summer Salad

*compliments Yaringa Marina Restaurant
...waterfront dining at its best!*

INGREDIENTS....

- 1X piece cooked pork belly or any favourite pork cut.

Mirin Dressing

- 1 cup orange juice
- 1 cup mirin
- 1 kaffir lime leaf
- ½ cup sugar

Maple Glaze

- 1 cup maple syrup
- 4 star anise

Salad

- Sliced blood plums
- Orange segments
- Sliced cucumber
- Sliced spring onion

METHOD....

1. Grill or BBQ pork cut into slices.
2. Brush with maple glaze.
3. Assemble salad.
4. Put pork on top nicely.
5. Serve with mirin dressing



Unrivalled Lakeside Dining

Savour lakeside dining @ Woodman Estate. Head Chef Stuart Bell & his dynamic team will introduce you to the exquisite autumn menu, showcasing the very best in local produce and complemented by fresh herbs & vegetables from the Estate's garden

Best of all, Woodman Estate's intimate atmosphere and magnificent lakeside views haven't changed. You can enjoy the Formal Dining Room, the elegant a la carte brasserie or casual dining on the verandah, all overlooking the water. The Estate makes for a truly relaxing experience; one where you can genuinely enjoy the best the Peninsula has to offer.

Opening hours: Thursday to Sunday for lunch & dinner. Breakfast: Daily. Woodman Estate, Moorooduc – Ph: 5978 8455
www.woodmanestate.com

The kitchen at Yaringa Marina Restaurant is run by head chef, Claire Kearns-Smale and front of house by maitre d' Yves Bauer. Yaringa's magnificent waterfront location, has been enhanced by a complete refurbishment and new sophisticated dining setting. Delicious food and fine, affordable wines are the order of the day. The Restaurant is open for lunch & dinner all year round (7 days a week in summer) and bookings are strongly advised. Phone. 5977 3735

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Yaringa Marina Restaurant

BALCONY DINING OR COSY LOG FIRE INDOORS

discover the hidden treasures of Yaringa Marina and Boat Harbour

Located on the peaceful shores of Westernport Bay this picturesque marina with its unique waterfront restaurant has become a popular destination for residents and visitors to the Mornington Peninsula. You can take a waterside wander along the promenade, checking out the Yaringa Waterside Kiosk and

the fully licensed Yaringa Marina Restaurant and taking time to enjoy a coffee or cool drink in the Lounge Bar or out on the balcony. A stroll through the chandlery, marine gift shop and boat sales will interest some while others can simply enjoy the views across the Bay to French & Phillip Islands.

WATERFRONT DINING AT ITS BEST

The jewel in the crown of Yaringa's attractions for local residents and visitors to the Peninsula is the delightful Yaringa Marina Restaurant in Somerville. With its magnificent waterfront location, views across Westernport Bay to French Island, comfortable lounge-bar and sophisticated dining setting, Yaringa Marina Restaurant has enjoyed five successful years and is more popular than ever with lovers of delicious food and affordable local wines. Open for lunch Wednesday to Sunday and dinner Wednesday to Saturday all year (7 days a week in summer).

The Kitchen is run by Head Chef Claire Kearns-Smale, trained in New Zealand and formerly Second Chef at The Rocks in Mornington and at Yaringa from 2004. Front-of-House is run by Maitre d' Yves Bauer, trained in Switzerland and formerly of Benitos in Mt Eliza and the Melbourne Oyster Bar in the CBD.

Bookings are strongly advised (phone 5977 3735). You will be really delighted with what you discover at this unique Restaurant which features in The Age Good Food Guide for 2007

BREKKIE BY THE BAY

Breakfast, morning coffee & cake and light lunches are served every day at the delightful Yaringa Waterside Kiosk.



BIRDS, BUSH, BOATS & BOATING ACTIVITIES

Tucked away amidst natural bush land and coastal habitat alongside the Yaringa Marine National Park, Yaringa provides an idyllic home for around six hundred boats ranging from small fishing boats & trailer sailers to 20 metre ocean-going yachts and cruisers. Yaringa also has the largest number of on-site boat servicing contractors & marine retailers at any single location south of Queensland's Gold Coast. Self-drive Hire Boats are available for cruising or fishing 7 days all year round & Fishing Charters from October to May.



LUNCH OR DINNER ON THE WATERFRONT

- | Outstanding food
- | Pleasant atmosphere
- | Exciting menu choices
- | Friendly efficient service
- | Fine affordable wines
- | Delightful views

BOOKINGS RECOMMENDED - 5977 3735



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