



SOMERBURY  
ESTATE

## jones road



With a brand new cellar door restaurant at the gateway to the Mornington Peninsula, 'Jones Road' offers some of the regions best wine and food served in a laid-back rustic style.

Open Friday - Monday, 11.00am - 5.00 pm  
Reduced hours over Winter  
2 Godings Road, Moorooduc  
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*100% Estate Grown, Premium Wines from the Mornington Peninsula, Australia.*



## FRESH IS BEST AT MORNING STAR

Executive chef Tim Menger serves contemporary dishes prepared from a variety of locally sourced and seasonal produce at Morning Star Estate.

When it comes to the dishes on offer, Tim's philosophy is simple – 'Fresh is best'. He prides himself on using local produce whenever possible, including cheeses from the Red Hill Cheese Company and produce from Flinders Farm, to name just two local suppliers and the elegant menu changes to reflect seasonal availability.

Hosting beautiful weddings and functions as well as lunch every day and dinner Friday and Saturday, the Estate also has a programme of exciting events bringing entertainment to the region on a large scale.

**Their next big event is the BABBA Concert with 100% Kylie and Robbie Williams on April 26 see page 7 for details.**

The Estate Restaurant is located at 2 Sunnyside Rd, Mt Eliza P. 9788 6630 Bookings are recommended. Lunch Wed to Sun from 10am & dinner Fri & Sat from 6:30pm

## FRIENDLY STYLE AT DROMANA ESTATE

Dromana Estate Café has made a name for itself with its casual, relaxed and very friendly style.

Chef Jason Goldingay, came to Dromana Estate last year with some impressive credentials. He helped set up the Ten Minutes by Tractor Restaurant and some will also know Jason for his other passion - Harvest

to Hearth - which he established on the Peninsula to offer food tourism workshops. He describes his cooking style as rustic European offering great dishes with fresh seasonal produce. His classic country style fare, simple & good, is part of a very affordable menu.

The restaurant and café spread over several rooms of this charming original homestead and weather permitting you can also dine al fresco on the verandah or in the superb gardens.

Wines such as the Dromana Estate Pinot Noir and Chardonnay were among the first to highlight the region's suitability for cool climate viticulture and the Dromana Estate range of classic French varieties is some of the country's finest.



## RELAX ON THE TERRACE AT JONES ROAD

As we welcome the winter months many of us are on the lookout for reds; both interesting and affordable. The Frewer family established **JONES ROAD** vineyard in 1997 and they produce Pinot Noir and a Cabernet that fit this charter perfectly. Owner, Rob Frewer oversees the operation while son Matthew manages the vineyard.

Their hands-on approach works well and the wines can be found in fashionable eateries all over Melbourne. The picturesque vineyard with views to the back of Western Port Bay is located at Somerville ten minutes drive from the antique precinct. The cellar door is located inside a converted barn. A friendly place with a cosy ambience, the building has been renovated to create a new, fresh vibe that complements an exciting winter menu and modern stylish wines. The daily specials board sees focus on local produce and the terrace area offers views across the gently undulating property. A mix of soil types, coupled with uncompromising viticultural practices has seen Jones Road consistently produced high quality wines.



Jones Road Cellar Door is open 11am til 5pm every weekend.

- Arthur O'Bryan