

Autumn Harvest

a feast for the senses

Gather up some fresh harvest goodies and head out into the fresh air to enjoy an alfresco picnic.

Wander through glorious gardens and find your perfect place in the Autumn sun.

Head to the flags at Flinders and taste a showcase of wines at the annual Piers and Pinots celebration.

Indulge yourself at a series of special events designed to delight your senses.

Read on to find out more...

Annual Maize Maze

THE ENCHANTED MAZE GARDEN

From February 14 to end of April 2010

For over ten years, thousands of people have lost themselves in the walls of corn that are planted in a 2.5 acre field to create the most challenging of mazes. The pattern in the corn is created using GPS technology and changes every year to add to the degree of difficulty.

55 Purves Road
Arthurs Seat 3936
Tel: 03 5981 8449
www.enchantedmaze.com.au



Abundance Dining

20 March, 12.00PM - 4.00PM

Montalto's kitchen gardens, orchards and berry gardens will be the destinations for this wonderful outdoor dining experience. Savour three courses in three separate locations that showcase Montalto and Barry Davis's estate-to plate philosophy, matched to our estate grown wines. Patrons can walk or ride Monty between courses through the vineyards, sculpture exhibition and extensive wetlands.

Montalto Vineyard & Olive Grove
33 Shoreham Road
Red Hill South
\$130.00
03 5989 8412
www.montalto.com.au



A Slow Start to Autumn

14, 21 March: 12noon - 4pm

12, 13, 19, 20 March: 7pm -11pm

This home-cooked cottage meal will emphasise regional produce, presenting traditional dishes inspired by visits to village restaurants in France, Italy and Spain. The provincial cuisine will capture autumn's 'mellow fruitfulness' with seasonal fruits gathered by Slow Food members featured in each course. The set menu can be adapted to suit individual preferences, including advice about which wines you might bring. \$64.00

Bittern Cottage
2385 Frankston-Flinders Rd
Bittern
03 5983 9506
www.bitterncottage.com.au



Australian Garden

Two great events this Autumn:

BOUTIQUE BUSH TUCKER

13 March, 6:30pm - 9:00pm

The Australian Garden celebrates the beauty of Australian plants, people and places. Join us for an evening of Australian native foods and music set against a spectacular backdrop. Drinks and canapés overlooking the breathtaking Australian Garden will be accompanied by an Indigenous music performance, followed by an exceptional dinner menu using Australian native food and local wines.

EUCALYPT FESTIVAL

27 March - 9 May 2010

The diversity and beauty of eucalypts, Australia's most iconic tree, will be celebrated during the Eucalypt Festival at the Royal Botanic Garden Cranbourne. A range of fun walks, workshops, family programs and kids' activities are on offer, along with unique dining experiences in the café and some wonderful gifts available in the Gardens Shop.

Australian Garden
Corner Ballarto Road &
Botanic Drive, Cranbourne
Tel: 03 5990 2245
www.australiangarden.com.au



Celebrate the Bay

12, 15 - 19, 22, 23 March: 12noon - 3pm

Rediscover Port Phillip Bay's bounty of sparkling wild caught fish at the Vines of Red Hill, the Mornington Peninsula's prettiest vineyard restaurant. Chef James Redfern will create a daily four-course tasting menu matched with fine local aromatic wines for lunch Monday to Friday. \$55 (tasting menu with wine)

Vines of Red Hill
150 Red Hill Road
Red Hill 3937
Tel: 03 5989 2977
www.vinesofredhill.com.au



Colour The Sky

Sunday 7th March 2010, 11am - 5pm.

See the sky filled with a myriad of shapes and colours, from the smallest kite made in a workshop, to the world's largest, including dragons, octopus and dinosaurs. Rediscover your kite flying techniques and bring the children along to learn anew. With interactive craft & music activities, bands and roving entertainers, it is a day of fun for all the family.

Rosebud Foreshore
Off Jetty Road
Mel 158 E 11
Free entry
0403 889 559
www.rosebud.org.au



From Digs to Pork

20, 21 March, 9.00AM - 4.00PM

As an advocate of paddock to plate food education chef Jason Goldingay will introduce you to the free-range farmers and their rare breed pigs before you begin his hands-on sausage-making class at beautiful Dromana Estate. After transforming pork into perfect handmade sausages, a skill you will have forever, enjoy them for lunch, along with terrines, rillettes, and Estate wines.

Dromana Estate
555 Old Moorooduc Rd
Tuerong
\$180.00. Group booking of four or more
\$160.00 per person
03 9016 4278
www.harvest2hearth.com.au



Lunch with the Locals

14 March, 12.30PM - 3.30PM

Merricks General Wine Store prepares food grown, collected, fermented, reared and caught on the Mornington Peninsula, including saffron, wild blackberries, Main Ridge Dairy and Bulldog Run Beef. Adding to the communal merriment, lunch will be accompanied by the finest estate-grown wines from local vignerons: Baillieu Vineyard shiraz and pinot noir, Elgee Park sparkling and viognier, and Quealy's wild fermentations, Pobblebonk and Rageous. \$95.00

Merricks General Wine Store
3458 - 3460 Frankston-Flinders Road
Merricks
03 5989 8088
www.mgwinestore.com.au



Mornington Peninsula Gardens Pass

Three great gardens, one great price! \$39

This is your ticket to three spectacular garden icons of the Mornington Peninsula. Take the time to explore these world class gardens and their amazing landscapes. The Gardens Pass includes entry and a special gift at each of the three Gardens:

- Ashcombe Maze & Lavender Gardens
- Australian Garden
- Heronswood Garden

Tel: 03 5987 3078
www.visitmorningtonpeninsula.org



Pancakes on a Sunday

Every Sunday during March 2010

Boneo Maze & Wetlands - with boardwalks, hedge mazes, garden games, gift shop and pancakes! Enjoy freshly made buttermilk pancakes with maple syrup and icecream in our tearooms for \$11.50.

**groups of 8 or more, advance bookings please
subject to availability

695 Limestone Road
Fingal (5 mins from Rosebud)
Tel: 03 5988 6385
www.boneomaze.com.au

Peninsula Piers and Pinots

Sunday 7 March 2010: 12noon - 3pm

Head for Flinders Foreshore, adjacent to the Pier, and you will be welcomed by the regions winemakers who will showcase their Pinots.

\$20 includes complimentary wine glass and tastings. Enjoy fine wine alongside calamari, local produce, music and the Piers and Pinots Yacht Race.

**Flinders Foreshore
& follow the flags**
Tel: 03 5989 2377
www.mpva.com.au



Red Hill Spa Sensations

"A feast for the Senses"

Close your eyes and let us take you on a sensory journey!

Let our therapists with their skillful touch take you through a feast for the skin, body mind and soul. Start with a modern foot bath, holistic massage and an organic facial, all utilising our Eminence organic handmade in hungry from organically grown herbs, fruits, flowers and vegetables that provide another sensory dimension.

2.5 hours \$160pp

1012 Mornington-Flinders Road
Red Hill 3937
Tel: 03 5931 0088
www.redhillspa.com.au



Sit Amongst Your Lunch

13, 14 March, 1.00PM - 4.00PM

Join us for Heronswood's Fork to Fork lunch with chef Luke Palmer, Clive Blazey, founder of the Digger's Club and the McCabes, who pioneered plantings of Mornington Peninsula pinot gris, and be tantalised by the freshest food ever grown and served in one of Victoria's most beautiful food gardens.

Stroll through our new food border and savour the incredible fruits, heirloom vegetables and flowers. Enjoy the rarely opened private pool lawn and historic house before taste testing an amazing array of tomatoes and freshly picked heirloom berries from our berry garden

Be entertained by Patrick McCabe with musings from vineyard history, punctuated by his selection of local wines. Share platters of late autumn heirloom vegetables served with local produce and enjoy the beauty of our garden.

Heronswood
105 Latrobe Parade
Dromana
\$95.00
03 5984 7316
www.diggers.com.au



Ten Minutes By Tractor

Autumn Dégustation Menu

Chef Stuart Bell's dégustation menu is a favourite at Ten Minutes By Tractor - six courses, selections from our current à la carte menu plus one or two dishes prepared by chef specifically for the dégustation, with or without matched wines.

\$95/person or \$145/person
with matched wines.

1333 Mornington Flinders
Road, Main Ridge, 3928
Tel: 03 5989 6080
www.tenminutesbytractor.com.au

The Perfect Peninsula Lunch

18 March, 12.00PM - 3.00PM

The spectacular new winery and restaurant at Port Phillip Estate sets the scene for "shells and scales" - chef Simon West's clever menu featuring fresh seafood and shellfish from cool southern waters, matched with Sandra Mosele's sublime wines from Kooyong and Port Phillip Estate. A perfect way to enjoy lunch on the Peninsula, overlooking vines and Western Port Bay. \$95.00

Port Phillip Estate
263 Red Hill Road
Red Hill
03 5989 4444
www.portphillipestate.com.au



Worlds Longest Lunch Red Hill

12 March, 12.00PM - 4.00PM

At the centre of the Peninsula hinterland the Red Hill lunch will highlight the region's specialties of the finest pinots and the diversity of artisan food producers. Ten celebrated chefs will join eighteen wineries from across the region to create a spectacular dining experience with a wonderful menu and superb wines in a beautifully rural location at Red Hill Reserve.

Red Hill Showgrounds
Arthurs Seat Road
Red Hill
\$95.00
03 59310177



Worlds Longest Lunch Sorrento

12 March, 12.00PM - 4.00PM

Join us for a lavish three-course lunch on the Sorrento foreshore overlooking Port Phillip Bay. Enjoy local produce from Smokehouse Restaurant, Sorrento Catering Company, Stringers Store and The Baths Restaurant, with wines from Mornington Peninsula wineries. Your participation and enjoyment will help raise funds for the Sorrento Primary School children.

The Baths
Sorrento Foreshore
Sorrento
\$100.00
www.trybooking.com/cfq
www.thebaths.com.au



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