

A Star in Mt Eliza

Sitting on rolling hills surrounded by 38 acres of gardens and vines, Morningstar Estate has breathtaking views across Port Phillip Bay and the Bellarine Peninsula. It incorporates one of the oldest vineyards on the Peninsula, planted by the Franciscan residents during the 1930s, as well as the glorious main house built in 1867 and the famous rose gardens.

While it is known as being a prime location for weddings on the Peninsula, Morningstar Estate also houses one of the finest restaurants in the area. Located in the original wood-working classroom and under the capable guidance of executive chef Tim Menger, the Estate Restaurant serves contemporary dishes prepared from a variety of locally sourced and seasonal produce.

Tim comes from a stellar background working in Sydney, London and Melbourne, so I was curious about what made him decide to move to the Mornington Peninsula.

Tim gets straight to the point 'It's an amazing place to be' he says. 'The venue is fantastic and having world class produce just around the corner is useful'. Having worked at such establishments as Claudines in Sydney, Bank in London and Harvey's in Melbourne, Tim brings his innovative style and use of high quality ingredients to the menu at the Estate Restaurant, where he is receiving rave reviews from locals and visitors alike.

Events such as the recent 3 Tenors tribute concert, a black tie event featuring performances by noted



opera singers, have been a great success for the venue and showcase the fact that, whether it's luncheon for two or a function for several

hundred, the team at the Estate Restaurant are able to deliver their best.

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. The elegant menu changes to reflect seasonal availability and when asked to recommend some favourite dishes, Tim opts for the Pan Seared Scallops served on Cauliflower Puree, as well as the Pineapple

and Vanilla Tarte Tatin, featuring house made puff pastry and served with ginger ice cream. Currently, the Estate Restaurant is running a weekday lunch special offering 2 courses plus a glass of wine for \$45.00, a deal which offers a great opportunity to visit the restaurant and try some of the delicious food on offer.

One of the things that Tim credits with the success of the restaurant is his team of staff, including sous chef Michael and front of house staff David and Glen. He describes the business as being 'always a team game - with a good team, you get a good product'. With a legion of satisfied diners to attest to that fact, you can be sure that dining at The Morningstar Estate Restaurant will be an experience to remember for all the right reasons.

The Estate Restaurant, Morningstar Estate is located at 2 Sunnyside Road, Mt Eliza Ph (03) 9788 6630. Bookings are recommended and they open for lunch Wednesday to Sunday from 10am and for dinner Friday and Saturday evenings from 6:30pm. - Helen Jones



Wellbeing, Serene & Relaxed

Dr Kathy Rasch has happily settled into her new premises on Wooralla Drive. At Christmas she moved her Chiropractic Practice from Lotus Chiropractic in the village, to Wellbeing. Kathy bought the building from Dr Monica Henry and her partner and has since renovated it and landscaped the garden creating a beautiful serene and relaxing environment. Dr Rasch specializes in gentle Chiropractic care for families as well as wellness coaching, natural birthing workshops, living well workshops and guided meditation evenings.

Wellbeing also stocks a range of healthy living products such as gluten free foods, healthy kids snacks, salt lamps, sugar-free chocolate bars, herbal teas and natural anti-inflammatories.



Joining Kathy at Wellbeing are Julian Furnell, Massage Therapist and Gerardo Reis, Naturopath. The Centre is open every day from Monday to Saturday. You can check them out on line at wellbeinggroup.com.au or call on 9787 2111.

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