

MORNINGTON PENINSULA



Polperro

Bistro Maison & Larder Bar

EUROPEAN 14/20

A jazzy overhaul has transformed this Mount Eliza favourite from a provincial French bistro into a sexy modern eatery by the bay. Assorted local artwork, cage light fittings and glimpses of the city fuel a cosmopolitan atmosphere. The fun continues on the menu, where chef Bernard McCarthy fuses European flavours with kitchen wizardry, without diluting the purity of the largely peninsula-sourced produce. It's a clever mix. To start, bite-sized golden croquettes slathered in nutty romesco ooze molten manchego centres. Smoked aioli adds weight to tiny toasties crowned with white anchovy. Luscious pork belly arrives sandwiched in a sweet brioche bun with lemony baba ghanoush. More substantial mains might include a thick ocean trout fillet served propped on creamy mash, while cherries add sweetness to duck leg. Cheese is a speciality but those with a sweet tooth will find glory in a truly decadent Belgian chocolate mousse.

AND ... Check out the larder wall, which showcases Bernard's Big Cow range of pickles and preserves.

DOC Mornington

PIZZA 14/20

What's not to love about DOC in Mornington? This handsome pizzeria is brimming with brio. Local families, Melbourne blow-ins and tourists come for the breezy seaside charm, the cheekily nonchalant Italian waitstaff, the giant wheels of cheese, the salumi hanging in the window and, of course, the main event – pizza. Puffed-up discs of chewy goodness are sparingly topped with combos such as charry prawns and chilli, or molten mozzarella and nubs of pork sausage on a unique creamy broccoli base. Salads – thoughtful and beautifully presented – more than hold their own. The snappily fresh rucola (rocket) comes with diaphanously sliced pear and a subtle honey-sweet dressing. Do save space for dolci: plunge your spoon deep into the tiramisu and savour each flavoursome layer or throw your Atkins diet to the sea breeze with a rich white chocolate dessert pizza that's freshened with strawberries and a killer vanilla bean ice-cream.

AND ... Pick up some goods from the deli to take home.



VIBE Contemporary beachside romance.

BEST BIT Locally sourced produce

WORST BIT Service can vary.

MOUNT ELIZA

45 Mount Eliza Way **03 9787 6111**

Open L Tues-Fri; D Tues-Sat **Average**

main \$25 **Cards** DC AE MC V eftpos

Drinks Mainly peninsula wines by

the glass, and a global selection by

the bottle; BYO (corkage \$7 a head)

Owners Rachael & Bernard McCarthy

Chef Bernard McCarthy **Seats** 45;

outdoors; bar **www.bistromaison.**

com.au



VIBE Brisk Italian with brio.

BEST BIT The ambience.

WORST BIT Tables are close.

MORNINGTON

22 Main Street **03 5977 0988**

Open L D Daily; no bookings for

groups less than 7 **Average main**

\$21 **Cards** AE MC V eftpos **Drinks**

Australian and Italian wines, plus

micro-brewed beers **Owners** Tony

Nicolini, Robert De Santis, Michael

Costanzo **Chef** Gianluca Clini **Seats**

90; outdoors **www.docgroup.net**