

media release



For immediate release

Stunning locations inspire menus emphasising local produce

With spectacular locations and an emphasis on fresh local produce and fine wines, Redlands on Moreton Bay is fast becoming a favourite destination for diners looking for a truly special culinary experience.

Whether it's fresh local seafood on Moreton Bay, fine dining overlooking rolling vineyards, a light lunch surrounded by pristine bushland, cocktails in a bustling dining precinct, a beer at Queensland's oldest licensed hotel, or fish and chips on the beach, the Redlands has something for all tastes.

As well as offering a full spectrum of cuisine styles, Redlands on Moreton Bay also has a diverse range of dining precincts, from leafy Wellington Point to the vibrant new collection of restaurants bars and cafes at Victoria Point Lakeside.

Diners can enjoy harbour, bay and ocean views, with favourite spots including Raby Bay, Cleveland Point, Wellington Point, Point Lookout on North Stradbroke Island, Macleay Island and Redland Bay.

But it's not just the stunning locations that make the Redlands a desirable spot for dining. The area is also building a reputation for fine food and wine, where the emphasis is on local produce and fresh seafood.

Redlands on Moreton Bay is home to some of south-east Queensland's most unique, popular and awarded culinary experiences, including Sirromet Winery in Mount Cotton, The Lighthouse Restaurant, Cafe & Bar at Cleveland Point, and Amis Restaurant at Point Lookout on North Stradbroke Island.

There's also the iconic Grand View Hotel and historic Court House Restaurant in the Cleveland Heritage Precinct, and IndigiScapes Tea Garden (on a deck at the environmental centre, overlooking bushland) at Capalaba.

For those who like to source their own ingredients, you'll find great fresh produce and locally made goods and condiments at the Cleveland Bayside Markets every Sunday, and regular markets on Coochiemudlo Island and North Stradbroke Island, as well as local organic farms.

The following pages contain a taste of some of the culinary experiences on offer in the Redlands.





Sirromet Winery – Mt Cotton

With its operating vineyard, winery, cellar door and the multi award-winning Restaurant Lurleen's, Sirromet, at Mt Cotton, is Queensland's largest and most highly awarded winery.

All this, combined with abundant native wildlife and stunning views of vineyards, bushland, Moreton Bay and North Stradbroke Island, creates a truly unique food and wine experience.

In developing the Sirromet concept, owners Terry and Lurleen Morris set out to prove Queensland could produce quality wines. Eight years on and they have certainly achieved that – and more.

Restaurant Lurleen's has become one of south-east Queensland's favourite fine dining options for lovers of quality food and wine. Executive Chef Andrew Mirosch is well known throughout Queensland and Australia for his culinary skills, with a long list of awards including seven American Express Gold Plate and three Courier-Mail Best New Restaurant awards.

Andrew forged his reputation working at first class restaurants in Brisbane and on the Redlands' own North Stradbroke Island. While living on the island, he combined chef duties with work as a commercial fisherman for seven years, so he knows better than anyone where to source the best seafood for his creative dishes.

His menu at Sirromet features fresh local seafood, prime beef, lamb and game, and organic produce, with as much as possible of the latter grown on site. The rich fertile Mt Cotton soil produces many of the fruits, vegetables, herbs and spices used in the seasonal menu, and it's not unusual for staff to see Andrew or his other chefs collecting eggs from the property's free range chickens.

Andrew said current dishes were dominated by local specialties, including a stack of fresh North Stradbroke island king prawns and local crab meat served with avocado mango lime mayo and green leaves.

"We're also serving local rock oysters from North Stradbroke and Moreton Islands, shucked to order from now till February, when local oysters are at their peak."

Andrew acknowledges finding wild caught product – particularly seafood – has become harder, but is definitely worth the effort.

"You just can't beat the textures and flavours of fresh, wild produce. I began specialising in sourcing local produce direct from fisherman and farmers 20 years ago and I still to this day buy directly off some of these people."

He said an appreciation for the importance of fresh quality local produce was growing among diners, although acceptance of its price was still a work in progress.





“A lot of people still don’t understand that it should attract a premium price. The laws of supply and demand mean the fresh, local, high quality produce will always come at a premium over mass-produced farmed produce.”

Restaurant Lurleen’s was voted Australia’s Best Restaurant in a Winery for 2004, and has also won Restaurant of the Year Informal Dining, Best Tourism Restaurant and Best Restaurant in a Winery at the Queensland State Awards.

Sirromet Wines Chief Winemaker and Executive Director, Adam Chapman, has helped put Queensland wines on the map with Sirromet receiving national and international awards for its quality wines.

Adam’s wide experience includes time with Krondorf, Peter Lehman and Elderton wineries in the Barossa Valley, South Australia. He also worked for nearly a decade as winemaker for Queensland’s Stuart Range Estate and Ballandean Estate before joining Sirromet.

His depth of knowledge and wealth of experience has already created an impression in the Australian wine scene with a number of Sirromet wines receiving national and international awards.

Sirromet is now Queensland’s largest wine producer, with three major vineyards. The primary vineyards, Seven Scenes and St Jude’s, are in south-west Queensland at Ballandean on the Granite Belt. These sites grow the majority of grape varieties used in Sirromet’s signature wines, including shiraz, cabernet sauvignon, nebbiolo, viognier, pinot gris, chardonnay, and verdelho. The Mt Cotton vineyard has extensive plantings of chambourcin (a hybrid variety developed in the south of France for the warmer climate), which feature predominantly around the winery.

While building a reputation for food and wine excellence, Sirromet remains a family business with personal touches from the Morrisses, including a new Tuscan-style grove near the cellar door, where visitors can enjoy wine and cheese under the shade of fully grown trees, overlooking the property.

As well as its product, Sirromet also prides itself on its staff, who are not only knowledgeable about the food and wine they serve, but passionate about ensuring all visitors to the restaurant or cellar door go home having had a memorable and enjoyable winery experience.

Sirromet Winery

850 Mt Cotton Rd

Mt Cotton, Queensland

P: 07 3206 2999

E: wines@sirromet.com

W: www.sirromet.com



Lighthouse Restaurant, Café & Bar – Cleveland Point

Nestled on the tip of Cleveland Point, the Lighthouse Restaurant, Café & Bar has one of the best dining locations in south-east Queensland, with views of Moreton Bay and islands, and the Pacific Ocean beyond.

But the Diakogeorge and Varitomos families, who own the landmark venue, want the experience of visiting the Lighthouse to be about more than just its unbeatable outlook.

Marketing and Functions Manager Marianna Tigani said the aim was to provide relaxed fine dining, with an emphasis on quality local seafood and produce, in an environment that captures the essence of the Queensland lifestyle.

The Diakogeorge and Varitomos families took over the historic site two years ago, investing \$1m to renovate, update and refresh the iconic restaurant.

“The restaurant and café are now much more open, doing the views justice, and we also retained the restaurant’s strong link to local history,” Marianna said.

The owners are respectful of the historical importance of the venue. Staff are well versed in the site’s history and are happy to share its background with interested diners.

The restaurant, the 2008 Gold Award Winner at the Redlands on Moreton Bay Tourism Awards (and Tourism Restaurant category winner), serves up a menu dominated by seafood and designed by Head Chef Duke Mauger.

“Our menu has been refined over time, and today the emphasis is on the quality and flavour of our produce, particularly the local seafood,” Duke said.

All seafood served in the restaurant – on display as you enter – is sourced locally, most direct from fishing boats. The perennial favourite dish continues to be the Signature Seafood Platter, a spectacularly presented collection of crumbed, grilled and fresh seafood.

The menu is complemented by an extensive wine list dominated by quality Australian and New Zealand white wines.

A dining establishment has existed on the site since the Pier Hotel operated in 1880. After burning down in 1936, the venue was rebuilt as the Cleveland Kiosk, and has had a number of facelifts since, becoming the Lighthouse in 1986 in homage to the nearby Cleveland Point historical lighthouse.

Today, the venue is popular with families and foodies alike.





“We offer the whole gamut of culinary experience here, from fine dining in the restaurant to buying fish and chips or gelati from our take-away window and eating in the park. Whether you simply want coffee and fresh pastries on the café deck, or wild caught barramundi in the restaurant, you’ll find something here to suit your tastes.”

Lighthouse Restaurant, Café & Takeaway

237 Shore St North

Cleveland, Queensland

P: 07 3286 555

E: dine@lighthouserestaurant.net.au

W: www.lighthouserestaurant.net.au

Amis Restaurant – North Stradbroke Island

Across Moreton Bay on North Stradbroke Island you’ll find Amis Restaurant in the heart of the Pandanus Palms Resort at Point Lookout, where fine cuisine is complemented by sweeping views of local beaches, the ocean and nearby Moreton Island.

Owner-chef Peter Roelfes and wife Beate combine classic and contemporary styles to create an eclectic menu, accompanied by a boutique-style wine list.

Local seafood is sourced daily, influencing the menu, and most products are sourced locally. Peter is proud that everything is prepared in-house, including the restaurant’s own spice mixes.

“Virtually everything we cook comes from the local area, and each dish is made from fresh seasonal Australian produce. Very often we pick up fresh seafood straight from the fisherman’s catch for dinner that night,” Peter said.

Diners can create their own degustation menu, enabling foodies to sample a wider choice of taste experiences from Amis’ kitchen. The menu changes every four weeks and usually features eight to 10 dishes, with another four to six specials. Spending more than 20 years honing his artistry in the kitchen, Peter has cooked on every continent in the world, so it’s no surprise for diners to find menus featuring French dishes one month and then African the next.

Peter’s career credits include being the owner-chef of Tables of Toowong, sous chef at Memories Restaurant in London’s five-star Langham Hotel, chef saucier/executive sous chef of Relais des Artes in Zurich, Switzerland, and acting executive chef of the Sheraton Brisbane.





In addition to the changing menu, the restaurant offers staple favourites, including Peter's signature dish - Mondo Duck Confit. "It takes a long time to cook the sauce, and it is so succulent it literally melts in your mouth," he said.

Peter loves getting out from the kitchen to mingle with diners, to see how they're enjoying the menu or a particular dish.

He says visitors are often surprised to find a restaurant of Amis' calibre in its secluded island location.

"We're proud of our product. We spend a lot of time finding the right products and then preparing dishes. What we provide here is the whole package – friendly service, relaxed environment, unbeatable location and quality food.

"Our food is very tasty, but don't we all go out for more than just good food? It's about getting together, having fun and enjoying great food and hospitality. At Amis, we share our passion and love for all that – it's why we named the restaurant the French word for *friends*."

Amis Restaurant

21 Cumming Parade Point Lookout
North Stradbroke Island, Queensland
P: 07 3409 8600
E: info@amisrestaurant.com.au
W: www.amisrestaurant.com.au

For more information about Redlands on Moreton Bay

Redlands on Moreton Bay Visitor Centre

Raby Bay Harbour complex 2/152 Shore St West, Cleveland
P: 1300 667 386
Mon-Fri, 9am-5pm, Sat-Sun, 9am-3pm
www.more2redlands.com.au/explore

