

Relaxed and Exquisite ...A Taste of France

In December 2006 Philippe Marquet's dream became a reality, when his 45 seater 'La Petanque restaurant' opened its doors.

The name refers to the Provencale game of boules, typical of the South of France. Like the game of Pétanque, Philippe has created a unique atmosphere, relaxed and exquisite at the same time. Of course the restaurant has his own casual Pétanque pitch that can be enjoyed with a glass of wine or perhaps a Pastis.

The chef de cuisine Keith Boulton, also formerly from Montalto, offers a unique taste of the Peninsula inspired by South of France flavours.

He utilises local produce whenever available, local olive oil, and extensive use of herbs from the restaurant garden. The food is based on fresh ideas which are firmly grounded in rural French gastronomy. Boulton's cooking is elevated by his obvious understanding of classic raw materials and the sure-handedness of his technique.

Here are some of the typical Keith Boulton creations:

- Seared scallops with Jerusalem artichoke velouté, rosemary and truffle tapenade
- Slow cooked honey glazed pork belly with du Puy lentils and raspberry vinaigrette (recipe page 56)

- Roasted rabbit with prunes, braised leeks and tarragon mustard jus
- Glazed duck breast with autumn vegetables, Shoreham honey and star anis jus
- King Island beef eye filet with pomme fondante, wild mushrooms, baby leeks, lardons and verjuice dressing.

La Petanque also has one of the most extensive & impressive wine lists on the Peninsula. There is a large selection of local, Australian & French wines, with 15 wines available by the glass.

The restaurant is open Wednesday to Sunday for lunch, Friday & Saturday nights for dinner. A winter weekday 2 course lunch menu is also offered for \$25. Bookings highly recommended.

IN THE COTTAGE BESIDE THE RESTAURANT. Philippe's Australian wife Judy, has opened 'La Petanque Living', selling furniture, homewares, gifts, jewellery and skin care with a South of France feel. So you can now dine at the restaurant, have a casual game of Pétanque and peruse the boutique while you are there. All this adding up to a very enjoyable day out.

Special Release at Red Hill

Red Hill Brewery launches its special release, award winning, Hop Harvest Ale this winter

The brewers were knee deep in hops for this special brew. They used the hops just harvested from Red Hill's own vines which were then steeped in the beer in the conditioning tanks for months. The style of beer is known as 'Extra Special Bitter', and theirs will have a real smack of hops to it, balanced by a luscious maltiness and a strength of 6.1%. Traditional English classics feature on menu to match this ale, try the steak & kidney pudding, lamb shank pie or an platter of aged English cheeses.

Having just been awarded a silver medal at the Australian international beer awards and ☆☆☆☆ in Winestate magazine winter beer tasting this great ale is available only at the Brewery, during May and June on tap and in bottles.

Winter is coming, so is Stout - Back by popular request and now being brewed is the Imperial Stout, another Silver medal winner at the Australian International Beer Awards. Available from July, this

ale is jet black and one to be savoured, a rich, warming ale with coffee & mocha flavours and at 8% will be certain to warm the cockles of your heart this winter.

RED HILL BREWERY HOP HEADS BEER APPRECIATION SESSIONS \$25 - Bookings Ess.

The first Sunday afternoon of every month 3pm

A different theme each month, one hour session hosted by the head brewer includes a brewery tour, tasting of Red Hill Beers against a range of other rare, microbrewed & imported examples with discussion.

Sunday 3rd June - Scotch Ales
Sunday 1st July - Stouts

**Ph. 5989 2959 88 Shoreham Rd, Red Hill South
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La Pétanque
RESTAURANT



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