

THURSDAY 21 APRIL 2022

RACV CAPE SCHANCK RESORT DELIVERING A NEW, EXCITING DINING EXPERIENCE ON THE MORNINGTON PENINSULA

Foodies across the Mornington Peninsula and beyond have a new destination to indulge their passion with the opening of the reimagined CAPE restaurant at the RACV Cape Schanck Resort.

Previously awarded a chef's hat and now with a brilliant new chef delivering a unique tasting menu, paired with Mornington Peninsula's most beautiful wines, CAPE represents an elevated dining experience like few others.

CAPE boasts an earthy, yet elegant dining space where bar seating offers front row seats to a lively open kitchen and booths provide a welcoming spot for an intimate dinner, with one of Victoria's most picturesque golf courses serving as a backdrop.

CAPE's new Head Chef, Chef Jordan Clavaron, who comes from a proud lineage of Michelin Star chefs, is excited about the impact the restaurant and the menu can have on the resort and the Peninsula's food industry.

"Some of my earliest memories are of standing in the kitchen next to my father, one of France's many Michelin Star chefs. Of course, growing up with a parent immersed in France's legendary culinary scene meant that it was a natural progression for me to follow in his footsteps," Chef Clavaron said.

"We're really excited about how the menu is going to be received with Australian diners – we've worked hard to create an experience that pays homage to European traditions, while still focusing on the best local produce the Mornington Peninsula has to offer."

The crown jewel of the CAPE's offering is the tasting menu, which features between 8-14 contemporary classic courses that champion high quality ingredients sourced from passionate local growers and producers.

"One of the most important things is the story and history behind a dish," Chef Clavaron says.

"This is why we love talking to people during each course, because we want their experience to be fun and insightful – we love creating a sense of theatre for them."

The incorporation of local Victorian produce at CAPE Restaurant is a point of passion for everyone involved at CAPE.

"I want to show people the amazing food we have here on the Mornington Peninsula and the things that can be done with it," Chef Clavaron said.

Previous menu highlights like the Spanner Crab and Caviar, Squab with Jerusalem Artichokes and Fennel, as well as Crown Roasted Victorian Duck, are just a few dishes that show off Chef Clavaron's dedication to local produce.

If you're looking to add even more local flair to your multicourse set menu, local wines can be matched to each course. The 2016 Circe 'Hillcrest Road' Pinot Noir from Red Hill is one of the highlights on the extensive wine menu.

CAPE is open to the public from Friday to Monday from 6pm to late. For more information and to book a table, visit: <https://www.racv.com.au/travel-leisure/racv-resorts/our-destinations/cape-schanck-resort/offers/cape-dining-luxury.html>

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