

live
Love
LOCAL



dessert *first*

Celebrating all things sweet

winter 2021

#supportportphillip





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Rug up and indulge

Winter is the perfect time to indulge in warming winter desserts. In a celebration of all things sweet, Dessert First is a call to rug up and go out to cafés and restaurants for dessert, supporting the many outdoor dining areas in the City of Port Phillip.

And if you share your sweet outdoor adventure on Instagram, taking a photo and telling friends about your all-time favourite dessert, you could win a St Kilda getaway for two.

Look out for the [Bread and Butter Media TV](#) crew popping up in outdoor dining areas across Port Phillip, taste testing desserts and interviewing well-known locals about their favourite sweets.



dessert
first

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From the Mayor

The City of Port Phillip is renowned for its exciting dining experiences, with our many neighbourhood venues offering a suite of cuisines to suit every mood and occasion.

Recent restrictions and density quotients have created additional challenges for our restaurants, cafés and bars, and Council remains committed to continuing our support for our lauded hospitality scene as we all work together to recover from the impacts of the pandemic.

As part of Council's Live Love Local campaign to help provide additional support to our local traders through these challenging times, we successfully delivered the Business Parklet program, which allowed 64 hospitality businesses to temporarily extend their trading areas by taking over carparking spaces. We also created Community Parklets, Play Streets and other public space activations to encourage visitation and ensure financial and social viability to our high streets and public spaces.

But the fun doesn't have to stop just because the cooler weather is now upon us. City of Port Phillip is proud to present Dessert First, a celebration of desserts across our City, to help promote outdoor dining in winter. We are very excited to partner with Wendy Hargreaves, well-known food journalist, to deliver this initiative; she will be livestreaming from some of our much-loved establishments, showcasing their winter-warmer sweet treats.

We're also helping our outdoor dining businesses to keep out the chill by providing the opportunity to better equip their outside spaces for the colder weather, with heaters, umbrellas and lighting – so that you can make the most of dining at your favourite venues throughout winter.

Keep an eye out for more winter fun, with pop-up activities happening across our City throughout the cooler months. Our winter program is designed to enliven our public spaces and bring colour, excitement and vibrancy to our City, for everyone's enjoyment.

We thank the Victorian Government for providing funding to support Port Phillip's winter outdoor eating and entertainment program. We also thank all of our valued hospitality businesses who have helped us create this very special Dessert First program. I look forward to rugging up and discovering the many delicious desserts across our great City.



Councillor Louise Crawford
Mayor
City of Port Phillip



How to win a sweet staycation



Has the winter chill sparked a craving for warming desserts? Here's a chance to turn your sweet appetite into a seaside staycation for two in St Kilda. Rug up and share your love of winter desserts at your favourite outdoor dining venue in the City of Port Phillip, and you'll be in the running to win an overnight stay with dinner and breakfast at the [Prince Hotel](#).

TO ENTER order your favourite dessert at one of the many restaurants, cafés and bars with outdoor dining in the [City of Port Phillip](#).

POST a mouth-watering snap of your dish on Instagram.

TELL us why your dessert is the best in Port Phillip.

TAG #dessertportphillip, along with the venue that created your dessert.



The winner will receive a luxe staycation at the [Prince Hotel](#) in St Kilda. The prize includes a night's accommodation with breakfast at the [Prince Public Bar](#) and dinner at the [Prince Dining Room](#) for two people, plus parking. The winner will also receive an exclusive [Starward Distillery](#) Single Malt Experience for two, taking home a Starward Whisky Bottled Cocktail Pack. The competition runs from 12 June to 7 August 2021. Accommodation cannot be redeemed on Saturday nights and booking is subject to availability. For full terms and conditions visit portphillip.vic.gov.au/dessertfirst



winter 2021



For
*Chocolate
Lovers*

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Acai Brothers Port Melbourne

299 Bay Street, Port Melbourne



Choc Treat Yo Self Bowl

For a healthy dessert option, try this tasty mix of acai, banana and cacao powder topped with chocolate buckini and your choice of three fruits, along with coconut yoghurt, raw choc fudge, cacao nibs and house-made raw chocolate sauce (all free of refined sugar, vegan and gluten free).



Albert Park Hotel

85 Dundas Place, Albert Park



Lava Buns

In a sweet twist on dim sum, this chocolate bao bun is filled with a rich house-made salted egg yolk custard "lava".



Bistro Voliere

129 Fitzroy Street, St Kilda



Chocolate Brownie Dessert Platter

Can't decide? Find another sweet tooth and share this platter with chocolate brownie, peanut butter cream, popcorn, crumble, fruit gels and seasonal fruits, created in a sweet collaboration with [Fat's Story](#).



Black Star Pastry

2C Acland St, St Kilda



Chocolate Mirage Cake

In Black Star's most decadent cake to date, the Chocolate Mirage is an impossibly rich gluten-free chocolate party with layers of hazelnut, salted caramel, chocolate sponge and dark chocolate cremeux (featuring Manjari chocolate, a single-origin cacao bean from Madagascar).



Combi Elwood

138-140 Ormond Road, Elwood



Raw Salted Caramel Slice

With a gooey sweet centre on a nutty base and a delicious raw chocolate topping, this raw salted caramel slice is a healthy treat with peanut butter, organic tahini, almonds, coconut oil, coconut and dates.



I Carusi II

231 Barkly Street, St Kilda



Strawberry and Chocolate Pizza

Belgian chocolate and strawberries... always a great combo. This match is even better on I Carusi II's famous pizza dough.



Jock's Ice Cream

83 Victoria Avenue, Albert Park



Chocolate Biscuit Ice Cream Sandwich

Jock Main is already famous for hand-churning exception ice cream in Albert Park for the last 20 years. Now baking his own chocolate biscuits to make super-addictive ice cream sandwiches, all made on premises.



Leona Café

Shop 2, 285 Bay Street, Port Melbourne



Millennia

Millennia is a chocolaty answer to winter blues - a hot crepe with berries, Nutella, sliced fresh banana, biscuit, chocolate sauce and cream.



Monarch Cakes

103 Acland Street, St Kilda



Chocolate Kooghloupf

Yeasty goodness swirled with soft melted chocolate, Monarch's Kooghloupf has been a St Kilda favourite for almost 90 years – with good reason.



Ripponlea Food & Wine

15 Glen Eira Road, Ripponlea



The Winter Bomb

A decadent chocolate bomb explosion with malted cookie dough ice cream, chocolate wafer, hazelnut white chocolate and hot caramel sauce.



Rising Sun Hotel

2 Raglan Street, South Melbourne



Rich Dark Chocolate Tart

Impossibly light, this chocolate tart is made with 70 per cent cacao and a shortcrust base, arriving at the table with a shot of espresso and 30 ml of hazelnut liqueur.



The Cornerstone

1 Crockford Street, Port Melbourne



Sizzling Brownie

Watch everyone's heads turn as a sizzling skillet arrives at the table with two slices of warm walnut brownie, crushed walnuts, a drizzle of both chocolate and caramel sauce and two scoops of vanilla ice cream.



The Graham Hotel

97 Graham Street, Port Melbourne



Peanut Butter and Chocolate Jar

Peanut butter and chocolate are a great combo of salty, sweet, smooth, crunchy, but this dessert takes it up a notch with silky peanut butter mousse, rich chocolate ganache and the crunch of chocolate crackle in a big jar with fairy floss on top.



West Beach Pavilion

330A Beaconsfield Parade, St Kilda West



Warm Chocolate Brownie

Winter is made for a warm chocolate brownie. This one is truly decadent, and comes with a big scoop of vanilla ice cream.



Yo-Chi

292 Carlisle Street, Balaclava



Winter Warmers

Warm winter yoghurt toppers include gooey choc chip cookie cake and rich chocolate fudge brownie, with drizzles of warm Nutella or butterscotch sauce.



Puddings





Cicciolina

130 Acland Street, St Kilda

Sticky Date Pudding

Sticky date pudding with butterscotch sauce and vanilla parfait - on the menu for 27 years, an all-time classic and favourite.



Juana Taco

21 Carlisle Street, St Kilda

Flan

A classic Mexican dessert of sweetened egg custard with a caramel topping.



La Roche

138-140 Acland Street, St Kilda

Sticky Date Pudding

Warm, sweet and comforting, this sticky date pudd has been a house favourite for years, topped with a show-stopping butterscotch caramel sauce.



Prince Public Bar

29 Fitzroy Street, St Kilda

Wood-fired Honey Pudding

Roasted over applewood in a cast-iron skillet, this wood-fired honey pudding is the ultimate winter warmer with roasted fruits and lemon syrup.



winter 2021



Flipping Good

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Fitzrovia

155 Fitzroy Street, St Kilda

Hot Lemon Ricotta Pancakes

These are no ordinary pancakes. Ricotta and lemon give the pancakes a light, fluffy texture, topped with new-season rhubarb, fresh berries and vanilla bean labna, along with Oreo crumble and toasted almonds.



Rubi St Kilda

16 Fitzroy Street, St Kilda

Lemon Curd Hotcakes

Rubi's lemon curd hotcakes are delectable on their own, but this dish is also topped with meringue, seasonal berries and vanilla mascarpone.



The Kettle Black

50 Albert Road, South Melbourne

Blueberry and Ricotta Hotcakes

The dream combination of silky double cream, tangy berries, light ricotta and maple syrup have given these hotcakes legend status for years.



Jerry's Milk Bar

345 Barkly St, Elwood

Hotcakes

Elwood's iconic Jerry's Milk Bar is serving lemon ricotta hotcakes with spiced berry compote, passionfruit, mascarpone and fresh berries. These toppings may change across winter, but they're bound to be a flavour bomb under new head chef Carter Lawrence.





Fruits of *Winter*



Agathé Patisserie

South Melbourne Market - Stall 63, 322-326 Coventry Street



Pandan Croissant

Agathé is famous for her mouth-watering, buttery croissants, but have you tried her bright green pandan croissant? Get to the South Melbourne Market early to secure one of these unique pastries. They sell out each market day.



Dundas & Faussett

111 Dundas Place, Albert Park



Grilled French Toast

French toast is a great way to eat "dessert first", especially when it's piled high with caramelised pear, berry compote and strawberry sorbet.



Gigi's Wine Bar

Shop 4, 250 Carlisle Street, Balaclava



Gigi's Cremerie

Gigi's signature dessert shifts into winter mode with coffee-infused Italian custard, briscolona almond and polenta biscuit and baked plums.



Jack the Geezer Café

99 Canterbury Road, Middle Park



French Toast

Thick-cut slices of brioche loaf are served with mixed berries, seasonal fruits, vanilla mascarpone and maple syrup. Some like a rasher of bacon on top.



Little Hof

South Melbourne Market - Stall Number 90, Cecil Street



Apfelstrudel

This traditional Bavarian dessert has won many fans, finding that perfect crunch of the pastry with the soft, juicy apples and sultanas.



Lord Cardigan

59 Cardigan Place, Albert Park



Spiced Quince, Apple and Rhubarb Pie

Polenta pastry encases a warming combination of spiced quince, apple and rhubarb pie, served with house-churned passionfruit ice cream and a Cointreau crème anglaise. For an extra hit of warmth, wash the pie down with house mulled white wine.



Miss Jackson Café

2/19 Grey Street, St Kilda



Apple, Cinnamon and Salted Caramel Donut

Miss Jackson's house-made croissant dough hits new heights as a cronut with salted caramel custard, apple and cinnamon filling, all deep fried and rolled in cinnamon sugar.



Republica

Shop 1A-1D, 10-18 Jacka Boulevard, St Kilda



Apple and Quince Shortbread Crumble

Warm spiced orchard fruits and buttery shortbread crumble with vanilla bean ice cream... all with one of Melbourne's best views across Port Phillip Bay.



Rococo

85-91 Acland Street, St Kilda



Sicilian Orange Cake

Winter oranges transformed into a rich cake, topped with whipped mascarpone, toasted almonds, caramel oranges and sea salt chocolate gelato.



Rye and Dough

149 Fitzroy Street, St Kilda



Raspberry Lychee Éclair

Every day, Rye and Dough's pastry chefs fill their fresh éclair shells with lychee and raspberry cream, the perfect balance of acidity and sweetness.



Sister of Soul

73 Acland Street, St Kilda



Orange Orchid

In a celebration of citrus, this light orange cake is layered with a coconut orange blossom cream and orange pulp jelly and topped with caramel popcorn and dehydrated blood orange. It's all brought together with ginger gelato.



ST. ALI

12-18 Yarra Place, South Melbourne



Upside Down Blood Orange Cake

In the cold days of a long winter, nothing has the dopamine power of a blood orange. ST. ALI's owner Salvatore Maletesta says this old-school cake transports him to Sicily, and is perfect with a dollop of fresh cream.



The Avenue Foodstore

69 Victoria Avenue, Albert Park



Apple Slice

A local favourite for many years, this house-made apple slice is more like a Bavarian upsidedown cake, served warm with cream on the side.



Village Belle Hotel

202 Barkly Street, St Kilda



Apple Tarte Tatin

The Belle's take on the classic French-style apple tart coats local apples in a brandy caramel, all encased in puff pastry and finished with sweet vanilla ice cream.



Waterfront on the Pier

11 Waterfront Place, Port Melbourne



Wine Poached Pear

After a wintry stroll along the Port Melbourne waterfront, this dessert promises all kinds of warm. The pear is poached in red wine and comes with smoked walnuts, ricotta crème diplomat, jaconde (light almond) sponge and spiced tuile, all drizzled with warm brandy caramel.



Hole in One



Cannoleria

South Melbourne Market - Stall Number 72, Aisle B



Winter Persimmon Ricotta Cannoli

This is Cannoleria's signature Sicilian ricotta infused with fresh persimmon. Persimmon or "cachi" are very popular in autumn and at the start of winter in Italy.



Etto Pasta Bar

Clarendon Centre, 261 Clarendon Street, South Melbourne



Sicilian Cannoli

With that perfect blend of a crunchy shell and creamy sweet ricotta, this cannoli is a perfect dessert option, topped with the crunch of pistachio crumble.



Hunky Dory Fish & Chips

Balaclava, Port Melbourne and South Melbourne



Hunky Hot Jam Donuts

When it's cold and you want dessert on the run, satisfy your sweet tooth with a fresh-cooked jam donut, sold individually or in packs of four.



Park Street Pasta & Wine

268 Park Street, South Melbourne



Bombolini

Try stopping at one of these traditional Italian doughnuts, served with mascarpone, house-made lemon curd and fresh passionfruit.



Sun Kitchen

9 Aquatic Drive, Albert Park



Panda Buns

These super-cute Panda Buns are a sweet yum cha option, filled with silky custard.



Taco Bill Mexican Restaurant

375 Clarendon Street, South Melbourne



Ice Cream Nachos

Tacos, but not as you know them. Crispy tortilla pastries are dusted in cinnamon sugar and topped with three scoops of rich vanilla ice cream, coffee liqueur and honey.



Cheesy Goodness



Barzar

19a Carlisle Street, St Kilda



Oreo Cheesecake

Cheesecake is always a great dessert option. Barzar adds the crunch of Oreo cookies and the result is irresistible.



Beachcomber Café

Shop 9, 10-18 Jacka Boulevard, St Kilda



Cheese Platter

Settle in with a beautiful view of Port Phillip Bay and work your way through Beachcomber's cheese platter, best washed down with a warm glass of mulled wine.



Ben & Jerry's St Kilda

5/82 Acland Street, St Kilda



Cannoli Ice Cream with Hot Fudge Caramel Sauce

All the best cannoli bits in one very grown-up ice cream, churned with mascarpone swirls and fudge-coated pastry shell pieces. For a winter hit, add a generous dollop of hot fudge caramel sauce.



Europa Cake Shop

81 Acland Street, St Kilda



New York Cheesecake

Europa's famously rich New York Cheesecake is baked to perfection, creating a dense, firm but silky smooth texture. Try stopping at one mouthful.



La Central Spanish Deli

South Melbourne Market - Stall Number 45, Coventry Street



Basque Cheesecake

Hailing from northern Spain, this cheesecake is a delicate, tender cake with a creamy heart and a toasty brown top.



Milk the Cow Licensed Fromagerie

157 Fitzroy Street, St Kilda



Cognac and Pistachio Baked Brie

Cheese is always a great option for dessert, but it's even more epic at Milk the Cow, baking an entire wheel of Yarra Valley Yering Brie in sparkling wine, Cognac, honey, fig, pistachio, cranberry, port and orange. Just add bread.



The Lady of St Kilda

204 Barkly Street, St Kilda



Knafe

This Middle Eastern dessert is a sweet cheesecake with the delicate combination of kataifi pastry and rose water.







Drinks



Abbey Road Café

125-129 Acland Street, St Kilda

Mulled Wine

Warm and spicy, this house-made mulled wine is a perfect way to sip away winter chills.



Bay City Burrito

4 Shakespeare Grove, St Kilda

Jalapeño Infused Margarita

Lovers of spice will enjoy this Jalapeño Infused Margarita with Reposado Tequila, plus orange and lime juice. It's perfect with a side of guacamole ice cream to bring the heat down - Mex style.



Lona St Kilda

64-66 Acland Street, St Kilda

White Chocolate Passionfruit Martini

For a dessert of the liquid variety, try this mix of passionfruit liqueur, ruby grapefruit and white chocolate, shaken with vodka.



Moy's Kitchen

26 Ormond Road, Elwood

Vietnamese Espresso Martini

Here's a Vietnamese twist on Melbourne's most popular cocktail, the Espresso Martini. Based on the traditional Vietnamese coffee with condensed coconut milk (for the lactose intolerant and vegans), this cocktail is sweet, smooth and creamy with a nutty aroma.



Pause Bar

268 Carlisle Street, Balaclava

Strawberry Fields

It might be winter, but this sweet cocktail gives you a taste of summer fruits in a glass.





PB's Pizza Bar

60A Fitzroy Street, St Kilda



50 Shades of Pink

Nutty Frangelico is blended with a hint of cherry syrup and spiced golden rum, finished off with a flourish of fairy floss. It's a perfect partner in crime for PB's naughty but nice Nutella Pizza.



Starward Whisky

50 Bertie Street, Port Melbourne



Whisky Chocolate Pairing

For the sweet tooth looking to warm up from the inside out, try the tasting selection of three Starward whiskies matched with three delicious Koko Black pralines.



The Cross

14 Fitzroy Street, St Kilda



Scottish Whisky and Chocolate Platter

With a flight of top-class Scottish whiskies perfectly matched to locally-made chocolate, this is a fun way to warm up on a cold winter's day.



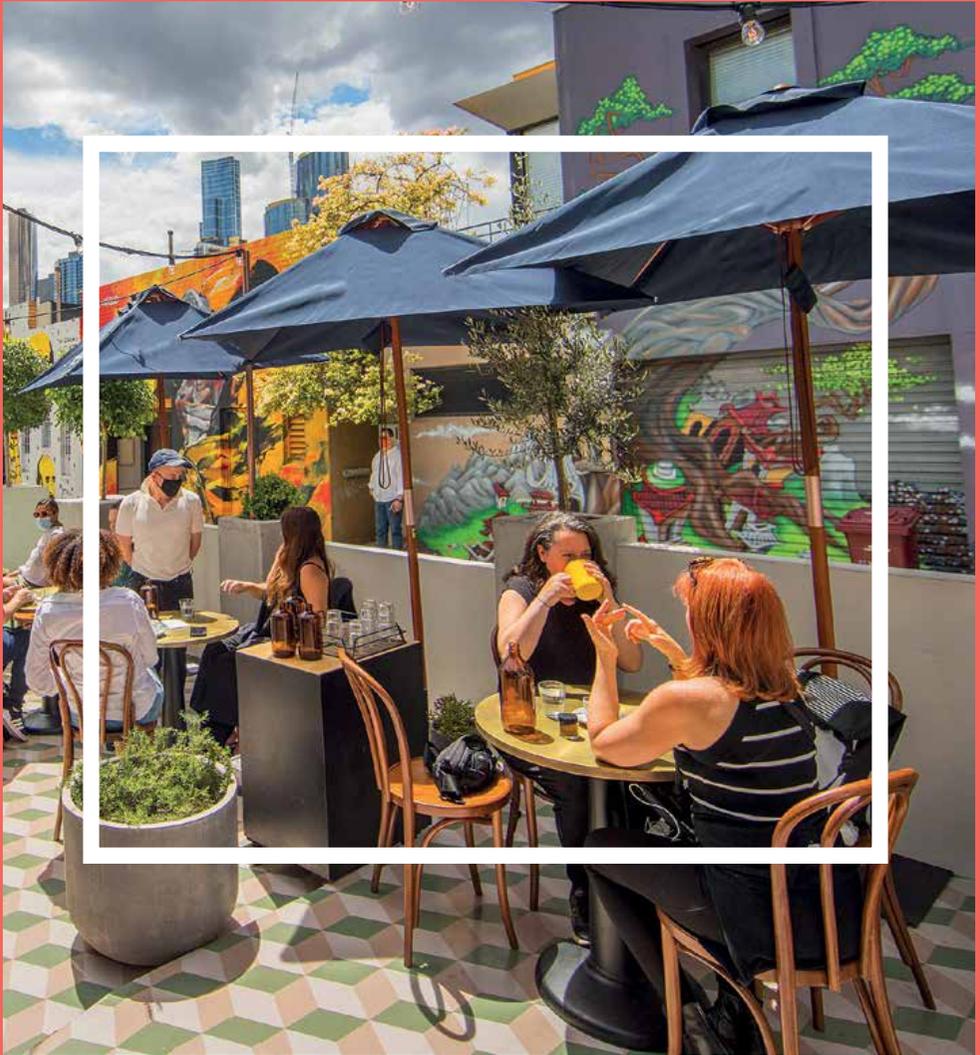
The Prince Alfred Hotel

355 Bay Street, Port Melbourne



Mulled Wine

Perfected over many winters, this mulled red wine is simmered down with fresh orange juice, pulp and rind with vanilla beans, cinnamon, star anise, cloves and brown sugar.



Support our
al fresco dining

#supportportphillip



