

Stuart Deller Biography

Stuarts' contemporary cuisine is infused with a strong European sensibility. His menu changes regularly, highlighting the best of the season. The relationship between food and wine is symbiotic, in both pursuits we strive to highlight terroir and seasonality

Stuart began his career in London working at a number of fine dining establishments including the Quo Vadis and the Oak Room under Marco Pierre White. In the early 2000s Stuart relocated to Australia and following senior positions at a variety of highly-regarded regional restaurants assumed the role of Head Chef at Port Phillip Estate in May 2014.

Dishes are driven by region and season with a bias to local and cool climate produce. Local ingredients that are regular features on the Port Phillip Dining menu are mussels and whiting from Port Phillip Bay, organic rhubarb and asparagus from Koo Wee Rup, prawns and bugs from Lakes Entrance, olive oil and olives from the Peninsula, vegetables from Whitehill Road, cherries from the neighbouring property, quinces from the orchard and herbs from the kitchen garden.