



Managing director Fiona Selby at Arilla. Picture: Julian Smith

Sweet surprises in store for visitors to new venue

Arilla's head chef Heike Ikenmeyer is known for her desserts – but you'll have to go off menu to try one.

Ikenmeyer likes to surprise diners with sweet treats and often creates dishes around available produce.

The daily creations aren't included on the menu handed to customers when they take their seat at the destination diner. Instead the options are shared once other dishes have been chosen.

When the Leader visited Arilla, Ikenmeyer had three creations on offer including a tiramisu, lime panna cotta and showstopping yuzu bar with coconut ice cream.

The menu quirk mirrors the way Arilla has been launched onto the Mornington Peninsula food scene.

The venue was opened about six months ago at the Boneo Park and until now has been a secret shared only in

equestrian circles.

Boneo Park managing director Fiona Selby said the team was happy to be a "hidden gem" and let people outside the horse industry discover the venue via word of mouth.

The restaurant celebrates peninsula produce and guests are also encouraged to explore the wetlands and Moonah woodland. Arilla is at Boneo Park, Boneo Rd, Boneo.