



Ben Sommariva

The Kitchen Door at Penny's Hill

Ben Sommariva spent much of his childhood in the kitchen with his Nonna, learning about food. After completing his apprenticeship, he continued to hone his craft working at a number of leading restaurants around Australia. In 2005, he returned to the region and is now firmly ensconced at The Kitchen Door.

The Product

Ben's philosophy is centred on simplicity. He lets the produce talk for itself. "You don't have to do much. It is so vibrant, alive and fresh and there is always something coming into season which always makes it interesting."

Tracing the Hands

"I have access to farmers markets and can talk with producers any time to find out what is available and how the season is faring. This way I can showcase Fleurieu flavours in the best way possible."

Why Fleurieu

Ben simply loves the region's wine and food but it's the lifestyle and camaraderie that makes it even more special. "It's a slower pace than the city and the vibe here is great, especially among chefs and food producers. People actually care about the place!"

Availability

The Kitchen Door at Penny's Hill is open for lunch 7 days a week.

www.pennyshill.com.au