

“More than ever, we are working closely with local farmers and producers from the Mornington Peninsula who we have fostered and established strong relationships with, to compliment the best ingredients throughout Australia and abroad.

In this season’s menu, I am excited to incorporate Victorian morel mushrooms and white asparagus, spring vegetables from Sui’s garden at Cape Schanck Estate, Bass Strait scallops.”

Josep Espuga, Culinary Director



SEASONAL

Enjoy an unhurried dining experience that showcases luxury ingredients alongside the finest produce of our surrounds

Sea Urchin mousse, Carnaroli rice cooked in Caprinella broth, quince

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Western Australian snow crab, Royal Blue potato, Oscietra caviar, my mother's bouillabaisse

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Victorian white asparagus, Bass Strait scallops, lemon aspen, carrot, vanilla

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Smoked Skipton eel pot sticker dumpling, quail egg, karkalla, dashi

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Aquna Murray cod, Kokotxa, Joselito jamón pil-pil, rocket

Sui's garden salad, kohlrabi, bee pollen, Pedro Ximenez
Tuerong Farm epi bread, Cape Schanck Estate olive butter

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Flambéed Southern Rock lobster, Sauce Aurore Maigre,
Yarra Valley salmon roe (*additional \$85*)

Mornington Peninsula wakame doughnut

- or -

Blackmore Full Blood wagyu, Victorian morels, sauce Perigourdine

Beetroot taco, beef tongue, horseradish yoghurt

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Main Ridge Dairy goat cheese, burnt honey, oat biscuit (additional \$35)

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Mini violet and coconut mochi

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Yoghurt mousse, green apple, sorrel, dill

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Cuvée chocolate cremeux, hazelnut praline, mandarin leaf

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Petit four trolley

SEASONAL	275
CLASSIC PAIRING	130
CELLAR PAIRING	250