

“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 Australian truffle, spring vegetables from Sui’s garden at Cape Schanck Estate, sea urchin from Port Phillip Bay.”

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, karkalla, local flowers and dashi

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Aquna Murray cod Kokotxa, Joselito jamón pil-pil, rocket from our own garden

- with -

Tuerong Farm epi bread, olive butter

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Flambéed Southern Rock lobster, sauce Aurore Maigre

Yarra Valley salmon roe (*additional \$85*)

- or -

Blackmore Full Blood wagyu, Victorian morels sauce Perigourdine

- with -

Beetroot quinoa taco, beef tongue, horseradish yoghurt

Sui's garden salad, kohlrabi, bee pollen, Pedro Ximenez

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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 and 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