

*“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*



**SIGNATURE**

*The signature experience comprises our perennial favourites and introduces you to some of the best producers in the region*

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

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

- with -

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

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Flambéed Southern Rock lobster, Sauce Aurore Maigre  
Yarra Valley salmon roe  
Mornington Peninsula wakame doughnut

- or -

Blackmore Full Blood wagyu, Victorian morels, sauce Perigourdine

- with -

Beetroot quinoa taco, beef tongue, horseradish yoghurt

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*Main Ridge Dairy goat cheese, burnt honey, oat biscuit*

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Mini violet and coconut mochi

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Cuvée chocolate cremeux, hazelnut praline, mandarin leaf

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Petit four trolley