

“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



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 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 -

Baby corn, chèvre, beetroot quinoa taco

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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Cuvée chocolate cremeux, hazelnut praline, mandarin leaf

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Petit four trolley