

*“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 summer truffle from Red Hill, Mike’s sugar snap peas, vegetables from our kitchen garden, scallops from Bass Strait.”*

*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, Red Hill summer truffle

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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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Globe artichoke pot sticker dumpling, Five Tales sugar snap peas, quail egg, liquorice

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Aquna Murray cod, Kokotxa, Joselito jamón pil-pil, Pt. Leo Estate garden 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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Peninsula berries, Cuvee 'Bianco' white chocolate, pistachio, elderflower

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SEASONAL	275
CLASSIC PAIRING	130
CELLAR PAIRING	250