

“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



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, Red Hill summer truffle

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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

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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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Peninsula berries, Cuvee 'Bianco' white chocolate, pistachio, elderflower

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Petit four trolley