

“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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Sprouting cauliflower, Bass Strait scallops, lemon aspen, carrot, vanilla

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Yarragon rabbit loin, agnolotti, sugar snap peas, poached quail egg

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Aquna Murray cod, Kokotxa, Joselito jamón pil-pil, Pt. Leo Estate garden rocket

Sui's garden salad, kohlrabi, bee pollen, cabernet vinaigrette
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*)
with
Mornington Peninsula wakame doughnut

- or -

Blackmore Full Blood wagyu, Five Tales Farm autumn vegetables, pistachio,
sauce Perigourdine
with
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 pumpkin, pain dépicé, caramel 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 |