

*“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 quinces from Red Hill, vegetables from our kitchen garden, Rabbit from Yarragon and Crayfish from King Island, Tasmania.”*

*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, quince aioli

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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 dumpling, poached quail egg, sweet and sour jus, rabbit loin

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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, Mornington Peninsula wakame butter,  
endive, beach herbs (*additional \$85*)  
*with*

Savoury doughnut with Yarra Valley salmon roe

- or -

Blackmore Full Blood wagyu, Five Tales Farm autumn vegetables, pistachio,  
black chestnuts

*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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Petit four trolley

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SEASONAL	275
CLASSIC PAIRING	130
CELLAR PAIRING	250