

“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



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 aioli

-

Aquna Murray cod, Kokotxa, Joselito jamón pil-pil, rocket

Sui's garden salad, kohlrabi, bee pollen, cabernet vinaigrette
Tuerong Farm epi bread, Cape Schanck Estate olive butter

-

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

-

Main Ridge Dairy goat cheese, burnt honey, oat biscuit (additional \$35)

-

Mini pumpkin, pain dépicé, caramel mochi

-

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

-

Petit four trolley