"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 Victorian Asparagus, broad beans from our garden, Feijoa from Red Hill and Lobster from Tasmania."

Josep Espuga, Culinary Director

All seafood and fish served in Laura, including shellfish is sourced entirely from Australian waters.

Only our caviar is imported, as the Sturgeon that produce it are farmed exclusively overseas.

SEASONAL

Enjoy an unhurried dining experience that showcases luxury ingredients alongside the finest produce of our surrounds

South Australian sand crab, Daniel's Run Tiger Eye beans, Peninsula kelp, Oscietra Caviar

–

Scampi, saffron rice "socarrat", red padron pepper

–

Wallaby tortellini, green asparagus, koji broad beans from our garden

–

Vodka- fried Aquna Murray cod, smoked tomato, kimchi, ancho chili

with

Sui's garden salad, kohlrabi, fennel pollen, cabernet vinaigrette

Saffron mantou , Cape Schanck Estate olive butter

–

Flambéed Southern Rock lobster, local orchard fruit, white asparagus

with

Savoury wakame doughnut with Yarra Valley salmon roe

–

Blackmore wagyu, garden beetroot, blackchestnut, Cuvée grand cru

with

Peninsula corn, lime, macadamia

–

Main Ridge Dairy goats cheesecake, burnt honey, pear (additional $35)

–

Burnt custard, rhubarb granita, toasted buckwheat

–

Red Hill Feijoa, Bianco namelaka, Pt Leo Estate garden mint

–

Cuvée grand cru creméux, passionfruit sorbet, tarragon

–

Petit four trolley

SEASONAL	305
BEVERAGE PAIRING	195

A 10% WEEKEND SURCHARGE APPLIES ON SATURDAY AND SUNDAYS.
A 20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.