

“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 cherries from Red Hill, summer vegetables from our kitchen garden, Victorian morels and Crayfish from Warrnabool, Victoria.”

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

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Aquna Murray cod, Mt. Zero chickpeas, kokotxa and cod 'cayos', Pt. Leo Estate garden rocket

with

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

Tuerong Farm epi bread, Cape Schanck Estate olive butter

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Flambéed Southern Rock lobster, white strawberries, white asparagus
(additional \$115)

with

Savoury wakame doughnut with Yarra Valley salmon roe

- or -

Blackmore wagyu beef, Red Hill cherries, achiote

with

Peninsula corn, lime, macadamia

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*Main Ridge Dairy goats cheesecake, burnt honey, persimmon
(additional \$35)*

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Buttermilk, green apple snow, Cape Schanck Estate apple mint, cucumber

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Cuvee blanc de caramel, ginger, mandarin and tonka bean sorbet

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Petit four trolley

SIGNATURE

185

BEVERAGE PAIRING

95