

“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 local blackberries, winter vegetables from our kitchen garden, Flinders mussels 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

-

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

-

Flambéed Southern Rock lobster, puntarelle, sauce Pauline *(additional \$115)*

with

Savoury wakame doughnut with Yarra Valley salmon roe

- or -

Blackmore full blood wagyu, yuzu apple, tendon dashi

with

Flinders avocado, wasabi, beetroot

-

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

-

Feijoa, rivermint, white chocolate

-

Cuvée ‘Amphora’ chocolate ganache, local blackberries, citrus

-

Petit four trolley

| | |
|------------------|-----|
| SIGNATURE | 175 |
| BEVERAGE PAIRING | 95 |