"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.

SIGNATURE

The signature experience comprises our perennial favourites and introduces you to some of the best producers in the region

Sea urchin, Carnaroli rice cooked in Caprinella broth, quince

-

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
(additional $115)
with
Savoury wakame doughnut with Yarra Valley salmon roe

- or -

Blackmore wagyu, garden beetroot, black chestnut, Cuvée grand cru
with
Peninsula corn, lime, macadamia
-

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

-
Burnt custard, rhubarb granita, toasted buckwheat

-
Cuvée grand cru cremoux, passionfruit sorbet, tarragon

-

Petit four trolley

SIGNATURE	185
BEVERAGE PAIRING	95

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