



Truffle Menu

Wednesday 3rd & Saturday 6th July 2018

Starter

Crumbed rice, mushroom and truffle Arancini Balls with Roquefort dressing

Kettmeir Athesis Pinot Bianco 2015 (Alto Adige, Italy)

Entrée

Truffle and Tapenade Pizza with field mushrooms

Oakridge Pinot Gris 2016 (Yarra Valley, Victoria)

Main

Veal Scaloppini, heirloom carrots with smoked labneh and liquorice, truffle infused mash
with truffle gravy

Cave De Chautagne Vieilles Vignes Gamay 2015 (Vin De Savoie, France)

Dessert

Sticky Date Pudding with truffle caramel sauce and homemade vanilla ice cream

Di Iuliis Late Picked Semillon 2015 (Hunter Valley, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 10th & Saturday 13th July 2018

Starter

Creamy potato, leek and truffle velouté with croutons and crispy bacon pieces

Kettmeir Athesis Pinot Bianco 2015 (Alto Adige, Italy)

Entrée

Veal Carpaccio with truffle and Pecorino

Collefrisio Montepulciano 2013 (Frisa, Italy)

Main

Crispy skin lemon infused Salmon with heirloom carrots, smoked labneh and liquorice and cauliflower puree

Cave De Chautagne Vieilles Vignes Gamay 2015 (Vin De Savoie, France)

Dessert

Rich dark chocolate mousse with hazelnut tuile and fresh strawberries

Long Rail Gully SSC (Murrumbateman, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 17th & Saturday 20th July 2018

Starter

Creamy Cauliflower Velouté with truffle, croutons and crispy bacon

Kettmeir Athesis Pinot Bianco 2015 (Alto Adige, Italy)

Entrée

Shitake, chicken, bacon and truffle Risotto

Chateau Maris Blanc Viogner, Grenache (Pays D'Oc, France)

Main

Crispy skin Duck Breast with orange Cointreau sauce, sweet potato mash and truffle crumble

Cave De Chautagne Vieilles Vignes Gamay 2015 (Vin De Savoie, France)

Dessert

Layered Strawberry princess tower with Frangelico and truffle cream

Noble One Botrytis Semillon 2016 (Hunter Valley, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 24th & Saturday 27th July 2018

Starter

Fig, Rosewater, ricotta and truffle Bruschetta

Pear Tree Pinot Gris 2017 (Marlborough, NZ)

Entrée

Herb and truffle butter beef tartare with quail eggs and micro herbs

Saint & Scholar Pinot Noir 2017 (Adelaide Hills, SA)

Main

Slow cooked Beef Checks, caramelised spring vegetables and truffle infused mash with red wine jus.

Massoni Merlot 2012 (Pyrenees Ranges, VIC)

Dessert

Creamy Lemon Brûlée with truffle ice-cream and toffee spiders

Noble One Botrytis Semillon 2016 (Hunter Valley, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 31st July & Saturday 3rd August 2018

Starter

Truffle and Parsnip Soup with Hazlenuts crispy bacon and croutons

Pear Tree Pinot Gris 2017 (Marlborough, NZ)

Entrée

Seared Queensland Scallops, Italian Prosciutto, cauliflower pure, Japanese mushrooms and truffle crumble

Sartarelli Classico Verdicchio 2016 (Le Marche, Italy)

Main

Slow cooked Wallaby Shanks with mixed sautéed vegetables and truffle infused creamy mash potato and red wine jus

Surveyors Hill 'Tinto' 2017 (Hall, ACT)

Dessert

Creamy truffle Panna Cotta with mango coulis and fresh mango

Noble One Botrytis Semillon 2016 (Hunter Valley, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 7th & Saturday 10th August 2018

Starter

Creamy Chicken, truffle and leek volovants

Pear Tree Pinot Gris 2017 (Marlborough, NZ)

Entrée

Squid ink and Tasmanian Shrimp Fettuccine with soft truffle and white wine sauce

Sartarelli Classico Verdicchio 2016 (Le Marche, Italy)

Main

Char Grilled Black Angus Eye Fillet, truffle pommes dauphinois, heirloom carrots and red wine jus

Surveyors Hill 'Tinto' 2017 (Hall, ACT)

Dessert

Peanut Butter Parfait with truffle ice-cream and strawberries

Noble One Botrytis Semillon 2016 (Hunter Valley, NSW)



\$89 or \$119 with matching wines



Truffle Menu

Wednesday 14th & Saturday 17th August 2018

Starter

Freshly shuck McAsh Signature Oysters with mignonette and truffle crepinettes
Gratien & Meyer Cremant NV Champagne (Saumur, France)

Entrée

Caramelised Onion and Fetta tart with truffle crumb
Sartarelli Classico Verdicchio 2016 (Le Marche, Italy)

Main

Crispy Pork Belly with sautéed vegetables and truffle infused mash, rich red wine caramel
glaze and crackling
Cave De Chautagne Vieilles Vignes Gamay 2015 (Vin De Savoie, France)

Dessert

Rich Chocolate Lava Cake with creamy truffle ice-cream and fresh strawberries
Long Rail Gully SSC (Murrumbateman, NSW)



\$89 or \$119 with matching wines