

Amuse-bouche

Truffle & wild mushroom cappuccino (gf)

To Start

(to share)

Artisan bread with truffle butter (gfo)

Lobster & truffle-infused egg omelette (gf)

Wagin duck & pork sausage, apple, shaved truffle, red wine jus (gf)

Wine Pairing

gl | NV Marchand & Burch Crémant de Bourgogne, Burgundy FRA

btl | 2022 Suckfizzle Sauvignon Blanc Semillon, Margaret River WA

Main

(choice of)

Pan-seared pink snapper with truffle beurre blanc, char-grilled broccolini (gf)

Wine Pairing

gl | 2022 Koerner 'Pigato' Vermentino, Clare Valley SA

btl | 2019 Famille Gentil 'Hugel' Blend, Alsace FRA

or

Prime 400g chateaubriand, truffle infused pomme fondant
with cognac sauce (gfo, dfo)

Wine Pairing

gl | 2023 Mac Forbes Pinot Noir, Yarra Valley VIC

btl | 2018 Negretti Barolo DOCG, Piedmont ITA

Sides

(to share)

Baby spinach & arugula salad, shaved truffle, pine nuts, aged balsamic (vg, gf, df)

Dessert

Truffle chocolate mousse, berry compote (vg, gf)

Wine Pairing

NV Dandelion Pedro Ximenez, Barossa Valley SA