



MONDAY EVENINGS IN JULY
5TH, 12TH, 19TH & 26TH

RESERVATIONS ESSENTIAL !!

TRUFFLE TASTING MENU

Sweet Corn and Truffle Bisque

Duck Liver Parfait, Black Truffle Salad

2008 Shaw Vineyard Estate Botrytis Semillon, Canberra District NSW

Fresh Hand Made Pasta with Shaved Raw Black Truffle

2006 Train Trak Chardonnay, Yarra Valley Vic

Free Range Egg Poached in Truffle Juice

Lightly Salted Cod with Baby Fennel and Watercress

2005 Chauviniere Muscadet Servre Et Maine, Loire Valley France

Truffle Roasted Spatchcock with Bread Sauce

Sautéed Jerusalem Artichokes and Périgieux Jus

2003 Chateau du Courlat, Lussac St Emillion France

Truffled Brique d'Argental with Plum Paste

Liebich 15 year old Tawny, Barossa Valley SA

Vanilla Panna Cotta with Pear Poached in Gluhwein

Mulled Red Wine

Toby's Estate Coffee or Selection of Teas

Truffled Chocolate Truffle

\$130pp / \$170 with wine selection

\$50 per person is required as deposit to hold reservation, (credit card authorisation)

void only if cancellation is made before Thursday of the preceeding week

NO BYO is accepted on these nights

Menu items may vary according to availability