



B E N C H M A R K
w i n e b a r

LOCAL BLACK TRUFFLE DINNER

Every Tuesday in July

Menu

mushroom and leek volevant with shaved truffles

poached ocean trout with celeriac puree and black truffle sauce

Tagliatelle with fresh basil, poached egg, truffle and reggiano

Truffled veal roast with Jerusalem artichoke and brandy reduction

mascarpone ice cream with black truffle and macerated strawberries

\$100.00 without wine

\$150.00 with wines to match

BOOKING ONLY – 6262 6522