



TRUFFLE TASTING MENU

MONDAY EVENINGS IN JULY
4TH, 11TH, 18TH & 25TH
RESERVATIONS ESSENTIAL !!

Potato, Leek and Truffle Soup

Creamed Polenta
Raw Black Truffle Shaved at the Table
2007 Chateau Bonnet Entre Deux Mers – Sauv Blanc, Sem, Bordeaux France

White Asparagus and Salted Cod
Free Range Egg Poached in Truffle Juice
2009 Telmo Rodriguez Basa Verdejo, Rueda Spain

Roast Spatchcock with Truffle Risotto
2002 Liebich The Lofty Cabernet Sauvignon, Barossa Valley SA

Truffled Brique d’Affinois with Plum Paste
2005 Neipoort Late Bottle Vintage Port, Oporto Portugal

Truffle Crème Brûlée
2005 Gravitas Late Harvest Riesling, Marlborough NZ

Coffee or Selection of Teas

\$120pp / \$160pp with wine selection

NO BYO is accepted on these nights
Menu items may vary according to produce availability