



Canberra Truffle Season
The Promenade Truffle Evening
\$ 160.00 per guest

Amuse bouche

2008 Lark Hill Methode Champenoise Rose

Cream of cannellini bean soup with truffle oil
2010 Helm Premium Riesling

Pan fried barramundi, Crispy Prosciutto, green puy lentil shaved truffle
Lark Hill 2009 Gruner Veltliner

Smoked quail breast, granny smith mash, beetroot and truffle dressing
2009 Collector Pinot Noir

Twice cooked suckling pig, truffle polenta, port wine reduction
2004 Long Rail Gully Merlot

Braised Wagyu beef cheek with pearl barley, baby vegetables, truffle mousse
Clonakilla 2009 Shiraz Viogner

Chef selection of cheese with truffle honey
Quarry Hill 2006 sparkling shiraz

Chocolate delice with frozen vodka and lime jelly
Port – TBC

Chocolate Truffle, raspberry jelly and mini lemon meringue
Coffee or tea