



Truffle Menu

\$110.00pp

Optional wine pairing \$60pp

Amuse Bouche: Porcini & Truffle Arancini
2022 'Annabelle' Cremant de Rosé, de Beaurepaire
Wines

Soup: Roasted Macadamia Nut & Truffle Soup
2023 Gewurztraminer, Moppity

Entrée: Truffle & Porcini Mushroom Ravioli,
2023 Lab Marsanne, Logan Wines

Main Course: Chicken Roulade on Celeriac & Potato
Truffle Mash with Market Vegetables
2019 Pinot Noir, Hatherleigh

Cheese: Truffle Brie
2018 Botrytis Semillon, Yarran Wines

Dessert: Truffle Crème Brûlée
2011 Dry Vintage Port, Chateau Pato

Followed by Coffee or Tea