

Truffle Dinner

Friday, 1 August 2025 at 7:30pm

Menu : \$700 per person | Wine Pairing \$238 per person

Amuse Bouche

Whipped Ricotta

*Sourdough crostini, truffle honey
and*

Truffle Arancini

*truffle aioli, aged parmesan cheese
Prosecco Santa Margherita P Veneto NV*

First Course

Serrano Ham and Green Asparagus Salad

*24 months, green asparagus, heirloom tomatoes, truffle dressing
La Scolca Gavi "Valentino" Docg Piedmont 2022*

Second Course

Gnocchi Truffle Alfredo

*shimeji, chestnut mushroom, shitake
Marchesi Di Barolo Langhe Nebbiolo Sbirolo Doc Friuli 2022*

Third Course

Pan Seared Barramundi

*truffle fregola, wilted spinach, ikura caviar sauce
Vigna Traverso Friulano Colli Orientali Doc Piedmont 2019*

Main Course

Chargrilled Australian Wagyu Hanger Steak

*charred broccolini, truffle mashed potatoes, truffle beef jus
Marchesi Di Barolo Barolo Tradizione Docg Piedmont 2020*

Dessert

White Chocolate Black Truffle Cheesecake

*truffle ice cream, oreo cookies crumb
Chateau Suau Blanc Cadillac AOC Bordeaux 2015*

Coffee or Tea

RESTAURANT