

TRUFFLES

FRIDAY 21 JULY FROM 5.30 PM

4 COURSE TASTING MENU \$99

OPTIONAL MATCHED WINES \$45

ONE

Scallop crudo, citrus sabayon, truffle, potato crumble, lupin

2016 Luke Lambert Crudo Rose Syrah/Nebbiolo Yarra Valley

TWO

Ricotta gnocchi, chicken and celeriac cream, parmesan, truffle, brioche

2015 Albino Rocca Dolcetto D'Alba DOCG Dolcetto Piedmont

THREE

Braised beef short ribs, mixed mushrooms, caramelised onion, truffle jus

2013 Orlando Abrigo Barbaresco DOCG Nebbiolo Piedmont

FOUR

Truffle and white chocolate, passionfruit, truffle ice cream

2014 La Spinetta "Bricco Quaglia Moscato d'Asti DOCG Piedmont