

# TRUFFLE DINNER

## AT THE FENWICK

### ADD

Matching Wine Pairings Classic \$50 | Premium \$85

#### Cocktail Special

**Tease Me Twice** Eristoff, Amaro Montenegro, blackberry, tarragon, porcini 21  
*Juicy, herbaceous, and seductively earthy; a sparkling cocktail that balances dark fruit with forest-floor intrigue.*

'East 33' Sydney Rock Oysters, verjuice mignonette (gf/df) 8ea

Fraser Isle Spanner Crab, fennel, nashi pear, chives, yuzu, brioche 15ea

'Black River' Oscietra Caviar, crème fraîche, chives, brioche 30ea

**Add Extra Truffle (3g) 15**

### COURSES

**Grain Bakery** sourdough, truffled Pepe Saya cultured butter, sea salt (v)

**Slow cooked duck egg, hazelnut, boudin noir, rhubarb, truffle, brioche soldiers**  
*2023 Hentley Farm 'The Cottage' Grenache, Barossa Valley, SA*  
*2022 Domaine Charles 'Terra Cotta' Hautes-Côtes de Beaune, Burgundy, France*

**Hand rolled gnocchi, double chicken broth, tarragon, oyster mushroom, shaved truffle (df)**  
*2024 Pedestal Chardonnay, Margaret River, WA*  
*2022 Ten Minutes by Tractor 'Estate' Chardonnay, Mornington Peninsula, VIC*

**Fillet steak Rossini, croûte, spinach, chicken liver parfait, truffle jus**  
*2022 Rockbare Shiraz, Barossa Valley, SA*  
*2021 Rockford 'Rifle Range' Cabernet Sauvignon, Barossa Valley, SA*

**Garden salad, soft herbs, walnuts, chardonnay dressing (ve/gf)**

**Tonka bean panna cotta, truffle honey, feuillantine (v)**  
*2017 Cantine Dolianova Moscato di Sardegna, Sardinia, Italy*  
*2008 Château Coutet Sauternes 1er Cru Classé, Bordeaux, France*

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts

*Menus are subject to changes without notice. Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.*

## THE FENWICK

thefenwick.com.au | @thefenwickbalmain | 2-8 Weston St, Balmain East