

TRUFFLE DINNER

Wednesday 17th July 2024

Classic Wine Pairing | \$75

Premium Wine Pairing | \$110

CROQUE MONSIEUR truffle béchamel, prosciutto, Comté

2021 Mader Riesling - Alsace AC, Alsace, France

2021 Dr. Bürklin Wolf 'Wachenheim' Riesling, Pfalz, Germany

**ABROLHOS ISLAND SCALLOP CRUDO pommes maxim, crème fraîche,
truffle shiro shoyu**

2019 Domaine de La Combe 'Réserve Personelle' - Muscadet Sèvre et Maine AC, Loire Valley, France

2015 Gabriele Scaglione 'Eulis' - Langhe Bianco DOC Arneis-Chardonnay, Piedmont, Italy

**SLOW COOKED WAGYU BEEF CHEEK celeriac cream, confit shimeji mushroom,
cavolo nero, truffle jus**

2019 Fasoli Gino 'La Corte del Pozzo' - Valpolicella Ripasso DOC, Veneto, Italy

2018 Castagna 'Genesis' Syrah, Beechworth, VIC

CHOUX AU CRAQUELIN chocolate crémeux, chestnut & truffle ice cream

2022 Corrado Tonelli 'Visner di Pergola' Montepulciano-Sangiovese, Marche, Italy

NV Henriques & Henriques 'Malvasia' 10yo, Madeira, Portugal



(V) VEGETARIAN (GF) GLUTEN-FREE (DF) DAIRY FREE

PATRONS WITH ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR WAIT STAFF PRIOR TO ORDERING.

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.