

SRG HOSPITALITY SIGNATURE CHEF DINNER – TRUFFLE

Five Course Menu | 95 per person
Wine Matching | 65 per person

SNACK

BEEF TARTARE TACO
nori, black truffle, comte (gf)
Sails – Ben Jung

2025 Tyrrell's Semillon, Hunter Valley, NSW

STARTER

GOAT CHEESE MILLE-FEUILLE
black truffle, kombu
Ripples Chowder Bay – Valentin Nunes

2024 MMAD Chenin Blanc, McLaren Vale, SA

PASTA

CASARECCE
XO Scallion Butter, smoked pipis, black truffle
Akti – Sam NG

2024 Unico Zelo 'River Sand' Fiano, Riverland, SA

MAIN

LAMB
celeriac, gordal olive, black truffle, shugoro jus
The Fenwick – John Collins

2023 Hentley Farm 'The Cottage' Grenache, Barossa Valley, SA

DESSERT

JERUSALEM ARTICHOKE ICE CREAM
burnt apple, black truffle
SRG at The Langham – Alex Haupt

2023 Yalumba 'FSW' Botrytis Viognier, Wratttonbully, SA