

Truffle Dinner

Classic Pairing 80pp | Premium Pairing 125pp

Snack

Poached Egg, Mature Cheddar Fondue, Crispy Smoked Bacon & Fresh Truffle

NV Daosa Natural Reserve Sparkling, Adelaide Hills, SA

NV Nyetimber Classic Cuvee, Multi-Regional, England

Starter

The Crown Pie, Beef, Ale, Truffle & Red Wine Sauce

2021 Giesen 'Clayvin' Syrah, Marlborough, New Zealand

2016 Clos Cantenac Merlot, Saint-Émilion, Bordeaux, France

Main

Glazed Duck Breast, Potato Rosti, Black Truffle Sauce

2025 Small Island 'Black Label' Pinot Noir, Multi-Regional, TAS

2022 Bruno Rocca Nebbiolo, Barbaresco, Piedmont, Italy

Dessert

Truffle Choux, Truffle Mousseline, Valrhona Jivara Ganache, Praline

NV Chambers Grand Muscat, Rutherglen, VIC

NV Henriques & Henriques 15y Boal, Madeira, Portugal

10% Weekend and 15% Public Holiday Surcharge apply. 1.65% Surcharge on all credit cards. Please notify staff of any food allergies.