

TRUFFLE DINNER

AT THE FENWICK

Tuesday 21st July 2026

ADD ON:

Grain bakery sourdough, cultured butter, sea salt (v) 14
Sydney Rock Oysters, verjuice mignonette 8ea
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 16ea
'Black River' Oscietra Imperial Caviar Tart, creme fraiche, chive 25ea

ADD: 2g WA Winter Black Truffle 14

ADD: Paired Wines 70

1st Course

Moreton Bay Bug, potato pave, truffle hollandaise, roe (gf)

2021 Tyrrell's 'Stevens' Semillon, Hunter Valley, NSW

2nd Course

Spaghettini, roasted chicken butter, oyster mushroom, shaved truffle

2023 Cape Mentelle Chardonnay, Margaret River, WA

3rd Course

Lamb, celeriac, gordal olive, black truffle, umeshu jus

2023 Domaine du Trapadis 'P'tite Côte' - Côte's du Rhône, Southern Rhône,
France

4th Course

Tonka Bean Panna Cotta, warrigal greens, geraldton wax, bunya nuts (vg/gf/n)

2024 Frogmore Creek 'Iced Riesling', Coal River Valley, TAS

To Finish

Duck fat caramel, truffle salt

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday