

TRUFFLE TASTING MENU

4 COURSES 185 PP

CLASSIC WINE PAIRING 80 PP

PREMIUM WINE PAIRING 125 PP

CHEF'S SNACKS

[+] ADD ON:

THREE FRESHLY SHUCKED OYSTERS 24 PP

Wakame oil, finger lime (A) (gf, df)

SEARED HOKKAIDO SCALLOP Dashi Velouté, Pickled Kohlrabi, Brown Butter
Chive Oil, Black Winter Truffle (I)

2024 MMAD VINEYARD CHENIN BLANC, MCLAREN VALE, SA

2016 GABRIELE SCAGLIONE 'ELLIS' - LANGHE BIANCO ARNEIS-CHARDONNAY PIEDMONT, ITALY

TAGLIOLINI Jerusalem Artichoke Cream, Jamon iberico, Kombu, Black Winter Truffle

2025 PRAETER 'TRUSCOTT BLOCK', ADELAIDE HILLS, SA

2023 DOMAINE COLLOTTE 'LES GRASSES TÊTES' PINOT NOIR, MARSANNAY, FRANCE

WESTHOLME WAGYU SCOTCH FILLET Charred Pine Mushroom, Glazed Salsify, Truffle Jus

2023 DOMAINE DE BEAURENARD - CÔTES DU RHÔNE S.RHÔNE, FRANCE

2020 LUIGI PIRA 'SERRALUNGA D'ALBA' - BAROLO NEBBIOLO, PIEDMONT, ITALY

[+] ADD ON:

INDIVIDUAL CHEESE 9 PP

With accompaniments

PARIS BREST Hazelnut Praline, Caramelised Choux, Truffle Ice Cream (n)

STANTON & KILLEEN CLASSIC MUSCAT, RUTHERGLEN, VIC

HENRIQUES & HENRIQUES 'MALVASIA' 10YO MADEIRA, PORTUGAL

SAILS

Seafood origin (I) Imported (M) Mixed Origin (A) Australia (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts.
Please notify staff of any food allergies. A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays. All
Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.