

TRUFFLE DINNER

AT THE FENWICK

Tuesday 7th July 2026

Optional Wine Pairing \$70pp

ADD ON:

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

ADD: 2g WA Winter Black Truffle 14

1st Course

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

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

2nd Course

Spaghettoni, roasted chicken butter, oyster mushroom, shaved truffle

2023 Cape Mentelle Chardonnay, Margaret River, WA

3rd Course

Lamb, celeriac, gordal olive, black truffle, umeshu jus (I)

2023 Domaine du Trapadis 'P'tit Côte' - Côtes Du Rhône, Southern Rhône, France

4th Course

Tonka Bean Panna cotta, truffle honey, feuillantine (v)

2024 Frogmore Creek 'Iced Reisling', 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