

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives

Little Truffle's Signature

heirloom beetroot & goats cheese salad

Roasted Wagyu Eye Fillet, Marble Score 4+, foie gras, bordelaise sauce

or

Quail, Panfried Breast & Confit Legs,

porcini mushroom risotto, caramelised figs, ricotta, shaved summer truffle

House Salad,

hazelnut vinaigrette

Assiette of

chocolate & strawberry desserts to share

\$145 per person *price only available for lunch bookings