

Lunch Menu

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Heirloom Beetroot Salad,

orange, whipped ricotta & goats' cheese (v, gf)

Zucchini Flower,

filled with scallop mousseline, lightly steamed, citrus beurre blanc (gf)

Terrine of Ham Hock, Pistachio & Cranberries,

truffle mayonnaise, pickled baby vegetables, toasted focaccia

Beef Tartare,

potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)

Main

Salmon,

with crustacean mousseline encased in zucchini flowers, lightly steamed, creamed potato, Champagne sauce (gf)

Tortellini,

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

Quail Ballotine,

filled with truffle & chicken farce, 5 spice confit & fried quail legs, leek & mushroom, parsley puree, chicken jus (gf)

Angus Beef Fillet, Chargrilled,

herb crusted bone marrow, asparagus, potato puree, shallot jus

Upgrade +\$18

Sides

Little Truffle House Salad, hazelnut vinaigrette (v, gf, df) + \$14

French Fries, aioli (v, gf, df) + \$12

Dessert

Strawberries 'Romanoff' (v, gf)

Chocolate & Banana Souffle, caramelised Cavendish banana, chocolate sauce (v, gf)

Vanilla Panna Cotta, variations of berries (gf)

Cheese, selection of local & imported cheeses (v)

2 courses - \$60 Per Person

3 courses \$75 Per Person