little truffle
dining room & bar

Appetiser

Amuse Bouche - *Complimentary*
cauliflower, parsnip & truffle soup, chives (*v, gf*)

Focaccia, **10**
from the wood fire oven, EVOO, balsamic (*v*)

Wagyu Bresaola, **18**
green Sicilian olives (*gf, df*)

Oyster, **12ea**
diced tuna belly, ponzu sauce (*gf, df*)

Oyster, **6ea**
mignonette, lemon (*gf, df*)

Entree

Beef Tartare, **26**
potato pave, pickled shemeji mushroom, red wine sauce, truffle mayonnaise (*gf*)

Heirloom Beetroot Salad, **23**
orange, whipped ricotta & goats cheese, candied walnuts (*v , gf*)

Tortellini, **28**
filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

Zucchini Flower, **26**
filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (*gf*)

Terrine of Confit Duck & Chicken, **28**
with foie gras & pistachio, apricot gel, parsley mayonniase, toasted foccacia

Main

Seared Duck Breast, **49**
confit duck leg bonbon, butternut pumpkin puree, pistachios, spiced blackberry sauce

Angus Beef Fillet, Chargrilled, **69**
herb crusted bone marrow, asparagus, potato puree, shallot jus

Quail Ballotine, **48**
filled with truffle & chicken farce, 5 spice confit & fried quail legs, leek & mushroom, parsley puree, chicken jus (*gf*)

Prawn & Lobster Bisque Risotto, **55**
creme fraiche, chives

Salmon, **48**
with crustacean mousseline encased in zucchini flowers, lightly steamed, creamed potato, Champagne sauce (*gf*)

Potato Gnocchi, **42**
asparagus, sauteed mushrooms, baby spinach, truffle cream sauce, grana parmesan (*v*)

Grill & Wood Fired

Wagyu Porterhouse, 350g, MB 9, **160**
truffle creamed potato, red wine jus (*gf*)

Wagyu Steak Special, **MP**
see waiter (*gf, df*)

Lamb Shoulder, **89**
braised & woodfired, cauliflower puree, gremolata (*gf*)

Seafood du Jour **MP**
see waiter (*gf*)

Vegetables & Salad

***Little Truffle* House Salad,**
hazelnut vinaigrette (*v, gf, df*)
14

French Fries,
aioli (*v, gf, df*)
12

Steamed Broccolini,
confit garlic (*v, gf, df*)
14

Roasted Carrots,
feta, Bower Estate honey, pistachios (*v, gf*)
16

Dessert & Cheese

Vanilla Panna Cotta **22**
variations of berries (*gf*)

Strawberries 'Romanoff' **22**
(*v, gf*)

Raspberry Souffle **23**
white chocolate sauce (*v, gf*)

Affogato **22**
Frangelico or Kahlua (*v, gf*)

Cheese **29**
selection of local & imported cheeses (*v*)

DIETARY NOTES: GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN | DF = DAIRY FREE
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS | SURCHARGE MAY APPLY FOR ELECTRONIC PAYMENTS