

Truffle Dinner Menu

On arrival

Warm sourdough & whipped truffle butter
Cheese & truffle goujeres
Petite truffled duck liver parfait tarts with onion relish

Geppetto NV Brut

First course

Japanese style steamed savoury egg custard with Fraser Island spanner crab & truffle

2020 Crittenden Estate "Peninsula" Fumé Blanc

Second course

Iberico de Bellotta Paleta Jamon, 63 degree free range egg,
truffled manchego foam, duck fat potato crisps, fresh truffle

2019 Crittenden Estate "The Zumma" Chardonnay
2019 Crittenden Estate "Cri de Coeur" Chardonnay

Third course

Dry aged "Milla's Farm" duck breast, cotechino sausage, lentils, pumpkin puree,
cavalo nero, potato galette, truffle jus

2019 Crittenden Estate "The Zumma" Pinot Noir
2019 Crittenden Estate "Cri de Coeur" Pinot Noir

Fourth Course

Poached pear, warm brioche & truffled honey ice cream

NV "Macvin" Blend #2

