



Chef's Truffle Menu

5 Course Set Menu

\$120pp / with wine \$170pp

First Course:

Celeriac and Truffle Velouté
Blanc de Blanc

Second Course:

Prawn & Truffle Risotto
2018 Chardonnay

Third Course:

Roasted Pork Loin Stuffed with Truffle, Prune & Apple,
paired with Potato and Truffle Gratin & Market
Vegetables
2019 Sangiovese

Fourth Course:

Organic Double Cream Truffled Brie with Salad
2016 Scuro (Sangiovese/Shiraz)

Fifth Course:

Truffle Pannacotta with Rhubarb Compote
Ley-Line Riesling

**Sunday & Public Holiday Surcharge 12% | One Bill per
Table*