

Little Truffle

dining room & bar

to start

sourdough, olive oil, balsamic	7
olives, smoked kalamata, green sicilian (gf)	5

charcuterie (gf)

wagyu bresaola, celeriac remoulade	18
hand cut <i>Truffle</i> salami, cornichons	9
terrine ham hock, duck breast & pistachios, pickled vegetables, truffle mayonnaise	19
salamanca (chorizo style salami), caper berries	9
serrano ham, gran reserva – 40g	15
kitchen charcuterie board	35

oysters (limited availability)

natural, lemon	18/34
tempura, citrus mayonnaise	20/38

starters

beetroot & goats cheese salad, shaved candied walnuts, sherry vinaigrette	19
seared venison carpaccio, buffalo mozzarella, balsamic jelly, fried capers, truffle mayonnaise	21

starters cont.

braised wagyu brisket, creamed potato, horseradish gremolata, carrot puree	20
fried zucchini flowers filled with persian feta pine nut & parsley, tomato relish (v)	18
quail & <i>Truffle</i> ballantine, fried quail leg, parsley coulis, glazed onions & trompette mushrooms	22

pasta (all pasta is house made)

moreton bay bug and prawn tortellini, sweet mustard fruit beurre blanc	e22	m34
chicken & truffle ravioli, cherry tomato puree, jus de provence, bacon crisp	e22	m34

seafood

pan fried ocean trout, parsley & spinach risotto, steamed mussels & clams, seared scallop	37
seafood du jour, please see your waiter	37

meat & poultry

herb crusted lamb loin, pan fried gnocchi, artichoke puree & chips, semi dried heirloom tomatoes, madeira jus	38
confit duck leg & seared breast, braised du puy lentils, red wine shallots, chanterelle mushrooms, bacon, red wine sauce	38
braised pork belly, seared scallop, date puree, creamed potato, pea & mint, jus	37
braised beef cheek with potato gnocchi, truffle cream sauce, sautéed alsace bacon, grana parmesan	34

"Special"

chicken coq au vin, pommes puree, sautéed mushrooms & bacon, Jus de provence	32
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to the side (v,gf)

steamed green beans, persian feta, toasted almonds	9
boiled baby carrots, confit garlic	9
leaf salad, candied walnuts, beetroot & fennel, vinaigrette	9
all three sides	23

chef – daniel ridgeway
manager – josh webber

Private Dining Rooms
Perfect for special occasions & corporate dinners
Three course menus starting at \$70 pp