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# TORBRECK & TRUFFLE

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WINE DINNER SERIES  
2022

## CANAPÉS

TRUFFLE POLENTA FRITTO *Reggiano*

SPANNER CRAB *Oscietra caviar, carrot crisp*

*Champagne Forest-Marie Cuvee St Crespin Blanc de Noir*

## MENU

FLASH SEARED BLACK TRUFFLE SCALLOPS

*Baked cauliflower, black garlic tofu, confit king mushrooms, sage*

*2021 Steading Blanc*

TWICE COOKED DUCK BREAST

*Heirloom beets, artichoke, toasted barley, radicchio & truffle marmalade*

*2016 Steading served from magnum*

*2018 Hillside Grenache*

GLAZED WAGYU BEEF CHEEK & RARE ROASTED FILLET

*Black truffle potatoes, caramelised onion, peppered kale, smoked marrow*

*2021 Hillside Shiraz Roussanne*

*2017 Struie served from magnum*

PREMIUM CHEESE SELECTION

*Testun di Barolo, 18 month Comté Gruyere, housemade breads & pastes*

*2015 Highland Fling Fortified Shiraz*

*2016 Factor Shiraz*

TEA & COFFEE

*Served with chocolate truffles and hot butter cakes with prune jam*