
245
PER PERSON

TRUFFLE EXPERIENCE

+150
WINE PAIRING

ON ARRIVAL

TRUFFLE NEGRONI

Truffle butter-washed hickson house gin, dry vermouth, suze, olive bitters

SNACKS

TRUFFLE CHEESE CRUMPET *Ibérico jamón*

SEARED SCALLOP *Black truffle & cauliflower velouté*

ONE

ROASTED DUCK CONSOMMÉ

Duck sausage, steamed truffle brioche

TWO

TRUFFLE BUTTER-POACHED COD

Roasted lettuce, charred leeks

THREE

CAPE GRIM TENDERLOIN

Black garlic mushrooms, foie gras & truffle sauce

FOUR

VALRHONA DARK CHOCOLATE SOUFFLÉ

Truffle ice cream

*Please notify staff of any allergies you may have.
A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)
A 15% surcharge applies on Sunday and public holidays.
All card transactions incur a 1% surcharge.*