

## SNACKS

BLACK TRUFFLE & PARMESAN CRUMPETS (4) | 40

TRUFFLE CHEESE TOASTIE (2) | 44

*Ibérico jamón, onion jam, brioche*

2015 Louis Roederer Blanc de Blancs Reims, France | 62

## ENTRÉE

PAN ROASTED TRUFFLE SCALLOPS

*King mushrooms, cauliflower & truffle soup*

2018 Tyrrell's Vat 1 Semillon Hunter Valley, NSW | 46

LOBSTER & TRUFFLE RAVIOLI

*Flaked spanner crab, crushed lobster sauce, shaved black truffle*

2021 Domaine Jean Dauvissat Chardonnay Chablis, France | 37

## MAIN

FLASH SEARED WAGYU FILLET

*Beluga lentils, piccolino onions, foie gras & black truffle sauce*

2019 Craggy Range Sophia Cabernet Blend Hawkes Bay, NZ | 58

TRUFFLE BUTTER POACHED MURRAY COD

*Roasted lettuce, chestnut mushrooms, truffle risotto*

2018 Giovanni Rosso Serralunga Barolo Nebbiolo Piedmont, Italy | 48

## TO SHARE

DUTCH CREAM MASHED POTATO *French butter, double cream, chives, fresh truffle*

LIVING LETTUCE *Salad cream, salted baby cucumber, bread crust crumbs*

## DESSERT

VALRHONA HOT CHOCOLATE SOUFFLÉ

*Araguani 100% cocoa, black truffle ice cream*

*Hibiki Harmony Old Fashioned* | 65

'WILL STUDD' TRUFFLE BAKED CAMEMBERT (150G) | +40

*French baguette & fruit pastes (allow 25mins)*

2022 Château Lapinesse Sauternes Bordeaux, France | 22

*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.*