

# T R U F F L E S

FRIDAY 7 JUNE FROM 5.30 PM

4 COURSE TASTING MENU \$99

OPTIONAL MATCHED WINES \$55

## ONE

King salmon crudo, macadamia, burnt orange, truffle, puff sorghum

*Middlesex 31 Verdelho Manjimup*

## TWO

Potato gnocchi, roast pumpkin, pecorino cream, walnuts, truffle

*Lonely Shore Pinot Noir Manjimup*

## THREE

Braised beef short rib, celeriac purée, wild mushroom, watercress, truffle jus

*Cascina Luisini 'Trifuli' Dolcetto d'Alba Piedmont*

## FOUR

Truffle, dark chocolate & hazelnut gelato bar, sour cherry compote

*Bellarmino Auslese Riesling Pemberton*