

TRUFFLE MONTH

Truffles are a rare and delicious form of mushrooms, grown underground at the base of either oak or hazelnut trees. Often taking up to four years to mature, the farming process is complex and the retrieval of the truffles requires specially trained dogs or pigs to identify the unique aromas under the soil. It's for these reasons that truffles are considered a rare delicacy.

OUR TRUFFLE DISHES

ENTRÉE

SOFT COOKED EGG	35
Shaved black truffle, prosciutto and caramelised onion, potato mousse, parsley oil	

MAINS

BEEF TOURNEDOS ROSINI	115
220g eye fillet, shaved black truffle, foie gras, brioche crouton, madeira sauce	

ADD ON SHAVED TRUFFLE 5G	30
BLACK TRUFFLE BUTTER GF	9

DF DAIRY FREE | GF GLUTEN FREE |  
V VEGETARIAN | VEGAN

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.