

TRUFFLE MONTH

Truffles are a rare and prized variety of mushroom that grow underground at the base of oak and hazelnut trees. Taking up to four years to mature, they require patience, precision and ideal farming conditions to cultivate. Once ready, specially trained animals are used to locate the truffles by their unique aroma beneath the soil.

BEEF TARTARE 18ea
crisp potato pavé, truffle mayonnaise

SPANNER CRAB TARTLET (A) 18ea
crème fraîche, crab butter, shaved black truffle

BLACK TRUFFLE & POTATO CROQUETTE 19ea
spiced cream, chives, Wagyu Bresaola

SOFT COOKED EGG GF 36
San Daniele prosciutto, caramelised onion, potato mousse, parsley oil, shaved truffle

TRUFFLE MAC & CHEESE V 25

ADD ON

3G FRESHLY SHAVED BLACK TRUFFLE 19

SEAFOOD ORIGIN (A) AUSTRALIAN | (I) IMPORTED | (M) MIXED ORIGIN
DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG VEGAN

MB MARBLE SCORE

Terms and conditions apply. Subject to availability, cancellation and change. Available at Marmor 1 to 31 July, 2026. Vantage Rewards discounts applicable. Visit ardohotel.au for details. Drink responsibly.

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 guests dietary needs, we cannot guarantee that our food will be allergen free.