

*A celebration of winter's most indulgent ingredient — the truffle
— woven through every dish in texture, aroma, and depth.
Featuring freshly harvested Manjimup truffle, shaved tableside,
this menu invites you on a rich, earthy journey from start to finish.*

Mushroom Arancini

Porcini & shiitake-stuffed arancini, truffle sauce, porcini dust

Wagyu Croquettes

Crisp wagyu mbs5+ filled croquettes, aioli

Quail Liver Parfait

Forged quail liver & foie gras springroll cigar

Wagyu Tartare

Hand-cut wagyu tartare, cured duck yolk

Smoked Wild Mushroom Risotto

Lions mane & shiitake, smoked risotto, aged parmesan

Eye Fillet MBS 8+

Eye fillet, potato fondant, truffle jus

Salad or Chips

160pp

Sample Menu