



Truffle Degustation 185pp

Each course served with freshly shaved Australian truffle

Sommelier's Paring Experience 108pp

Sommelier's Reserve Pairing 168pp

Non Alcoholic Pairing 68pp

Mushroom Arancini

truffle sauce / porcini dust

Wagyu Bresaola

polenta chips / stracciatella / buckwheat

Wagyu MBS9+ Tartare

chiodini / duck yolk / nest of threads

Truffle Fettuccine Alfredo

MBS9+ Wagyu Eye Fillet

onion jam / jus / native rub

Chocolate Torte

tiger nut, bunya bunya & truffle Vegemite namelaka

*Not all ingredients are listed on the menu. Please advise us of any dietary requirements or allergies at the time of booking.
Please note that this menu has been carefully designed to showcase the season's truffles and is intended to be enjoyed as a complete experience.*

For this reason, we reserve the right not to alter, substitute, or modify dishes within the menu.

While we take great care when preparing food, we are unable to guarantee that any item is entirely free from allergens.

All card payments incur a surcharge. A 10% service charge applies on Sundays and to groups of 7 or more guests.

A 15% surcharge applies on public holidays.