

# Menu

ALL DISHES SERVED AS SHARE PLATES



## STARTER

**TRUFFLED RAREBIT TOASTS (V)**

**STIRLING RANGES BEEF FILLET TATAKI (GF, DF)**  
with Onion Ponzu & Black Truffle

**GRILLED MANJIMUP MARRON (GF)**  
with Fennel & Truffle Mousse

**DUCK LIVER PARFAIT (GF)**  
with Black Truffle, Rye Toast & Cherry Compote

**\*HERB ROASTED MUSHROOM VERMICELLI (GF, V, DF)**  
with fennel, verjuice & shaved black truffle

## MAIN

**SLOW BRAISED STIRLING RANGES BEEF CHEEKS (GF)**  
with Truffled Polenta & French Beans

**ROASTED FRANKLIN RIVER FREE RANGE PORK BELLY ROLLED (GF, DF)**  
with Beetroot, Black pudding & Port-Soaked Currents, Truffle Jus

**TRUFFLED POTATO GRATIN (V)**

**ROASTED ROOT VEGETABLES (V, GFO, DFO)**  
with Walnut Crumble & Shaved Black Truffle

**SOUS VIDE APPLE, CHEDDAR, WITLOF & BLACK TRUFFLE SALAD (GFO, V, DFO)**  
with Truffle Honey Dressing

**\*BRAISED PUY LENTILS (GF, DF, V)**  
with confit potato & Black Truffle

## DESSERT

**WARM CHOCOLATE & BLUEBERRY PUDDING (V, GF)**  
with Truffle Anglaise

**POACHED RED WINE PEAR & TRUFFLE PANNACOTTA (V)**  
with Pistachio Praline

**TRUFFLE INFUSED BRIE (V, GF)**  
with Muscatels & Wafers

**\*TRUFFLED RICE PUDDING (V, GF, DFO)**  
with fresh truffle, blueberries & mascarpone