

ANNUAL WINEMAKER TRUFFLE DINNER

MENU

5 COURSES DEGUSTATION – \$170 PP | WITH PAIRED WINES – \$245 PP



AMUSE BOUCHE

Sourdough dinner roll with truffle butter
Fresh oyster with shaved truffle and truffle oil
Truffle goat curd tart
Cooked tuna salad on a cracker with truffle

Paired wine: 2024 Pinot Gris (Priscilla Queen Of The Pinot Gris)

APPETIZER

Grilled asparagus and soba noodles dressed in a truffle-infused sesame sauce,
finished with shaved truffle

Paired wine: 2021 Premium Chardonnay

ENTRÉE

Tajima Wagyu sirloin tartare with truffle ponzu

Paired wine: 2021 Premium Shiraz

MAIN

Tajima MB4+ Wagyu scotch fillet (250g) with Merlot truffle jus, accompanied
by truffle mashed potato and burnt onion

Paired wine: 2019 Premium Merlot

DESSERT

Strawberry mint truffle panna cotta, paired with
Blue Frog truffle-infused gelato

Paired wine: Winemaker's Recipe Mulled Wine

ANNUAL WINEMAKER TRUFFLE DINNER

MENU (VEGETARIAN)

5 COURSES DEGUSTATION – \$170 PP | WITH PAIRED WINES – \$245 PP



AMUSE BOUCHE

Sourdough dinner roll with truffle butter

Roasted eggplant with truffle miso glaze

Truffle goat curd tart

Pumpkin arancini topped with truffle

Paired wine: 2024 Pinot Gris (Priscilla Queen Of The Pinot Gris)

APPETIZER

Grilled asparagus and soba noodles dressed in truffle-infused sesame sauce,
finished with shaved truffle

Paired wine: 2021 Premium Chardonnay

ENTRÉE

Pan-fried king oyster mushroom on truffle mash with truffle ponzu

Paired wine: 2021 Premium Pinot Gris

MAIN

Truffle ravioli in burnt butter sauce with roasted hazelnut,
sage, and shaved truffle

Paired wine: 2021 Premium Shiraz

DESSERT

Strawberry mint truffle panna cotta, paired with

Blue Frog truffle-infused gelato

Paired wine: Winemaker's Recipe Mulled Wine