

ANNUAL WINEMAKER TRUFFLE DINNER

MENU

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



AMUSE BOUCHE

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

APPETIZER

Tajima Wagyu sirloin tartare with truffle ponzu, served with a sourdough
dinner roll and truffle butter

ENTRÉE

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

MAIN

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

DESSERT

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

ANNUAL WINEMAKER TRUFFLE DINNER
MENU (VEGETARIAN)

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



AMUSE BOUCHE

Roasted eggplant with truffle miso glaze
Truffle goat curd tart
Pumpkin arancini topped with truffle

APPETIZER

Pan-fried king oyster mushroom on truffle mash with truffle ponzu, served
with a sourdough dinner roll and truffle butter

ENTRÉE

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

MAIN

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

DESSERT

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