signature

Truffle Dinner

1st Course

Pan Roasted Hervey Bay Scallops
Green apple, celeriac, truffle velouté
Flirty Maan Fiano 2021 | 75ml

2nd Course

Brisbane Valley Quail
Truffled cauliflower, shiitake mushroom, jus gras
Thistledown Grenache Thorny Devil 2021 | 75ml

3rd Course

7+ Icon Wagyu Tenderloin
Truffle potato boulangère, dutch carrot, confit shallot, truffle + bone marrow jus
Il Poggione Rosso di Montalcino 2015 | 75ml

Dessert

Valrhona Ivory + White Truffle Panna Cotta
Hazelnut dacquoise, truffle ice cream
Julian Haart Kabinett 2020 | 75ml