

— TRUFFLE MENU —

— OYSTERS —

WARM OYSTERS, TRUFFLE MOUSSELINE

3 for 18 / 6 for 32

— ENTRÉES —

SOUP — 22

*Truffled French onion, Gruyère cheese  
croutons*

BEEF TARTARE — 25

*Fresh truffle, pickled onions, quail egg,  
house crackers, baguette*

VELOUTE OF CHESTNUTS &  
CELERIAC — 22

*Fresh truffle, sourdough*

SLOW-COOKED DUCK EGG — 25

*Fresh truffle, pata negra Jamón, peas, leek,  
hazelnut crumbs*

— MAINS —

TWICE-BAKED GRUYÈRE CHEESE  
SOUFFLÉ — 34

*Fresh truffle, radicchio & baby cos heart  
salad*

WAGYU BEEF BOURGUIGNON — 43

*Slow-cooked Wagyu beef cheeks, truffle  
celeriac purée, fresh truffle*

— GRILL —

*Served with pommes frites, mixed leaf salad and truffle butter*

*Shorthorn  
120+ day grain fed*

*Oakey Reserve Black Angus  
150+ day grain fed*

SIRLOIN — 42

*250g*

EYE FILLET — 46

*180g*

SCOTCH FILLET — 44

*250g*

— DESSERT —

WARM CREMEUX D'ARGENTAL - 22

*Brioche, fresh truffle*

— SUGGESTED WINES —

2016 COLLECTOR, NSW

*Tiger Tiger Chardonnay  
375ml Bottle: 47*

2012 COLLECTOR, NSW, PRYRENEES

*Folded Blue Shiraz  
Bottle: 90 Glass: 20*

2016 COLLECTOR, NSW

*Lamp Lit Marsanne  
Bottle: 75 Glass: 17*

2013 COLLECTOR, NSW

*Rose Red City Sangiovese  
Bottle: 80 Glass: 18.5*