



TORBRECK

BAROSSA VALLEY

little truffle
dining room & bar

Torbreck Wine Dinner

Wednesday 7th October 2026

Canape

Natural oyster, truffle ponzu

Forest-Marie Brut Tradition NV

Entree

Kingfish, yuzu dashi sauce, pickled ginger,
tamari & shallot (gf, df, A)

2024 Torbreck The Steading Blanc MRV

Mid Course

Lamb cutlet, with chicken, foie gras & truffle mousse,
eggplant puree, parsley coulis, maderia jus (gf)

2022 Torbreck Hillside Vineyard Grenache

2024 Torbreck The Steading GSM

Main

Rangers Valley Wagyu, Marble Score 9, Porterhouse
cooked on hibachi grill with white charcoal,
cauliflower & truffle puree, wagyu bon bon,
red wine shallot jus

2023 Torbreck RunRig Shiraz Viognier

2016 Torbreck The Factor Shiraz

Dessert

Chocolate fondant, caramel,
King Island cream, honeycomb

NV Torbreck The Bothie

\$220 per person

