

New Years Eve

2 0 2 5

Wednesday 31st December

Amuse Bouche

Cauliflower, parsnip & truffle soup, chives (v, gf)

Entree

Zucchini Flower,
filled with scallop mousselinie, lightly steamed,
citrus beurre blanc, salmon pearls (gf)

Terrine,
confit chicken, duck & pistachios,
apricot relish, toasted brioce

Beef Tartare,
potato pave, pickled shimeji mushroom,
red wine sauce, truffle mayonnaise (gf)

Heirloom Beetroot Salad,
orange, whipped ricotta & goats' cheese (v, gf)

Main

Salmon,
with crustacean mousseline encased in zucchini flowers, lightly steamed,
creamed potato, Champagne sauce (gf)

Prawn & Lobster Bisque Risotto,
creme fraiche, chives

Braised Beef Cheek,
potato gnocchi, truffle cream sauce,
sauteed mushroom & Alsace bacon, parmesan

Duck Breast, Seared,
butternut squash ravioli, zucchini, spiced beetroot,
port wine & blackberry jus

Angus Beef Fillet, Chargrilled,
potatoes dauphine, sauteed spinach, carrot puree, béarnaise sauce
+\$15 upgrade

Add Perigod Black Truffle +\$20 upgrade

Side For Table

Little Truffle House Salad, hazelnut vinaigrette (v, gf, df)

Dessert

Cherries 'Jubilee' (gf)

Daniel's Tiramisu

Raspberry Souffle, white chocolate sauce (v, gf)

Cheese, selection of local & imported cheeses, honeycomb (v)

\$130 per person

**menu is subject to change*