

*little*  
*truffle*  
dining room & bar

# Mother's Day

Sunday, 12th May 2024

## Amuse Bouche

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

## Entree

### Terrine of Confit Duck & Chicken

with foie gras & pistachio, apricot gel, parsley mayonnaise, toasted brioche

### Tortellini & Zucchini Flower,

Tortellini filled with Moreton Bay bug & prawn, zucchini flower filled with scallop mousseline, lightly steamed, sweet mustard fruit beurre blanc

### Beef Tartare,

potato pave, pickled shimeji mushroom, truffle mayonnaise, truffle jus (gf)

## Main

### Angus Beef Fillet, Chargrilled,

herb crusted bone marrow, asparagus, potato puree, shallot jus

### Seared Duck Breast,

confit duck leg bonbon, butternut pumpkin puree, pistachios, spiced blackberry sauce

### Salmon,

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

### Potato Gnocchi,

asparagus, sauteed mushrooms, baby spinach, truffle cream sauce, grana parmesan (v)

## Dessert

### Strawberries 'Romanoff' & Raspberry Souffle

white chocolate sauce (v, gf)

### Cheese,

selection of local & imported cheeses (v)

**\$120 Per Person**