

| <i>Appetiser</i>   |  | <i>Main</i>  |   |  |
|--|--|--|---|--|
| <b>Amuse Bouche - Complimentary</b><br>cauliflower, parsnip & truffle soup, chives (v, gf) |  |  |   |  |
| <b>Foccacia,</b>   | 12   | <b>Seared Duck Breast,</b> 49<br>confit duck leg bonbon, butternut pumpkin puree, pistachios, spiced blackberry sauce                                  |   |  |
| from the wood fire oven, EVOO, balsamic (v)  |  | <b>Angus Beef Fillet, Chargrilled,</b> 69<br>herb crusted bone marrow, asparagus, potato puree, shallot jus  |   |  |
| <b>Wagyu Bresaola,</b>   | 16   | <b>Quail Ballotine,</b> 48<br>filled with truffle & chicken farce, 5 spice confit & fried quail legs, leek & mushroom, parsley puree, chicken jus (gf) |   |  |
| green sicilan olives (gf, df)  |  | <b>Tortellini,</b> 46<br>filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc   |   |  |
| <b>Oyster,</b>   | 12ea   | <b>Ocean Trout,</b> 48<br>with crustacean mousseline encased in zucchini flowers, lightly steamed, creamed potato, Champagne sauce (gf)                |   |  |
| diced tuna belly, ponzu sauce (gf, df)   |  | <b>Baked Eggplant,</b> 39<br>ratatouille, celeriac remoulade (vg, gf, df)  |   |  |
| <b>Oyster,</b>   | 6ea  | <i>Grill &amp; Wood Fired</i>  |   |  |
| mignonette, lemon (gf, df)   |  | <b>Icon XB Wagyu Rib Fillet, 350g, MB 9,</b> 149<br>truffle creamed potato, red wine jus (gf)  |   |  |
| <i>Entree</i>  |  | <b>Wagyu Steak Special,</b> MP<br>see waiter (gf, df)  |   |  |
| <b>Beef Tartare,</b>   | 26   | <b>Lamb Shoulder,</b> 95<br>braised & woodfired, cauliflower puree, gremolata (gf)   |   |  |
| potato pave, pickled shemeji mushroom, red wine sauce, truffle mayonnaise (gf)             |  | <b>Seafood du Jour</b> MP<br>see waiter (gf)   |   |  |
| <b>Heirloom Beetroot Salad,</b>  | 23   |  |   |  |
| orange, whipped ricotta & goats cheese, candied walnuts (v, gf)                            |  |  |   |  |
| <b>Rare Tuna,</b>  | 25   |  |   |  |
| mussel escabeche, smoked paprika aioli, celery leaves (gf, df)                             |  |  |   |  |
| <b>Zucchini Flower,</b>  | 26   |  |   |  |
| filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (gf)   |  |  |   |  |
| <b>Country Terrine,</b>  | 24   |  |   |  |
| pickled spring vegetables, tarragon mayonnaise (gf)  |  |  |   |  |
| <i>Vegetables &amp; Salad</i>  |  | <i>French</i>  | <i>Steamed</i>  | <i>Roasted Carrots,</i>                            |
|  | <b>Little Truffle House Salad,</b><br>hazelnut vinaigrette (v, gf, df)<br>14 | <b>Fries,</b><br>aioli (v, gf, df)<br>12   | <b>Broccolini,</b><br>confit garlic (v, gf, df)<br>14 | feta, Bower Estate honey, pistachios (v, gf)<br>16 |
| <b>Vanilla Panna Cotta</b>   | 22   | <i>Dessert</i>   |   |  |
| variations of berries (gf)   |  | <b>Affogato</b> 22<br>Frangelico or Kahlua (v, gf)   |   |  |
| <b>Strawberries 'Romanoff'</b>   | 22   | <i>&amp;</i>   |   |  |
| (v, gf)  |  | <b>Cheese</b> 29<br>selection of local & imported cheeses (v)  |   |  |
| <b>Raspberry Souffle</b>   | 23   | <i>Cheese</i>  |   |  |
| white chocolate sauce (v, gf)  |  |  |   |  |