

Lunch Menu

Amuse Bouche

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

Entree

Heirloom Beetroot Salad,

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

Zucchini Flower,

filled with scallop mousseline, lightly steamed, citrus beurre blanc (gf, M)

Terrine,

confit chicken, duck & pistachios, apricot relish & toasted brioche

Beef Tartare,

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

Main

Salmon, Lightly Steamed,

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

Tortellini,

filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc (M)

Chicken Ballotine,

risotto of forest mushroom & Alsace bacon, vermouth cream sauce (gf)

Angus Beef Fillet, Chargrilled,

beef cheek croquette, pommes puree, shallot puree,
sauteed spinach, red wine & shallot jus

Upgrade +\$18

Sides

Little Truffle House Salad, hazelnut vinaigrette (v, gf, df) + \$16

French Fries, aioli (v, gf, df) + \$12

Dessert

Raspberry Souffle, white chocolate sauce (v, gf)

Daniel's Cherries Jubilee (v, gf)

Vanilla Panna Cotta, variations of berries (gf)

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

2 courses - \$75 Per Person

3 courses \$95 Per Person