little truffle
dining room & bar

Christmas Eve 2026

Amuse Bouche

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

Entree

Terrine of Venison, Duck, Quail & Foie Gras,
pickled blackberries, toasted brioche

Tortellini,
filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc

Hiramasa Kingfish Crudo,
Davidson plum pearls, pickled cucumber, capers & ponzu sauce

Main

Ballotine of Salmon, Scallop & Prawn Mousseline,
pommes puree, confit fennel, salmon pearl & chive beurre blanc

Roast Beef Fillet,
sauteed spinach, potato galette,
caramelised shallot puree, périgourdine sauce

Roast Duck Breast,
potato dauphinoise, sauteed English spinach,
caramelised witlof, cherry jus

Dessert

Chocolate Fondant,
honeycomb, caramel, Chantilly cream

Christmas Pudding Inspired Souffle,
white chocolate sauce

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

$139 per person

****15% public holiday surcharge will apply for dinner reservations***