

little
truffle
dining room & bar

Valentine's Day

Saturday 14th February, 2026

Amuse Bouche

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

Entree

Tortellini,

filled with lobster & prawn, sweet mustard fruit beurre blanc,
salmon pearls

Wagyu Beef Tartare,

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

Heirloom Beetroot Salad,

orange, whipped ricotta & goats cheese, candied walnuts (v, gf)

Main

Wagyu Beef Fillet, Chargrilled,

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

Salmon & Zucchini Flower, Lightly Steamed,

with crustacean & scallop mousseline, creamed
potato, Champagne sauce (gf)

Potato Gnocchi,

sauteed forest mushroom with braised leek, truffle cream sauce (v)

Dessert

Assiette of Little Truffle Signature Desserts To Share

Vanilla panna cotta, variations of berries (gf)

Daniel's Tiramisu

Raspberry souffle, white chocolate sauce (v, gf)

\$165 per person