

Christmas Eve

Tuesday 24th December 2024

little
truffle
dining room & bar

Amuse Bouche

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

Entree

Beef Tartare,

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

Heirloom Beetroot Salad,

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

Zucchini Flower,

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

Terrine

of ham hock, pistachio & cranberries,
truffle mayonnaise, pickled baby vegetables

Main

Seared Duck Breast,

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

Roasted Guinea Fowl Breast,

colcannon potatoes, sauteed spinach, tarragon & truffle sauce

Prawn & Lobster Bisque Risotto,

creme fraiche, chives

Beef Eye Fillet,

potato puree, crumbed bacon wrapped asparagus,
shallot jus, bone marrow butter

Upgrade +\$15

Dessert

Cherry 'Jubilee' (v, gf)

Christmas Pudding Flavoured Souffle,

white chocolate sauce (v, gf)

Christmas Pudding Flavoured Panna Cotta (gf)

Cheese, selection of local & imported cheeses (v)

\$110 per person

*15% public holiday surcharge will apply to
this menu and all beverages*

