

*Sample 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)

**Country Terrine,**

pickled spring vegetables, tarragon mayonnaise (gf)

**Beef Tartare,**

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

*Main*

**Seared Duck Breast,**

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

**Tortellini,**

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

**Quail Ballotine,**

filled with truffle & chicken farce, 5 spice confit & fried quail legs,  
leek & mushroom, parsley puree, chicken jus (gf)

**Angus Beef Fillet, Chargrilled,**

herb crusted bone marrow, asparagus, potato puree, shallot jus

**Upgrade +\$15**

**Sides**

**Little Truffle House Salad,** hazelnut vinaigrette (v, gf, df) + \$14

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

*Dessert*

**Strawberries 'Romanoff'** (v, gf)

**Raspberry Souffle,** white chocolate sauce (v, gf)

**Vanilla Panna Cotta,** variations of berries (gf)

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

**2 courses - \$60 Per Person**

**3 courses \$75 Per Person**