Christmas Lunch 2026

little truffle dining room & bar

Bread for the Table

Warm Brioche, cultured butter, salt

Entree

Salmon Gravlax, confit potatoes, horseradish & dill creme fraiche, white sturgeon caviar

Christmas Terrine of ham hock, pistachio & cranberries, with fig chutney & truffle mayonnaise

Pan Fried Quail Ballotine, quater spiced quail leg, fricassee of leek & forest mushrooms, chicken jus

Main

Roast Lamb Loin with chicken, foie gras & truffle mousseline, creamed potato, eggplant puree, madeira jus

Grilled Moreton Bay Bugs, fennel & preserved lemon risotto, lobster bisque sauce

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

Dessert

Christmas Pudding Inspired Panna Cotta & Souffle,
vanilla & white chocolate sauce

Cheese,
selection of local & imported cheeses

$275 per person

