

<i>Appetiser</i>		<i>Main</i>			
Amuse Bouche - Complimentary cauliflower, parsnip & truffle soup, chives (v, gf)		Duck Breast, Seared, 59 confit duck leg bonbon, pan fried foie gras, tart fine endive, muscatel jus			
Focaccia, 10 from the wood fire oven, EVOO, balsamic (v)		Angus Beef Fillet, Chargrilled, 69 herb crusted bone marrow, asparagus, potato puree, shallot jus			
Shaved Wagyu Bresaola, 17ea mascarpone, fig, grilled focaccia		Quail Ballotine, 48 filled with truffle & chicken farce, 5 spice confit & fried quail legs, leek & mushroom, parsley puree, chicken jus (gf)			
Oyster, 12ea diced tuna belly, ponzu sauce (gf, df)		Gold Band Snapper, Pan Fried, 57 steamed black mussels & clams, saffron beurre blanc, caviar			
Oyster, 6ea mignonette, lemon (gf, df)		Salmon, Lightly Steamed, 48 with crustacean mousseline encased in zucchini flowers, creamed potato, Champagne sauce (gf)			
<i>Entree</i>		<i>Grill & Wood Fired</i>			
Beef Tartare, 26 potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)		1.3kg Wagyu Short Loin, 225 served on the bone, fries & house salad, mustards (gf)			
Heirloom Beetroot Salad, 23 orange, whipped ricotta & goats cheese, candied walnuts (v, gf)		Wagyu Steak Special, MP see waiter (gf, df)			
Tortellini, 28 filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc		1kg Roast Lamb Saddle, 145 butternut puree, roasted parsnips & garlic, red wine lamb sauce (serves 2-3, gf)			
Zucchini Flower, 26 filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (gf)		Seafood du Jour MP see waiter (gf)			
Terrine, 28 of ham hock, pistachio & cranberries, truffle mayo, pickled baby vegetables, toasted focaccia					
<i>Vegetables & Salad</i>	Little Truffle House Salad, 14 hazelnut vinaigrette (v, gf, df)	French Fries, 12 aioli (v, gf, df)	Peas - 14 garden, snow & sugar snap, mint & feta (v, gf)	Roasted Carrots, 16 Bower Estate honey, pistachios (v, gf)	Heirloom Tomato, & burrata 28 (v, gf)
Vanilla Panna Cotta 22 variations of berries (gf)		<i>Dessert</i>	Chocolate & Banana Souffle, 24 caramelised Cavendish banana, chocolate sauce (v, gf)		
Strawberries 'Romanoff' 22 (v, gf)		<i>&</i>	Cheese 29 selection of local & imported cheeses (v)		
Affogato 22 Frangelico or Kahlua (v, gf)		<i>Cheese</i>			