

little
truffle
dining room & bar

chef **daniel ridgeway**
chef de cuisine **jason burt**
manager **josh webber**

private dining rooms
perfect for special occasions
& corporate dinners

dinner
Monday – Saturday 5.30pm til late

lunch
Friday & Saturday 12 til 3pm

p. 07 5526 5033

2444 Gold Coast Highway,
Mermaid beach, Qld 4218

u. littletruffle.com.au



Little Truffle



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To Start

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| Sourdough, French butter | 7.5 |
| Warm marinated olives <i>(smoked Kalamata, green Sicilian) (gf)</i> | 6 |

Entree

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| Cured salmon, sauce gribiche, green shallot, radish & capers (gf) | 22 |
| Ham hock, duck breast, pistachio & cranberry terrine celeriac remoulade, truffle mayonnaise, house pickles, crostini (df) | 22 |
| Fried zucchini flowers filled with feta & pine nuts, beetroot puree, tomato relish (v) | 22 |
| Moreton Bay bug & prawn tortellini, sweet mustard fruit beurre blanc | e24 m39 |
| Chorizo & tomato risotto, seared scallops, prosciutto, horseradish gremolata | 22 |
| Steak tartare, pickled vegetables, truffle mayonnaise, hens egg yolk, brioche | 28 |

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Main Course

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| Chicken breast on the bone filled with mushroom duxelle, gruyere cheese, wrapped in prosciutto, spinach & pink peppercorn jus | 40 |
| Pine nut & herb crusted lamb back strap, pomme puree, warm capsicum salad, butternut pumpkin puree, garlic & red wine jus | 45 |
| Confit duck leg & seared duck breast, Dupuy lentils, braised red cabbage, charred leek, duck jus <i>(gf)</i> | 44 |
| Daily fish (server will advise), pomme puree, pea emulsion, braised orange and shallot, confit fennel | 42 |
| Braised beef cheek, potato gnocchi, truffle cream sauce, sautéed mushroom & Alsace bacon, grana parmesan | 40 |
| 220g beef eye fillet steak, truffle pomme puree, spinach, fried cauliflower, carrot puree, red wine jus | 60 |
| 300g veal rib on the bone, truffle pomme puree, porcini mushroom & onion remoulade, roasted truss cherry tomato, pink peppercorn jus <i>(gf)</i> | 55 |
| | 60 |

To the side

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| French fries, truffle salt & grana parmesan <i>(gf,v)</i> | 10 |
| Green beans with toasted almonds and feta <i>(gf)</i> | 10 |
| Steamed broccolini, sautéed spinach, lemon butter <i>(gf)</i> | 10 |
| Three sides | 27 |

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Dessert

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| Little truffle tiramisu | 19 |
| Pistachio & Vanilla bean panna cotta, passionfruit jelly, raspberry granita, freeze dried blue berry (gf) | 19 |
| Chocolate fondant, caramel, Chantilly cream & honeycomb | 19 |
| Berry soufflé, white chocolate sauce (gf) | 19 |
| Assiette – (chef's selection of above desserts) | 35 |

Cheese

Brique d'affinois

Made by the famous Fromagerie Guilloteau, this soft-white cheese ripens in a warm, humid cellar for two to three weeks. Full flavoured cream cheese. Rich, creamy clotted flavour.

Manchego

Manchego is Spain's most renowned cheese. Produced in la mancha in central Spain, true Manchego is made from 100% sheep's milk. The abundance of wild herbs on central Spain's grazing lands gives Manchego a special taste and aroma. Its flavour is zesty and exuberant, while its texture is firm but not dry.

Gorgonzola dolce, Truffle honey

This is a blue-veined Italian soft cheese. The cheese is made from cow's milk and has a sweet taste. Its name translates from Italian to 'sweet milk' in English. It takes about two to three months to produce and age this cheese.

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| One cheese | 16 |
| Two cheese | 21 |
| Three cheese | 26 |

All cheese is served with dried figs, candied walnuts, quince paste, apple & water crackers