

Little Truffle dining room & bar

Lunch Set Menu

Entree

Moreton Bay bug & prawn tortellini, sweet mustard fruit beurre blanc

Fried zucchini flowers filled with Persian feta & pine nuts, beetroot puree, tomato relish (v)

Chicken pate, pear & apple compote, crostini

UPGRADE

steak tartare, pickled vegetables,
truffle mayonnaise, hens egg yolk, brioche **+5 dollars**

Main

Confit duck leg, seared duck breast, Dupuy lentils, braised red cabbage, duck jus (gf)

Daily Fish (*server will advise*), saffron pomme puree, steamed zucchini flower filled with crustacean mousse, seared scallop and sauce vierge (gf)

Braised beef cheek, potato gnocchi, truffle cream sauce, sautéed mushroom & Alsace bacon, grana parmesan

UPGRADE

240g beef scotch fillet, truffle pomme puree, spinach, fried cauliflower, carrot puree, red wine jus **+20 dollars**

Dessert & Cheese

Pistachio & Vanilla bean panna cotta, passionfruit jelly, raspberry granita, freeze dried blue berry (gf)

Chocolate fondant, Chantilly cream, caramel, honeycomb

Strawberry soufflé with white chocolate sauce (gf)

Triple cream brie, Manchego, candied walnuts, green apple, quince paste, water crackers

Two courses 59 dollars

Three courses 69 dollars

(Dishes are subject to change based on availability. 15% surcharge applies on public holidays. Not available with the entertainment card, Good Food Gift Card, or Ridgeway Group VIP & Loyalty Member credits)