

Little Truffle dining room & bar

Amuse Bouche

Cauliflower, parsnip & truffle veloute, fresh chives, truffle oil (gf, v)

Entree

Chicken & Province herb terrine, pickled vegetables, truffle mayonnaise,
Crostoni (df,gf-avl)

Vol-au-vent of mushroom & gruyere cheese, petit salad (v)

Limoncello cured kingfish, orange marmalade, fennel salad, citrus gel (gf,df)

Main

Blanquette de Veal with roasted mushroom, carrot & sourdough

Chicken Coq au vin, truffle pomme puree, baby beetroot, asparagus, carrot, red wine jus (gf)

La cotriade bretonne-
saffron fish soup with poached rock cod, clams, confit fennel, roast potato & leek (gf,df)

Sides

French fries, truffle salt & grana parmesan + **10 dollars**

Green beans, toasted almonds & feta + **10 dollars**

Broccolini with sautéed spinach & lemon butter + **10 dollars**

Dessert

Berry soufflé with white chocolate sauce (gf)

White chocolate & vanilla panna cotta, raspberry granita, freeze dried berries (gf)

Chocolate fondant, caramel, honeycomb, Chantilly cream

79 Dollars per person

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