

Little Truffle dining room & bar

Amuse Bouche

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

Entree

Cured salmon, sauce gribiche, green shallot, radish & capers (gf)

Chorizo & tomato risotto, seared scallops, prosciutto, horseradish gremolata

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

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

Ham hock, duck breast, pistachio & cranberry terrine, celeriac remoulade,
truffle mayonnaise, house pickles, crostini (df)

UPGRADE

Steak tartare, pickled vegetables,
truffle mayonnaise, toasted brioche **+5 dollars**

Main

Cassoulet with duck confit

Daily fish (server will advise), pomme puree, pea emulsion, braised orange and shallot,
confit fennel (gf)

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

UPGRADE

Pine nut & herb crusted lamb back strap, creamed potato, roasted butter nut
pumpkin puree, warm capsicum salad, garlic emulsion **+5 dollars**

UPGRADE

220g beef eye fillet, truffle pomme puree,
spinach, roast cherry tomato, carrot puree, red wine jus **+20 dollars**

Sides

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

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

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

Dessert & Cheese

Berry soufflé with white chocolate sauce (gf)

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

Chocolate fondant, caramel, honeycomb, Chantilly cream

Strawberry romanoff (gf)

Selection of Australian & European cheese's
with condiments & water crackers

75 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)