

little
truffle
dining room & bar

Degustation Menu

Amuse Bouche

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

Beetroot & orange cured king fish, orange gel, fennel
& yuzu pearls (gf, df)

2020 La Vieille Ferme Rose, Orange FR



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

2019 Vavasour Pinot Gris, NZ



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

**2020 Kooyong Massale Pinot Noir, Mornington
Peninsula VIC**



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

2018 Chaffy Bros Synonymous Shiraz, Barossa SA



Chocolate fondant, Chantilly cream, caramel, honeycomb
&

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

2020 Heggies Botrytis Riesling, Eden Valley SA

Menu 110pp
Wine pairing 60pp