



Canberra Truffle and Wine Dinner

*Braidwood Black Truffles
Tuber Melanosporum*

Canapé

Truffle brioche, truffle honey roasted baby beetroot

Amuse Bouche

Warm truffled potato and leek veloute, champagne poached yabbie,
sea urchin mousse

2010 Helm Classic Riesling, Murrumbateman NSW

Celeriac tart, black truffle mayonnaise, salt cod mousse,
candied black truffle

2010 Collector Marsanne Roussanne Viognier, Collector NSW

Black truffle stuffed spatchcock, confit Jerusalem artichoke,
broad bean, jus lie

2009 Mount Majura Chardonnay, Majura ACT

Confit duck and porcini tortellini, mushroom consommé,
lentils du puy, shaved truffle

2010 Eden Road Pinot Noir, Canberra District ACT

Braised veal shin, partridge, sweetbread and truffle Boudin Blanc,
fondant parsnip, parsley puree

2006 Nick O'Leary Shiraz, Canberra District NSW

Fromage

Brie farci aux truffes

Brie stuffed with black perigold truffles, mederia jelly, chestnut bread

Pre-Dessert

Black truffle ice cream, truffle and spice meringue, marsala reduction
2008 Jeir Creek Botrytis Semillon Sauvignon Blanc, Canberra District NSW

Petit fours

\$150.0pp, each course to be match with a Canberra District wine

6.30pm arrival, Bookings essential on 6257 3388