



TRUFFLE
Month

VANITAS SIX-COURSE DEGUSTAZIONE

185 per person

each course is infused with Grade A Western Australian truffle

Country Farm organic hens egg, potato and white truffle espuma, asparagus,
Fingerling crisps (V,GF)

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Rangers Valley wagyu beef cheek, charred kalette, salt baked beetroot,
raspberry vinaigrette (GF)

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Aquna Murray cod, torched Western Australia scampi, salsify,
Murray Cod velouté, sea greens

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Brisbane Valley heritage chicken, baby leeks, cauliflower white truffle purée,
truffle dust, nasturtium (GF)

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Woombye truffle brie, Beechwood honey, rockmelon jam, fennel seed rye (V)

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Truffle milk macae cremeux, hazelnut honey financier, caramelia,
macadamia milk ice cream (GF,N)

N - Contains Nuts, GF - Gluten Free, V - Vegetarian
Menu items are subject to change due to seasonal produce availability





TRUFFLE
Month

VANITAS SIX-COURSE VEGETARIAN DEGUSTAZIONE

145 per person

each course is infused with Grade A Western Australian truffle

Country Farm organic hens egg, potato and white truffle espuma, asparagus,
Fingerling crisps (GF)

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Salt-baked beetroot, chard kalette, pickled shallot, avocado,
raspberry vinaigrette

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Zucchini blossom, taleggio filling, salsify, sea greens

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Agnolotti of ricotta, Byron Bay mushrooms, broad bean, confit egg yolk,
truffle pecorino

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Woombye truffle brie, Beechwood honey, rockmelon jam, fennel seed rye

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Truffle milk macae cremeux, hazelnut honey financier, caramelia,
macadamia milk ice cream (GF,N)

N - Contains Nuts, GF - Gluten Free, V - Vegetarian
Menu items are subject to change due to seasonal produce availability

