

DECADENT DINNER MENU

One hundred and fifty dollars – food only
Two hundred and ninety five dollars with wine

Grilled Bremer Bay abalone and Rottneest Island scallops, spinach and bacon, roasted onions, hazelnut and basil pesto, red onion coulis, Manjimup black truffle butter

Moët & Chandon Brut Impérial NV 100 ml

Duo of field mushroom and corn soup, Manjimup black truffle pesto

Dom Perignon Champagne 2006 100 ml

Confit of duck, potato gnocchi, comté cheese, Manjimup black truffle

Mount Mary Yarra Valley Chardonnay 2001 100 ml

Single tier butternut pumpkin and Manjimup black truffle lasagne enhanced with brown butter

Rockford Basket Press Barossa Valley Shiraz 2010 100 ml

Fillet of Wagyu beef grade 5, confit of shallots, Manjimup black truffled red wine reduction, celeriac purée, crisp potato dusted with smoked paprika

Mount Mary Lilydale Cabernets Quintet 2001 100 ml

Vanilla and chocolate crumble soufflé, Manjimup black truffle ice cream

Moss Wood Margaret River Ribbon Vale Botrytis Semillon 2011 100 ml