

TRUFFLE DINNER

Wednesday 7th July

Canapé on arrival

Parmesan cracker, Meredith goat's cheese puree, beetroot jam,
black truffle marshmallow
Bright Side Shiraz brew, collaboration Ravensworth & Wildflower, NSW

MENU

Truffle, sesame and duck fat koulouri

Course 1

Crudo, white anchovy, saffron, kipfler crisps, Yarra Valley caviar, finger lime
2020 Muscat, Scion Blonde Rutherglen, VIC

Course 2

Ricotta and Taleggio gnocchi, forest mushroom, chestnut
2019 Chardonnay, Silent Noise, Adelaide Hills, SA

Course 3

Great Ocean Road Duck, cabbage, carob, pomegranate,
potato and celeriac galette
2015 Durif, Pennyweight Beechworth, VIC

Course 4

Chocolate, quince, stalla pinna
Nv Muscadelle, Pfeiffer Rutherglen Topaque, VIC

EPOCHA

\$250 including wine match

\$190 without wine