

FIRST. EDITION

Bar . Dining

TRUFFLE HARVEST

4-Course Dining Experience

ARRIVAL

NV Mionetto Prosecco, Veneto, Italy

STARTER

House smoked Salmon, truffle infused goat cheese mouse, with
roast beets and balsamic caviar

2024 Nick O' Leary Riesling, Canberra, Australia

ENTRÉE

Risotto con funghi with shaved truffle, mascarpone and gremolata

Paired with 2023 Eden Road Tumbarumba Chardonnay, Australia

MAIN

Eye fillet steak, truffle cauliflower puree, crispy polenta served
with merlot truffle jus

2023 Long Rail Gully Cabernet Sauvignon, Canberra, Australia

DESSERT

Lemon and Truffle Deconstruct tart

*2024 Soumah Late Harvest Viognier, Yarra
Valley, Australia*

