



Truffle Dinner

EXPERIENCE

Saturday 25 July | 3 Courses

Join us for an exclusive set menu celebrating the arrival of black truffle season with carefully matched wines served with each course

ENTRÉE

(WINE: NAUTILUS PINOT GRIS)

Hervey Bay Scallop

cauliflower, curry oil, pomegranate & black truffle

MAIN COURSE

(WINE: BULLER NOOK PINOT NOIR)

Beef Wellington

dauphinoise potato, truffle & jus

DESSERT

(WINE: MS PEACOCK PINK MOSCATO)

Apple Terrine

truffle caramel sauce & rum raisin ice cream

\$89 PER PERSON

Includes a complimentary welcome drink
(selected cocktail, sparkling wine, beer, or soft drink)

OPTIONAL WINE PAIRING

ADD \$40 PER PERSON

Carefully matched wines served with each course

BOOKING ESSENTIAL VIA QR CODE

