

Everyday we're Truffling

*We are proud to use truffles from Tewnion Truffière,
sourced in Canterbury by Wayne & Alison Tewnion
Along with
George's truffle sourced in Riwaka, Tasman District, New Zealand*

Truffle fonduta, toasted ciabatta, black Périgord truffle

Texture of mushrooms, quail egg, gold leaf, porcini soup, chives

Linguine, orgy of mushrooms, black Périgord truffle

Pasture fed eye fillet, roasted garlic, black Périgord truffle butter

Duck fat agria potatoes, rosemary

Petite green leaves, witloof, baby gem, chervil, hummus

Add 2 grams of Black Périgord truffle \$18

