

Black Diamond Truffle Lunch

We are proud to use truffles from Wayne & Alison at their Tewnion Truffière, in Canterbury and George's truffles sourced in Riwaka, Tasman District, New Zealand.

Truffle fonduta, bianchetto truffle, toasted ciabatta

Textures of mushroom, quail egg, gold leaf, porcini soup,
Périgord truffle

Hokkaido scallops, cauliflower, Périgord truffle

Rag pasta, truffle butter, confit egg yolk, parmesan,
Périgord truffle

Duck breast, brandy, mushrooms, truffle cigar

Baby gem wedge, green goddess, truffle crumb

Shoestring fries, truffle, pecorino

Apple tart, truffle ice cream

Truffle brie de moutere, Add \$15



All dishes are subject to seasonal availability and the whim of Sean
Unfortunately, no exceptions for dietaries so we can showcase
these delicious morsels

Minimum 2 guests