

# Menu

*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*

Truffle fonduta, toasted ciabatta, black Périgord truffle

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

Duck egg ravioli, Jamon crumb, Périgord truffle

Duck breast, brandy, mushrooms, truffle cigar

Ricotta gnocchi, orgy of mushrooms, chives, lemon,  
black Périgord truffle (Vegeterian option)

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

Duck fat roast potatoes, rosemary, truffle

Apple tart, Bianchetto truffle ice cream



dish

Esther

*All dishes are subject to seasonal availability and the whim of Sean*