

# 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*

## START

Truffle fonduta, toasted ciabatta, black Périgord truffle

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

## SHARE

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

Duck porcini pi thivier, truffle jus

## FINISH

Choux bun, truffle ice cream, truffle honey

*Add 2 grams of Black Périgord truffle \$18*



*Minimum of 2 people / \$69 per person  
All dishes are subject to seasonal availability and the whim of Sean*