



ROAMING CANAPES

'Croque Monsieur' profiterole, truffled bechamel

Braised ham hock, Mill Grove Dairy gouda

Panisse, truffle mayo

Niçoise style chickpea chips with smoked rosemary

Cauliflower royale, thyme extract, crouton

Freshly shaved truffle, goats cheese from Stone and Crow

MAINS

Truffle Hunter's Revenge: rabbit saltimbocca, sage, prosciutto

Served with chestnut sabayon and mustard leaves

Flat iron steak, soubise, braised leek, beurre noisette

Local grass-fed Black Angus from Delica Meats

DESSERT BAR WITH CHEF DARCY

Petit ice cream cornets, chocolate fountain

House-made truffle ice cream

Blackened chestnut crème brûlée, Stuart's hazelnuts

Mildura chestnuts, hazelnuts from the trees the truffles live under

Caramelized pear tart, rye and treacle, truffled mascarpone

Rye from Woodstock Flour in Rutherglen