Thursday 17 July Adults | \$179 per person Children (4 - 12 years) | \$89.5 per person

Charcuterie

Sopressa Salami, Finocchiona, Hungarian Salami, Prosciutto, Truffle Salami, Truffle Chicken Pâté

Antipasto

Truffle Dolmades, Cornichons, Pickled Green Jalapeños, Anchovies, Pickled Onions, Bush Tomato Chutney

Olives - Black, Kalamatas, Sicilian, Ligurian

Western

WA Farmed Carrot & Coriander Soup, Truffle Oil

Garlic & Thyme Mushroom, Truffle

Roast Caulilini, Carrot & Asparagus, Truffle Ricotta

Truffle Mash

Charred Broccolini Fried Fish

Truffle Dusted Potato Wedges

Beef Cheek Ravioli, Truffle, Red Wine Sauce

Salmon, Salsa Verde, Anchovies, Shaved Truffle & Fennel

Truffle Peri Peri Chicken, Charred Peach

Lamb Tagine

Beef Brisket, Truffle Jus

Smokey BBQ Pork Ribs

Onion Rings

Mushroom & Truffle Arancini

Falafel

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

Carvery

Cinnamon & Star Anise Pork Belly

Beef Prime Ribs & Mustard Roasted Beef Striploin

Rosemary & Garlic Marinated Leg of Lamb

Truffle Marinated Roast Turkey Breast

Italian Style Truffle Sausage

Truffle Harissa Lamb Rack

Yorkshire Pudding

Mushroom & Truffle Flat Bread

Grilled Turkish Bread

Sauces and Condiments

Onion Gravy, Truffle Jus, Tasmanian Horseradish, Apple Sauce, Caramelised Onion, Honey Mustard, Mint Sauce, Gravy, Truffle Mustard

Seafood

Finest South Australian Shucked Oysters (S)

Chilled Whole Prawns

Chilled Blue Swimmer

Crabs Chilled

Yabbies

Jonah Crab Claws

Slipper Lobster

Truffle Oil Glazed Chilled Lobster

Truffle Marinated Smoked Salmon

Condiments

Hot Pimento & Truffle Aioli, Cocktail Sauce, Verjuice, Finger Lime Mignonette Dressing, Nam Jim, Ponzu, Lemon Wedges, Truffle Horseradish

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

Artisan Bread Display

Rosemary & Truffle Focaccia, Rustic Baguette,

Ciabatta, Rye Bread, Sourdough, Laugen, Pretzel,

Wholemeal & Seeded Bread Rolls, Assorted French Breads

Condiments

Truffle Herb Butter, Truffle Parmesan Butter, Truffle Honey, Truffle Hummus, Basil Pesto

Japanese

Sashimi - Salmon (S), Tuna, Hiramasa

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus

Maki Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki Seaweed Gunkan

Condiments

Wasabi, Soy, Pickled Ginger, Pickled Lotus Root, Pickled Cucumbers, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

Asian

Seafood Tom Yum

Truffle Fried Rice

Vegetarian Wok Fried Noodles

Sweet & Sour Pork

Bulgogi Beef

Stir-Fried Mushroom & Chicken, Truffle, Oyster Sauce

Stir-Fried Seasonal Vegetables Prawns Crackers

Edamame, Truffle Salt

Chilli Lime Fish, Asian Herbs

Singapore Chilli Crab

Prawns, Truffle Mayonnaise

Steamed Rice

Condiments

Chilli Oil, Soy, Sambal

Indian

Truffle Malai Tikka

Chicken Biriyani Butter Chicken

Truffle Dal Makhani

Truffle Malai Kofta

Bombay Aloo, Truffle

Goan Fish Curry

Lamb Bhuna

Cocktail Samosa

Onion Bhaji

Naan, Chutney, Papads, Fryums

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney, Mango Pickle, Ginger Pickle, Mixed Vegetable Pickle, Masala Pappadums, Chilli & Coconut Sambal

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

Salad Bar

Char-Grilled Pineapple & Kimchi Salad

Truffle Shiitake Enoki Salad

Truffle Roasted Caulilini, Green Goddess Dressing

Truffle Greek Salad

Grilled Chicken & Quinoa Salad

Potato & Bacon Salad, Truffle Aioli

Beef Papaya Salad

Chickpea & Corn, Tamarind Dressing

Prawn & Squid Salad, Sweet Chilli Dressing

Clams, Yuzu Miso Dressing

Green Lip Mussels, French Vinaigrette

Assorted Dressings & Condiments

World Cheeses

Gouda

Truffle Cheddar

Truffle Camembert

Truffle Stracciatella

Gorgonzola

Smoked Scamorza

Parmigiano Reggiano

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes, Assorted Nuts & Dried Fruits, Walnut & Sundried Australian Currant Bread, Truffle Honey

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

Dessert Cube

Cakes

Decadent Chocolate Cake

Almond Sponge, Pear Honey Cremeaux Truffle Goats Cheese Gateaux

Tiramisu

Truffle, Dark Chocolate Mousse Bowl

Green Tea Mandarin Cake

Strawberry Shortcake

Blueberry & Macadamia Trifle, White Chocolate Shards

In Glasses and Individuals

White Chocolate Blood Peach, Raspberry Gel

Truffle Panna Cotta Red Fruits

Assorted Mini Choux, Truffle Cream

New York Cheesecake, Guava Gel

Truffle Crème Brûlée

Dark Chocolate, Morello Cherry Gateaux

Banana Cake Sandwich

Dark Chocolate Cup Hazelnut & Fig, Caramel Ganache

Hot Desserts

Cinnamon Apple, Oat Crumble Pudding Mixed Berry Bread & Butter Pudding

Condiments

Berry Compote, Truffle Crème Anglaise, Caramel Sauce, Nutella, Chocolate Sauce, Mango Coulis, Truffle Whipped Cream

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

On Display

Chocolate Truffles

Truffle Vanilla Ice Cream & Condiments

Coconut Vanilla Marshmallow

Cassis Marshmallow

Dark Chocolate Mint Cupcake

Mini Red Velvet Cake Orange Cream Cheese Frosting

Truffle Chocolate Barks

Salted Caramel Chocolate Tart

Blueberry Financier

Assorted Pâte De Fruits

Dark & White Rocky Road

Chocolate Bon Bons

Lemon Tart

Truffle Custard Tart, Rhubarb

Caramel Walnut Brownies

Truffle Macarons

Dipped Oreos

Truffle Chocolate Cone

Assorted Cut Fruits

Assorted Lollies

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.