



# MANJIMUP TRUFFLE TASTING MENU

**One hundred and forty five dollars – food only**  
**One hundred and ninety dollars – with 3 star wine**  
**Two hundred and thirty five dollars – with 5 star wine**

## Jerusalem Artichoke and truffle soup

Bay of Fires Tasmania Pinot Noir Chardonnay Brut NV 100ml\*\*\*  
Janisson & Fils Tradition Brut NV 100 ml\*\*\*\*\*

## Seared scallop and truffle, truffle risotto, truffle foam

McHenry Hohnen Margaret River Chardonnay 2009 100 ml\*\*\*  
Leeuwin Estate Art Series Margaret River Chardonnay 2007 100 ml\*\*\*\*\*

## Ballontine of chicken and truffle, truffle dressing, olive oil crumb

Charles Melton Barossa Valley Rose of Virginia 2010 100 ml\*\*\*  
Wild Earth Central Otago Pinot Noir 2008 100 ml\*\*\*\*\*

## Wagyu beef fillet, creamed truffle potatoes, glazed vegetables, madeira and truffle sauce, truffle butter

Zema Estate Coonawarra Cabernet Sauvignon 2007 100 ml\*\*\*  
Henschke Henry's Seven Barossa Shiraz Grenache Viognier 2008 100 ml\*\*\*\*\*

## Truffled Jindi triple cream brie, fig and walnut terrine

Pirathon Barossa Valley Shiraz 2009 100 ml\*\*\*  
Best's Bin 0 Shiraz 2008 100 ml\*\*\*\*\*

## Truffled custard tart, truffle soufflé, truffle ice cream

Cookoothama Darlington Point Botrytis Semillon 2007 60 ml\*\*\*  
De Bortoli Noble One 2007 60 ml\*\*\*\*\*