



MANJIMUP TRUFFLE TASTING MENU

One hundred and fifteen dollars – food only
One hundred and sixty dollars – with 3 star wine
Two hundred and ten dollars – with 5 star wine

Jerusalem artichoke and thyme soup, truffle air

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

Barramundi poached with truffle, truffle risotto

Sorby Adams Eden Valley The GT Gewürztraminer 2007 100 ml***
Felton Road Central Otago Riesling 2007 100 ml*****

Warm forest mushroom jelly, truffle foam, red wine vinegar
caramel

McHenry Hohnen Margaret River Chardonnay 2008 100 ml***
Moss Wood Margaret River Chardonnay 2007 100 ml*****

Roast fillet of beef, truffle butter, truffled creamed potatoes,
braised cabbage, root vegetables and red wine sauce

Wagyu beef Additional ten dollars
Zema Estate Coonawarra Cabernet Sauvignon 2006 100 ml***
Penfolds RWT Barossa Valley Shiraz 2006 100 ml*****

Grand Marnier and truffle soufflé

Taylor Ferguson Willbriggie Estate Riverina Botrytis Semillon 2002 60 ml***
De Bortoli Noble One 2006 60 ml*****

Jindi triple cream brie layered with truffles, apple compote, home
made water biscuits, celery

Talijancich Liqueur Shiraz 60 ml***
Seppelt DP90 Show Tawny Port 60 ml*****