

little
truffle
dining room & bar

chef **daniel ridgeway**
chef de cuisine **jason burt**
manager **josh webber**

private dining rooms
perfect for special occasions
& corporate dinners
three-course menus starting at 70pp

dinner
Monday – Saturday 5.30pm til late

lunch
Friday & Saturday 12 til 3pm

p. 07 5526 5033

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Mermaid beach, Qld 4218

w. littletruffle.com.au



Little Truffle



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to start

Sourdough, olive oil, balsamic	7
Warm marinated olives <i>(smoked Kalamata, green Sicilian) (gf)</i>	5

charcuterie

Wagyu bresaola, celeriac remoulade	18
Hand cut truffle salami, cornichons	10
Chicken terrine, mustard & celeriac remoulade, chicken skin <i>(gf)</i>	19
Cacciatore salumi, caper berries	10
Serrano ham	15
Kitchen charcuterie board & sourdough – <i>(sample of all the above)</i>	40

starters

Coffin Bay oysters - <i>(gf,df) (limited availability)</i> Natural, mignonette dressing & lemon <i>Half Dozen -</i>	18
<i>Dozen -</i>	36
Yuzu & grapefruit pearls <i>Half Dozen -</i>	20
<i>Dozen-</i>	38
White fish carpaccio, olive, endive, blood orange & truffle croutons <i>(df)</i>	22
Seared scallops, cottechino sausage, sweet corn puree, nicoise jus	22
Fried zucchini flowers filled with Persian feta & pine nuts, beetroot puree, tomato relish <i>(v)</i>	20
Pan fried quail breast, porcini mushroom risotto, jus de Provence <i>(gf)</i>	22

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pasta

(all pasta is made in house)

Moreton bay bug & prawn tortellini, sweet mustard fruit beurre blanc	e22	m36
Braised beef cheek, potato gnocchi, truffle cream sauce, sautéed mushroom & Alsace bacon, parmesan		m36
Mushroom ravioli, semi dried tomato, onion, fried sage	e20	

seafood

Pan fried barramundi, sweet potato & pumpkin gratin, White bean puree, mustard creme fraiche, seeds & grains		38
Seafood du jour – <i>(your waiter will advise)</i>		40

meat & poultry

Roast spatchcock, seasonal vegetables, pomme puree, confit garlic, chicken jus <i>(gf)</i>		38
Macadamia & lavender crusted lamb rack, Dupuy lentils, artichoke puree, caramelized onion puree, spinach		45
Confit duck & seared duck breast, braised red cabbage, tarte fine, duck jus		38
Braised pork belly, pomme puree, black pudding, seared scallop, braised cabbage & bacon		38
220g herb crusted beef eye fillet, sweet potato & pumpkin gratin, sprouts, carrot puree, red wine jus		55

to the side

Brussel sprouts, caramelized onion, Alsace bacon <i>(gf)</i>		10
Steamed green beans, feta & toasted almonds <i>(v, gf)</i>		9
Truffle pomme puree <i>(v, gf)</i>		11
All three sides		27

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dessert

Baked apple tart, calvados caramel, vanilla bean ice-cream	17
Vanilla bean panna cotta, variations of raspberries & strawberries, honeycomb (gf)	17
Double chocolate mousse, malt popcorn, blueberry, honeycomb (gf)	17
Raspberry soufflé, white chocolate sauce (gf)	17
Assiette –	35

(chef's selection of above desserts)

cheese

Brique d'affinois

Made by the famous Fromagerie Guilloteau, this soft-white cheese ripens in a warm, humid cellar for two to three weeks. Full flavoured cream cheese. Rich, creamy clotted flavour.

Manchego

Manchego is Spain's most renowned cheese. Produced in la mancha in central Spain, true Manchego is made from 100% sheep's milk. The abundance of wild herbs on central Spain's grazing lands gives Manchego a special taste and aroma. Its flavour is zesty and exuberant, while its texture is firm but not dry.

Gorgonzola dolce, Truffle honey

This is a blue-veined Italian soft cheese. The cheese is made from cow's milk and has a sweet taste. Its name translates from Italian to 'sweet milk' in English. It takes about two to three months to produce and age this cheese.

One cheese	16
Two cheese	21
Three cheese	26

All cheese is served with dried figs, candied walnuts, quince paste, apple & water crackers