

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
Ham hock terrine with cranberry & pistachio, pickled vegetables, truffle mayonnaise <i>(gf,df)</i>	19
Cacciatore salumi, caper berries	10
Serrano ham	15
Kitchen charcuterie board & sourdough – <i>(sample of all the above)</i>	40

starters

Pan fried gnocchi, wild mushroom, brown sage butter, truffle pecorino	20
Gin & pomegranate cured ocean trout, pickled cucumber, saffron mayonnaise, radish & dill <i>(gf,df)</i>	23
Beetroot & goats cheese salad, candied walnuts, vinaigrette <i>(v,gf)</i>	20
Seared scallops, pomme puree, mandarin, yuzu, confit bacon <i>(gf)</i>	22
Fried zucchini flowers filled with Persian feta & pine nuts, beetroot puree, tomato relish <i>(v)</i>	21
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

seafood

Pan fried barramundi, pomme puree, creamed leek, Asparagus, Montpellier butter <i>(gf)</i>		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, celeriac puree, caramelized onion puree, spinach		45
Confit duck leg, braised red cabbage, & goats cheese tart, red cabbage puree, duck jus		38
Braised pork belly, pomme puree, seared scallop, date, hazelnut & fennel puree		38
220g herb crusted beef eye fillet, potato gratin, carrot puree, confit garlic butter		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
Sautéed button mushrooms, truffle oil, parmesan, garlic chips <i>(v, gf)</i>		9
Roasted duck fat potatoes <i>(gf)</i>		10

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dessert

Baked apple tart, calvados caramel, vanilla bean ice-cream	17
Vanilla bean panna cotta, variations of raspberries & strawberries, honeycomb <i>(gf)</i>	17
Chocolate fondant, Chantilly cream, caramel, honeycomb	17
Raspberry soufflé, white chocolate sauce <i>(gf)</i>	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