

Little Truffle dining room & bar

Sample Three Course Dinner Special

E ntree

Fried zucchini flowers filled with Persian feta & pine nuts, beetroot puree, tomato relish (v)

Terrine of ham hock and duck breast & pistachio, pickled vegetables, truffle mayonnaise (gf)

Pan fried quail breast, porcini mushroom risotto, jus de provence (gf)

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Braised beef cheek, potato gnocchi, truffle cream sauce, sautéed mushroom & Alsace bacon, Grana parmesan

Moreton bay bug & prawn tortellini, sweet mustard fruit beurre blanc

Braised pork belly, pomme puree, black pudding, seared scallop, braised cabbage & bacon

D essert

Vanilla bean panna cotta, rose water & raspberry granita, raspberry jelly (gf)

Chocolate gateau, blackberry jelly, cherry puree, Chantilly cream

Raspberry soufflé with white chocolate sauce (gf)

Mon-Thurs Three courses \$60 per person

Fri & Sat three courses \$65 per person

(Not available with the Entertainment card & Good Food gift card)