



# Euro Truffle Menu

*\$29.95 Three Course Truffle Menu*

*Available 12 - 4pm for the month of July*

Truffle on toast, brioche, mushroom purée, fresh truffle (add \$5)

2016 Martinborough Vineyard 'Te Tera' Pinot Noir

Jerusalem artichoke, fresh Clevedon buffalo curd, raw egg yolk, pecorino

2016 Church Road 'Grand Reserve' Chardonnay

Omelette aux truffle (add \$10)

Mumm 'Grand Cordon' Champagne



Salt-baked celeriac + soup, littleneck clams, truffle mascarpone



Truffle linguine, Parmigiano-Reggiano, truffle hollandaise (add \$10)

2016 Babich 'Irongate' Chardonnay

Organic chicken breast, forest mushroom, truffle marsala jus

2013 Nevis Bluff Pinot Noir

Yorkshire pudding, beef cheek, truffle braising jus, roasted onions (add \$10)

2013 Man O' War 'Warspite' Cabernet Franc/Merlot

*Love your truffle?  
add freshly shaved black truffle for \$10*

Wine match \$25  
(Glass pour 100ml each)