



Truffle Delights Platter (serves 2)

A combination of local farm produce complimented
with Truffle Hill products; Some example are
Parmesan cheese, Truffle hazelnut honey, Handmade terrine,
Pitch black Angus beef fillet
cooked rare and thinly sliced, Truffle mustard,
Smoked salmon dip made with Truffle aioli,
Sous vide herb chicken breast sliced,
Winery green & julienne salad, Toasted Turkish bread,
with a house made dressing. - \$49.50
Wine recommendations -
3 x 50ml of Truffle Hill Fume,
Cabernet Rose & Shiraz - \$18.00

Mushroom & Mascarpone Risotto

Arborio rice, mushroom, mascarpone, black Truffle. - \$33.00
Wine recommendation - Truffle Hill
Fume Sauvignon Blanc Semillon 2016 - \$12

Pappardelle with Braised Kangaroo Ragú

Kangaroo fillet slowly braised in Merlot, onion & thyme.
With house made pappardelle pasta. - \$44.00
Wine recommendation - Truffle Hill Merlot 2014 - \$13
glass
or Blackwood Valley Truffle Ale - \$42.50 bottle

Sous Vide Duck Leg

Served with a seasonal vegetable and truffle mashed potatoes
and cranberry shiraz jus - \$44.00
Wine & Ale recommendation -
Blackwood Valley Truffle Ale - \$42.50 bottle
Truffle Hill Shiraz 2014 - \$14 glass or
Truffle Hill Hunter Reserve 2014 - \$85 bottle

Melanzana Parmigiana

Eggplant, tomato, mozzarella cheese & parmesan - \$23.50
Wine recommendation -
Truffle Hill Chardonnay 2016 - \$12 glass





Potted Smoked Fish Pie

Smoked cod, truffle, béchamel sauce, parmesan,
topped with truffle mashed potato.

Served with a side of garden vegetables. - \$44.00

Wine recommendation - Truffle Hill

Fume Sauvignon Blanc Semillon 2016 - \$12 glass

Bocconcini & Truffle Tapenade Pizza

Served with winery greens & julienne salad. - \$19.90

Wine recommendation - Truffle Hill Shiraz 2014 - \$14 glass

Pumpkin & Feta Tartlet with Truffle Honey Bacon

Truffle oil roasted pumpkin, feta cheese & baby spinach.

Slowly baked with Truffle infused egg topped with
pieces of Truffle honey bacon. - \$23.50

Wine recommendation -

Truffle Hill Cabernet Rose 2016 - \$12 glass

Trio of Soup

A seasonal variety of soups served
with Turkish bread and truffle butter - \$19.90

House Made Sweet Potato & Ruby Red Potato Gnocchi

Black Truffle infused cream served with
shaved parmesan & baby spinach. - \$37.00

Wine recommendation - Truffle Hill Chardonnay 2016 - \$12 glass

Truffle Hill Shiraz 2014 - \$14 glass

Sides

Sliced Baguette & Truffle Butter - \$9.80

Local Seasonal Vegetable & Truffle Butter - \$10.50

Seasonal Salad with Truffle Dressing - \$9.00

Truffle Mashed Potatoes- \$9.00

Extra Truffle on Meal- \$9.50

Extra Toasted Turkish Bread - \$9.80

