

# Truffle & Wine Degustation Dinner

25 July 2024

CHALARI

*On arrival: Pet Nat Chenin Blanc*

## Grilled Prawns

Fennel, Orange & Truffle

*2022 Vermentino, Lancelin*

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## Smoked Kangaroo Biltong

Truffle Mayonnaise - Roasted Cauliflower Salad

*2023 Pinot Noir, Manjimup*

*2021 Ritsina, Swan Valley*

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## Sous-Vide Salmon Fillet with Truffle

Tempura Artichokes - Lime, Sage & Stilton Velouté

*2023 Aromatico, Frankland River*

*2023 Riesling, Albany*

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## Beef Tenderloin Roast

Truffled Red Wine Jus & Pommes Purée - Baby Carrots

*2022 Mataro, Frankland River*

*2023 Pinot Noir, Albany*

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## Truffled Lamb Shoulder "Wellington"

Rosemary Jus - Braised Leeks & Mushrooms - Parsnip Purée

*2022 Shiraz Tempranillo, Frankland River*

*2022 Bush Vine Tempranillo, Frankland River*

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## Truffled Chocolate Ganache Tart Truffled Hall's Suzette Cheese & Honey

*2020 "Annie" Fortified Shiraz, Swan Valley*

\$170