

# Manjimup Truffle Degustation

## Amuse Bouche

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### Grilled Shark Bay Prawns

Truffled Fennel & Orange Salad - Watercress Dressing

*Tripe.Iscarriot "Cock's Foot Madrigal"*  
*Muscat d'Alexandrie, Margaret River 2021*

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### Smoked Kangaroo Biltong

Truffle Mayonnaise - Purple Cauliflower Tabouleh

*Mulline Pinot Noir, Geelong 2023*

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### 52°C Sous-Vide Salmon Fillet

Truffle, Cheddar, Sage & Lime Sauce - Tempura Artichoke

*Trait "Field Blend"*  
*Chardonnay - Chenin - SBS, Margaret River 2022*

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### Truffled Lamb Shoulder "Wellington"

Sun-dried Tomatoes - Butter Puff - Rosemary Jus - Baby Peppers

*Tripe.Iscarriot "Marrow" Shiraz, Margaret River 2018*

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### Coconut & Truffle Truffle

White Chocolate Ganache - Banana Ice Cream

*Trentham Estate "Noble Taminga", Mildura 2015*

**\$105**

**5 matched Wines: \$49**



# Menu

## Duck Liver Pate

with Peach Chutney, Cornichons and Drop Peppers

## Barramundi Rillettes

Honey-Mustard Sauce, Dill Oil, Potato Crips - Beetroot Blini

## Caramelised Goat Cheese "Brûlée"

Beetroot Coulis, Fennel Salad, Avocado

## Asian Popcorn Chicken

Wasabi Dressing - Nam Jim Gel - Daikon Pickles

## Prawn Bisque Soup

with Grilled Scallops

## Honeycomb Tripe Pie

Callos a la Madrilena with Chorizo & Jamon - Puff Pastry

Degustation entrees not listed here are also available a la carte

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## Oven Roasted Duck

Prune Jus - Braised Red Cabbage - Grilled Dumpling

## Truffled Lamb Shoulder "Wellington"

Sun-dried Tomatoes - Butter Puff - Rosemary Jus - Baby Peppers

## Beef Fillet Steak

Wild Mushroom Crust - Red Wine Jus - Sautéed Winter Vegetables

## 52°C Sous-Vide Salmon Fillet

Truffle, Sage, Lime & Cheddar Sauce - Tempura Artichoke

## Grilled Yoghurt Marinated Chicken Breast

Roasted Root Vegetables - Grain Mustard Jus - Potato Croquettes

## Asparagus & Potato Basket

Parsnip Puree - Grilled Mushrooms - Basil infused EVOO

## Sides \$12

Freshly Shaved Manjimup Truffles - Duck Fat Potatoes  
Gratin Dauphinois - Sicilian Style Green Beans - Garden Salad

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## Creme Brûlée

Strawberries and Chantilly

## Tiramisu

Mascarpone Creme with Coffee Biscuits and Cocoa

## Tonka Bean Ice Cream

Whipped Cream, Fresh Berries & Galliano Vanilla Liqueur

## Pavlova Roulade

with Passionfruit Sauce and Kiwi

### Fixed-Price Dining:

2 courses: \$68 - 3 courses: \$87

(n/a if you are sharing a main course)

All meals are served with complimentary bread and butter. Still and sparkling water is included.

\$28

Entrees

\$49

Mains

\$22

Dessert