

Everyday we're Truffling

*We are proud to use truffles from Tewnion Truffière,
Sourced in Canterbury by Wayne & Alison Tewnion.
Along with George's truffle sourced in Riwaka, Tasman District*

Truffle fonduta, toasted ciabatta, black Périgord truffle
Texture of mushrooms, quail egg, gold leaf, porcini soup, chives

Rag pasta, truffle butter, confit egg yolk, parmesan, perigord

Pasture fed eye fillet, roasted garlic, Périgord truffle butter
Petite green leaves, witloof, baby gem, chervil, hummus

Bianchetto truffle ice cream, lot 8 olive oil

Add 2 grams of Black Périgord truffle \$18



***Minimum of 2 people | \$69 per person
All dishes are subject to seasonal availability and the whim of Sean***

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TRUFFLE BOULEVARDIER	26
truffle-spiked, Michter's rye, cacao-infused Campari, Cocchi di Torino	
2021 Umani Ronchi 'Casal Di Serra' Verdicchio Marche, ITA	16
2023 Coal Pit Pinot Noir Rosé Central Otago, NZ	19
2020 Easthope Family Winegrowers Gamay Noir Hawke's Bay, NZ	23
2019 Sardon Tempranillo Castilla y León, SPN	21



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