



Winter Degustation Menu 2024

House baked brioche, truffle & chicken skin butter

Meredith spicy bubbles

Croquette of ham, truffle and gruyere, quince emulsion

Potato terrine, Wagyu beef, egg yolk, truffle

Potato wafer, prawn, fennel, truffle

Best Reisling foudre ferment

Terrine of duck, beetroot, bone marrow, hazelnut, truffle

Raviolo of Meredith goats cheese, egg yolk, leek, truffle foam

Best young vine pinot meunier

Short rib of beef, mushroom, pomme puree, lardons, jus

Bended knee pinot noir

Dessert tasting

Fromage d 'Affinois, truffle

Panna cotta, lemon, meringue

"Truffle"

Pennyweight muscat

Wine pairing \$70

Chef Liam Donnes