



THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

ENTRÉES

TOASTED HAZELNUT SOURDOUGH & TRUFFLE BUTTER

home baked hazelnut sourdough w truffle butter

\$8.00

BLACK TRUFFLE PASTE WITH TOASTED HAZELNUT BREAD

our black truffle paste is made by combining puréed truffles, roasted mushrooms, olive oil & a pinch of salt to create an intensely flavoured truffle blend, perfect for spreading over slices of toasted hazelnut bread

\$12.00

POTATO, LEEK & TRUFFLE SOUP

delicious truffle flavour w a smooth creamy finish
w toasted hazelnut sourdough & truffle butter

\$17.00

Chef recommends Chardonnay 2009 to accompany

TRUFFLE DUCK PATÉ

truffle infused duck liver & port pâté served w hazelnut melba toast

\$19.00

Chef recommends Merlot 2009 to accompany

PAN-SEARED TRUFFLE INFUSED SCALLOPS

served on creamy braised leek & truffle

entrées **\$20.00**

mains **\$36.00**

Chef recommends Reserve Riesling 2010 to accompany

TRUFFLE TASTE PLATE FOR TWO

truffled olives, truffle butter & truffle oil, hazelnut dukkah
served w toasted Turkish bread

\$26.00

Chef recommends Shiraz Cabernet Merlot 2009 to accompany

“WE HAVE A GLUTEN FREE BREAD OPTION WITH ALL THE ABOVE MEALS”

“All meals may contain traces of nuts and shellfish”

Bon appétit



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MAINS

BEEF & SHIRAZ PIE

slow cooked beef in a rich Shiraz sauce, baked in a crisp pastry
served w homemade tomato & apple chutney
served w a gourmet salad drizzled w truffle aioli or seasonal vegetables & truffle mash
\$25.00

Chef recommends Shiraz 2009 to accompany

CHICKEN & PORCINI MUSHROOM FILO

chicken breast, porcini & field mushrooms tossed in a creamy garlic & white wine sauce
topped w truffle infused Brie baked in a crisp filo pastry
served w gourmet salad drizzled w truffle aioli or seasonal vegetables & truffle mash
\$32.00

Chef recommends Reserve Chardonnay 2010 to accompany

HAND MADE TRUFFLE GNOCCHI W GORGONZOLA CREAM SAUCE

soft dumplings made from Pemberton potatoes, truffle free range eggs & flour
w Gorgonzola cream sauce served w gourmet salad drizzled w truffle aioli
\$32.00

Chef recommends Reserve Shiraz 2008 to accompany

PRAWN, GLASS NOODLE & CASHEW SALAD W A THAI DRESSING

a fresh & healthy combination of Thai flavours
\$34.00

Chef recommends Sauvignon Blanc Semillon 2010 to accompany

TRUFFLE & KING ISLAND CHEDDAR TART

free-range eggs, truffle & King Island cheddar cheese baked in puff pastry
w roasted field mushroom, served w gourmet salad drizzled w truffle aioli
\$32.00

Chef recommends Reserve Chardonnay 2010 to accompany

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