



# THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

## TO BEGIN

### **TOASTED TRUFFLE BUTTER & HAZELNUT BREAD**

Toasted locally baked hazelnut bread, truffle butter

6.90

### **MANJIMUP BLACK GOLD**

Truffle paste, truffle oil glazed mushrooms, hazelnut toast

12.90

### **POTATO & LEEK SOUP**

Local potato, leeks, Truffle oil, toasted hazelnut bread

13.90

### **TRUFFLE INFUSED SCALLOPS & TRUFFLE CREAM LEEK**

Truffle, scallops, truffle paste, leek, Local cream

15.90

## SHARE PLATE

Truffle olives, truffle tapenade, truffle butter, truffle oil, dukkah, Turkish bread

22.90

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



# THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

## LIGHT FARE

### TRUFFLE DUCK PATE

Truffle, duck liver, herbs, truffle butter, local cream, served with gourmet salad  
18.90

### HOME MADE FETTUCCHINE & SEARED FREE RANGE CHICKEN

Truffle Tapenade, free range chicken, homemade fettuccine, local cream,  
Roasted leeks, roasted hazelnuts, white wine, cherry tomatoes  
26.90

### TRUFFLE INFUSED BRIE ARANCINI

Truffle, king Island brie, risotto, fresh herbs, crumbed & fried, gourmet salad,  
garlic cream sauce  
22.90

## MAINS

### WINE AND TRUFFLE BEEF PIE

The star of our show  
19.90

### RIB EYE BONE ON

350gr Eye fillet, truffle, mushroom & truffle jus, clarified garlic & herb butter  
Fried potato, tempura zucchini & asparagus braised cabbage, capers  
Truffle aioli, salad garnish, truffle jus  
36.90

### TRUFFLE BUTTER GLAISED MARRON

Local marron, truffle butter, marron risotto, Cherry tomatoes,  
Field mushrooms, baby spinach  
39.90

### GLAISED TRUFFLE HONEY DUCK BREAST

Seasoned duck breast, truffle honey, Dukkah, red capsicum, pistachios,  
Chilly salt, cous cous, lemon gremolata pear salad, hazelnuts  
Truffle aioli  
29.90

“All meals may contain traces of nuts and shellfish”

Bon appétit – Joel, Kirby, Kerry, Edna Kelly and Team