



RENDEZVOUS

# TRUFFLES BY THE SEA

## Entrée

Mixed mushroom veloute, truffle crème fraîche *gf,nf,v*

Jamon iberico, crostini and truffle *nf*

## First Course

Sautéed duck egg spatzli, charred asparagus, shaved gruyere cheese and truffle *nf,v*

## Second Course

Seared scallop, celeriac and truffle puree, watercress and butter sauce *nf,gf*

or

Warm root vegetable salad, beets, turnip, parsnip, hazelnuts, 62-degree egg and truffle *v, d/f, g/f*

## Main Course

Beef eye fillet with Jerusalem artichoke puree, broccolini, grilled king oyster mushroom, shaved truffle *nf,gf*

or

Wild mushroom ragout, creamy truffled polenta, fresh truffle *nf,gf,v*

## Dessert

Butter Scotch self-saucing pudding with truffle ice cream, dark choc soil, hazelnut crumble

(g/f) gluten free, (d/f) dairy free, (n/f) nut free, (v) vegetarian

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience. Every care is taken to meet your dietary requirement, however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact.

