



The Truffle Édition

A celebration of French culinary artistry, showcasing Australia's finest winter black truffles from Manjimup, Western Australia, paired with award-winning wines from Shaw + Smith and MMAD for an unforgettable dining experience.

Adults | \$245 per person

La baguette tradition

Fresh truffle A.O.P. cultured butter

-

Bouchée à la Reine

Morton bay bug, puff pastry, truffle beurre blanc

Paired with: 2025 Shaw + Smith Sauvignon Blanc, Adelaide Hills SA

-

Marbré de Foie Gras

Manjimup black truffles, Foie Gras, granny smith, brioche

Paired with: 2017 Shaw + Smith M3 Chardonnay Aged Release, Adelaide Hills SA

-

Tournedos Rossini

O'Connor MB4+ eye fillet, Foie Gras "crémeux", Pomme Anna, truffle sauce

Paired with: 2023 MMAD Shiraz, Blewitt Springs SA

-

Macaron by Sofitel

QLD vanilla, fresh truffles, raspberries

Paired with: 2025 MMAD Vineyard Rose, Blewitt Springs SA