

*a Mare*

*Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.*

*Please note a 0.85% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*

First Class Premium Manjimup Black Truffle  
*Tartufo Nero*  
Dinner

ANTIPASTI

**Gnocco fritto con taleggio e tartufo nero**

*Deep fried pizza filled with taleggio cheese, topped with truffle pecorino cream  
and shaved Australian black truffle*

**Focaccia e ricotta e tartufo nero**

*Slow fermented focaccia, black truffle ricotta  
and shaved Australian black truffle*

**Funghi, nocciole piemontesi, topinambur e tartufo nero**

*Wild and cultivated mushroom, Piemontese hazelnut, Jerusalem artichoke  
and shaved Australian black truffle*

PASTA

**Anolini panna e tartufo nero**

*Anolini pasta filled with traditional 'brasato ripieno', truffle fresh cream  
and shaved Australian black truffle*

SECONDO

**Guancia di wagyu al Nebbiolo**

*Nebbiolo braised wagyu beef cheek  
and shaved Australian black truffle*

*Served with mash potato*

DOLCE

**Babà, nocciola e mascarpone**

*Babà, hazelnut liqueur and mascarpone cream  
and shaved Australian black truffle*