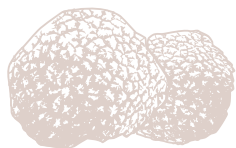


W.A BLACK TRUFFLE MENU

\$140 P/P
add wine pairing \$85 p/p



Truffle & mushroom arancini, truffle mayo

Kingfish crudo, cauliflower, tapioca, fingerlime,
caramelized truffle vinaigrette

Chicken wing, scallop, sweetcorn,
truffle & porcini veloute

Handmade egg yolk filled ravioli, guanciale,
parmesan, fresh truffle

Wagyu 9+ rump, chestnut mushroom,
celeriac puree, truffle jus

Dark chocolate & caramel torte, poached pear,
truffled ice-cream, jerusalem artichoke

W.A BLACK TRUFFLE MENU

\$140 P/P
add wine pairing \$85 p/p



Arancini
*NV LaherteFreres 'Ultradition' RM
Munier/Chardonnay/Pinot Noir
Champagne, France*

Kingfish crudo/ Chicken wing
*2022 Nals Margreid 'Berg' DOC
Pinot Bianco
Alto Adige, Italy*

Handmade ravioli
*2023 Foreign Friends
Barbera
King Valley, VIC*

Wagyu 9+ rump
*2021 Massolino Langhe
DOC Nebbiolo
Piedmonte, Italy*

Dark chocolate torte
Mini amaro old fashioned