



Truffle Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines by La Boheme additional \$49

House made Focaccia | truffle butter

FIRST COURSE

Whipped Chicken Parfait | pistachio brioche | shallot port jam | truffles

Paired with La Boheme Cuvee Blanc Sparkling, Yarra Valley, VIC

SECOND COURSE

Twice baked truffle & pecorino soufflé | maple walnuts | grapes | pecorino sorbet

Paired with La Boheme Act One Riesling, Yarra Valley, VIC

THIRD COURSE

Cuttlefish Carbonara | Squid ribbons | Swordfish bacon | fresh truffles

Paired with La Boheme Act Three Pinot Gris, Yarra Valley, VIC

FOURTH COURSE

Beef Wellington | truffle mash potato | greens | Bordelaise sauce

Paired with La Boheme Missing Act Cabernet Sauvignon, Yarra Valley, VIC

DESSERT

Warm 64% chocolate fondant | salted caramel | blood orange | vanilla & truffle ice-cream (v)

Paired with De Bortoli Botrytis Semillon, Yarra Valley, VIC

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.