

THE
CLIVEDEN
BAR & DINING

TRUFFLE INDULGENCE
A CELEBRATION OF FLAVOUR

THREE-COURSE - \$99 PER PERSON

TO START

HERVEY BAY SCALLOP (GF)

Cauliflower espuma, truffle snow, truffle oil

MAINS *(Choose One)*

O'CONNOR BEEF TENDERLOIN (GF)

Truffle potato pave, truffle Périgord sauce, rainbow chard, asparagus, porcini foam

CHICKEN BALLOTINE (GF)

Truffle stuffed chicken roulade, chestnut cream, Victorian asparagus, morel mushroom, truffle chicken velouté

TRUFFLE & FORGED MUSHROOM RAVIOLI (V)

Cacio e pepe, morel mushroom, shaved truffle, porcini foam

DESSERT

TRUFFLE CHOCOLATE TEMPTATION

Dark chocolate & lemon ingot with truffle & cocoa Breton sea salt

V - vegetarian GF - Gluten Free

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.