

Truffle Gala Dinner

31st July and 1st August 2008

Canape

Amuse Bouche

Pan-fried truffle infused Scallops with Nero Ginger sauce and fried baby Octopus

Shiitake mushroom and Moreton Bay Bug Bisque with a hint of truffle oil

Spinach Camembert tart with tomato, truffle and basil kangaroo wonton, chicken truffle mousseline and redcurrant coulis

Champagne Granite with truffle shavings

Pan-fried Wagyu Scotch Fillet on truffle mash, with truffle jus, foie gras, truffle gorgonzola oil and lemon myrtle fig compote

Blue cheese and dried apricot terrine with mint drizzle and olive bread

Chocolate cake served with white chocolate ganache and honeycomb ice cream

Chef: Paul Smith