

AT HOME DINNER PARTY SET MENU

black truffle dinner boxes are designed to be cooked and served at home, complete with step by step instructions for all levels of home cooks to follow with in order to bring our black truffle experience into your home.

minimum two pax

\$65pp – 2 courses \$80pp – 3 courses

a choice of one

Entrée

pan tossed gnocchi with oxtail ragu

hickory smoked duck, shiraz onion confit, honey toasted oats, baby fennel and aged sherry vinegar

sugar cured kingfish, irish moss, yuzu caviar, squid ink crisps, avocado and elderflower

grilled lemon chicken with cauliflower & broccoli cous cous and walnut pesto

char grilled king brown mushrooms, chestnuts, nettles, puffed grains, nuts and pickled raisins (vegan/gf)

roasted beetroot medley with persian feta, rocket, toasted seeds and walnut dressing

lamb & pine nut bastille, sheep milk yoghurt, baharat, cinnamon sugar and pomegranate glaze

a choice of one

Main

24-hour slow roast lamb shoulder, roasting juices, chimichurri sauce, potato gratin and dutch carrots

honey soy slow roast oxtail ranges pork belly, potato gratin and dutch carrots

seared blue eye fillet with cauliflower silk, caper salsa and pangrattato (gf)

duck fillet with jerusalem artichoke, dutch carrots, cherry gel, roasted hazelnuts and micro herbs

spiced cauliflower, roast dutch carrots, broccoli cous cous, coconut yoghurt, toasted nuts and curry oil (vegan/gf)

herb crusted rib-eye scotch fillet of beef with hassel back parmesan potatoes, dutch carrots and green peppercorn jus

AT HOME DINNER PARTY SET MENU

Sides

baby cos, pickled cucumber, whipped fetta, white balsamic and black olive pangrettato

green bean, broccolini, frisse and toasted almonds with french dressing

(both sides included with the menu)

a choice of one

Dessert

chocolate mousse, hazelnut crumble, double cream and berries

selection of cheeses, quince paste, crisp breads, dried fruit and
whiskey praline almonds

kaffir lime panna cotta, with citrus salad, rosewater syrup and pistachio crumble

marsala spiced pears with mascarpone whip and ginger soil

tiramisu

toblerone cheesecake, with chocolate sauce, double cream and roasted hazelnuts



black truffle

catering