



EXPERIENCE THE DECADENCE OF OUR NEW

TRUFFLE MENU

Entrée:

Truffle Ricotta di Bufala tortellini,
carrot, celeriac

\$39

Dessert:

Caramelised truffle fig and
honey cheesecake, raspberry
and tarragon sorbet

\$29

Main Course

200g Wagyu 9+ Sirloin,
Truffle Paris butter, hand cut chips

\$149

**Add Shaved Truffle
to any dish on the menu:**

\$9 per gm

Black Hide

by Spunko

AT TREASURY BRISBANE



TRUFFLE OBSESSION

BLACK HIDE | AUSTRALIAN TRUFFLE | SET MENU

Course 1

Truffle Wagyu 5+ tartare,
pomme pave, crème fraiche, cured egg yolk
2017 Rockford 'Moppa Spring' GSM, Barossa, SA 75ml

Course 2

Grilled half shell scallops, truffle butter
2020 Shaw & Smith M3 Chardonnay, Adelaide Hills, SA 75ml

Course 3

Truffle Ricotta di Bufala tortellini, carrot, celeriac
2018 La Crema 'Monterey' Pinot Noir, California, USA 100ml

Course 4

Wagyu 9+ sirloin, truffle Paris butter, shoestring fries
2015 Black On Black Shiraz Moorooroo Park, Barossa, SA 100ml

Course 5

Caramelised truffle fig and honey cheesecake,
raspberry and tarragon sorbet
Penfolds Grand Father Port 60ml

\$189 PER PERSON | WINE PAIRING \$99