



Special Truffle Menu 2015

The Truffle Festival - Canberra & Capital Region runs through the Winter Solstice being 21st June - early August 2015, running parallel to the harvest of Black Perigord truffle in the Canberra region.

With seven growers of the Black Perigord truffle, with one farm in the ACT itself, and the others in Sutton, Bungendore, Tarago, Braidwood, Bredbo, as well as a grower in the Southern Highlands, there was more than 300 kg of Black Perigord truffle harvested and sold in 2013.

Cuisine Restaurant is once again supporting this great event for the region with a special Menu showcasing 'The Truffle'.

menu

entrée 25

Snowy Mountains black truffle, angel hair, carrot, orange, watercress
42 Degrees South Chardonnay 2011 Coal River, TAS

main 43

6+ wagyu sirloin, Snowy Mountains black truffle gnocchi, basil cream, jus
Two Hands 'Sexy Beast' Cab Sauv 2014 McLaren Vale, SA

dessert 22

valrhona chocolate tart, Snowy Mountains black truffle vanilla ice cream
Glaetzer Bishop Shiraz 2013 Barossa Valley, SA

3 Course Truffle Menu

food
80

with wine
105