

TRUFFLE DINNER

MENU

*Welcome to our first Truffle Dinner at La Capannina,
let's enjoy together the amazing and unique flavour of
the finest black truffles from Manjimup throughout this
6-course menu combine with the best offerings of the
Mediterranean Coast*



AMOUSE

Truffle Bignè, Pecorino Calcagno, Honey

COURSE 2

Red Sweet Coral Prawns,
truffled buffalo stracciatella, jambinu zeste (gf)

&

Warm **brioche**, manjimup truffle
cultured meander butter

COURSE 3

Zucchini and Chicken roulade,
almond and parsley splitted cream, truffle (gf)

COURSE 4

Plin Ricotta and sweet onion,
parmesan and truffle consommé, caviar

COURSE 5

Slow cooked **Short Ribs**, truffle jus,
oven roasted baby leeks, pistachio romesco (gf)

DESSERT

Parsnip Panna Cotta,
caramelized milk chocolate, honey truffle gel,
fior di latte ice cream

Please note this menu will contain gluten, dairy, meat, garlic, onion and we
cannot guarantee suitable options will be available for those with dietary
requirements for this event

TRUFFLE DINNER

WINE PAIRING

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AMOUSE

Truffle Bignè, Pecorino Calcagno, Honey

*Paired with **Lonia Cava Parellada**, Xarel, Macabeo - Penendes
(SPA)*

COURSE 2

Red Sweet Coral Prawns,
truffled buffalo stracciatella, jambinu zeste
&

Warm **brioche**, manjimup truffle cultured meander butter (gf)

*Paired with **Snake & Herring "Bizze Love Triangle"**
Gerwurztramine, Pinot Gris, Riesling - Frankland River
(WA)*

COURSE 3

Zucchini and Chicken roulade,
almond and parsley splitted cream, truffle (gf)

*Paired with **Sittella Reserve Chardonnay** - Wilyabrup (WA)*

COURSE 4

Plin Ricotta and sweet onion,
parmesan and truffle consommé, caviar

*Paired with **M. Chapoutier "La Ciboise" Rouge Luberon**
Grenache Syrah - Rhone Valley (FRA)*

COURSE 5

Slow cooked **Short Ribs**, truffle jus,
oven roasted baby leeks, pistachio romesco (gf)

*Paired with **Demuerte 'One' Cabernet Sauvignon**, Monastrell -
Yecla (SPA)*

DESSERT

Parsnip Panna Cotta, caramelized milk chocolate, honey
truffle gel, fior di latte ice cream.

*Paired with **Borgo Maragliano Moscato Sweet** - Piemonte
(ITA)*

TRUFFLE DINNER

VEGETARIAN MENU

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AMOUSE

Truffle bignè, Pecorino Calcagno, Honey

COURSE 2

Confit Beets, Truffled Buffalo Stracciatella,
Jambinu Zeste, Hazelnuts (gf)

&

Warm **Brioche**, Manjimup Truffle
cultured meander butter

COURSE 3

Zucchini and Goat Cheese Roulade,
almond and parsley splitted cream, truffle (gf)

COURSE 4

Plin Ricotta and Sweet Onion,
parmesan and truffle consommé, caviar

COURSE 5

Oven roasted baby leeks, caramelized leek cream,
pistachio romesco, truffle (gf)

DESSERT

Parsnip Panna Cotta,
caramelized milk chocolate, honey truffle gel,
fior di latte ice cream.

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WINE PAIRING
VEGETARIAN

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AMOUSE

Truffle Bignè, Pecorino Calcagno, Honey

*Paired with Lonia Cava Parellada, Xarel, Macabeo - Penendes
(SPA)*

COURSE 2

**Confit Beets, Truffled Buffalo Stracciatella,
Jambinu Zeste, Hazelnuts**

Warm Brioche, Manjimup Truffle cultured meander butter

*Paired with Snake & Herring "Bizze Love Triangle"
Gerwurztramine, Pinot Gris, Riesling - Frankland River
(WA)*

COURSE 3

**Zucchini and Goat Cheese Roulade,
almond and parsley splitted cream, truffle**

Paired with Sittella Reserve Chardonnay - Wilyabrup (WA)

COURSE 4

**Plin Ricotta and Sweet Onion,
parmesan and truffle consommé, caviar**

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**Oven roasted baby leeks, caramelized leek cream,
pistachio romesco, truffle**

*Paired with Demuerte 'One' Cabernet Sauvignon, Monastrell -
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DESSERT

**Parsnip Panna Cotta, caramelized milk chocolate, honey
truffle gel, fior di latte ice cream.**

*Paired with Borgo Maragliano Moscato Sweet - Piemonte
(ITA)*