

St Hugo
presents

INTERROGATE THE TRUFFLE

*six course truffle menu - \$169 per person
add beverage pairing for \$120 per person*

Alexandre Dumas, writer and author of "The Three Musketeers" and "The Count of Monte Cristo" once said of Truffles, "Learned men have been questioned as to the nature of this tuber, and after two thousand years of argument and discussion their answer is the same as it was on the first day: we do not know. The truffles themselves have been interrogated, and have answered simply: eat us and praise the Lord."

*cannoli, smoked black kingfish, cream cheese, truffle
the poire: pear eau-de-vie, hennessy vs cognac, ginger liqueur, blanc vermouth, rosemary, pear*

*charred beef tartare, foie gras, madeira, truffle
st hugo chardonnay*

*tagliatelle 'carbonara', pancetta, egg yolk, truffle
2017 robert sarotto barbaresco, piedmont, italy*

*cape grim angus short rib, stone axe wagyu sweetbread, chestnut, brussels, truffle
st hugo shiraz, 2019*

green apple sorbet cumquat, fennel, honey

*black truffle gelato, dark chocolate, smoked maple, vanilla
seppeltsfeld 21 year old para tawny, barossa valley, sa*





St Hugo[™]

TRUFFLE SEASON 2024