

SYDNEY COMMON
TRUFFLE TASTING MENU
95 per person | 4-Course

1st Course

Warm Sourdough, House Cultured Butter, Smoked Salt, Truffle
Truffle Tartlet, Whipped Cod's Roe, Shitake Cream, Cured Egg Yolk (A)

+ 2023 Seresin Sauvignon Blanc, Marlborough, NZ 18

2nd Course

Abrolhos Scallop, Cauliflower, Truffle Velouté (A)

+ 2022 Domaine Auvigue Moulin du Pont, Mâcon-Villages, FR 32

3rd Course (Choice of 1)

2GR Purebred Wagyu MB6-7 Blade, Wild Mushroom, Parsnip, Truffle Jus

Woodfired Murray Cod, Truffle Mushroom Dashi, Kale, Smoked Oil (A)

Burnt Cauliflower, Black Walnut Ketchup, Buckwheat Crumb, Truffle Butter

+ 2021 Domaine de la Vieille Julienne Daumen, Côtes du Rhône, FR 24

+ 2026 Domaine Naturaliste 'Discovery' Semillon Sauvignon Blanc, Margaret River, WA 18

4th Course

Hazelnut & Chocolate Dacquoise, Coffee Kombucha, Pink Peppercorn, Truffle Ice Cream

+ Seppeltsfield Para Grand Tawny (10 years old), Barossa Valley, SA 18

An additional 10% service charge applies to bookings of eight (8) guests or more.
This special menu is excluded from all discounts, promotional offers, vouchers and membership privileges.