

MERCURE
HOTEL
CANBERRA

Macenmist
black truffles and wines

Truffle & Wine DINNER

MERCURE CANBERRA & MACENMIST TRUFFLES

\$180.00 PER PERSON

2024 The Silurian Sparkling Chardonnay Pinot Noir

Entrée

Blue Swimmer Crab Croquettes, with house-made truffle sauce,
topped with freshly grated truffle

OR

Potato Gnocchi with a creamy truffle sauce, topped with freshly grated truffle

2023 Tumarumba Chardonnay Parallel Ridges

Main

150g Eye Fillet Mignon Roll with sweet potato mash, burnt rosemary
& a 12-hour house-made red wine truffle infused jus gravy

2024 Mount Majura Shiraz

OR

Skin-off Barramundi fillet with sautéed charred pineapple & broccolini
& an earthy truffle seafood food sauce

2025 Mount Majura Ansonica

Intermezzo

Strawberry Sorbet

Cheese Course

Double cream truffle Brie cheese, water crackers
Crusty bread with truffle infused oil

Dessert

House-made Tiramisu with truffle infused cream, double espresso & coffee liqueur

2022 Fortified Sweet Chardonnay