

TRUFFLE MENU

Available Wednesday, Thursday and
Sunday until 8pm.
Six courses for \$140

Amuse Bouche

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Veal fillet, prosciutto di Parma,
fois gras, truffle and passito sauce

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WA scampi, Jerusalem artichoke,
hazelnut, witlof and citrus
Stracchino

-

Bignola tartufata with chestnuts
on cioccolato calda

-

Truffle tart with swordbelt
mushrooms, leek, rainbow trout

-

Truffle Petite Fours

Cappelletti, wagyu and hazelnut broth,
parmigiano foam and truffle

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Risottino vialone nano, artichokes, truffle,
rabbit ragu and caciocavallo

Surcharge of 10% applies on Public Holidays

Menu subject to change, no substitutions available. Whole table must participate. Advance bookings required for group bookings of 10 pax or more. Not available with any other offer or discount. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.

We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO
CUCINA ITALIANA

TRUFFLE MENU

Available Wednesday, Thursday and
Sunday until 8pm.

Six courses for \$140

Wine pairings \$40

Amuse Bouche

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WA scampi, Jerusalem artichoke,
hazelnut, witlof and citrus

Stracchino

Santi Pinot Grigio
Bolzano, Italy

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Truffle tart with swordbelt
mushrooms, leek, rainbow trout

Pala I Fiori Vermentino
Sardinia, Italy

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Cappelletti, wagyu and hazelnut
broth, parmigiano foam and truffle

Leeuwin Estate Prelude Chardonnay
Margaret River, WA

All wine serves 60ml.

Risottino vialone nano, artichokes, truffle,
rabbit ragu and caciocavallo

Maude Pinot Noir
Central Otago, NZ

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Veal fillet, prosciutto di Parma,
fois gras, truffle and passito sauce

Barone Ricasoli Chianti
Tuscany, Italy

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Bignola tartufata with chestnuts
on cioccolato calda

-

Truffle Petite Fours

Vasse Felix 'Cane Cut' Semillon
Margaret River, WA

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