

BIYACCO

Truffles & Terra Sancta

*Beautiful products of provenance
from a special place*

\$165 per person

CANAPÉS

Chicken Liver Profiterole, Shaved Périgord Truffle

Potato, Périgord Truffle & Rosemary Pizza Bite

Aperitivo Botanical with soda

New Zealand's first artisanal wine-based botanical Aperitivo

FIRST COURSE

Burrata, Poached Tamarillo, Shaved Périgord Truffle

Estate Pinot Noir Rosé

SECOND COURSE

Hand Cut Pasta, Egg Yolk, Périgord Truffle

The Italian 4th Release, Docletto, Lagrein & Barbera

THIRD COURSE

Duck & Périgord Truffle Pie, Braised Duck, Mushroom, Jus

Mysterious Diggings Pinot Noir 2022 - Sandy Soils

98 Point James Suckling

Shingle Beach Pinot Noir 2022 - Limestone Soils

96 Point James Suckling

FOURTH COURSE

Truffle Honey & Ricotta Cannoli

Slapjack Block Pinot Noir 2021 - Clay soils,

Bannockburn first block

97 Point James Suckling


KINGS TRUFFLES

