



WELCOME TO THE BLACK TIE AND GUMBOOT TRUFFLE HUNT AND DINNER

Menu Curated by
COREY COSTELLOE

&

NATIONAL INDIGENOUS CULINARY INSTITUTE

Truffles & Wine by
BORRODELL ESTATE

24 JUNE 2023

SNACKS

Charcoal Roasted Kangaroo and Truffle Sausage

&

Jerusalem Artichoke with Saltbush and Truffle Cream

Corey Costelloe

- served with 2021 'Last Laugh' mulled heritage apple cider

FIRST COURSE

Kangaroo Carpaccio with Macadamia and Truffle Ciabatta

Sam Bourke

- served with 2012 Gewürztraminer

SECOND COURSE

Paperbark Smoked Ricotta Tortellini with Truffle Butter

Liz Lorent

- served with 2012 Chardonnay

THIRD COURSE

David Blackmore Wagyu Topside with Warrigal Green Mash and Perigord Sauce

Luke Bourke

- served with 2021 Pinot Meunier

FOURTH COURSE

Wattle Seed Crème Brûlée Tart with Fresh Truffle

Corey Costelloe

-served with 2011 Pinot Noir



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