

BREWDOG TRUFFLE
DINNER 2025

MENU

FIRST COURSE

WARM WOODFIRED BREAD WITH OLIVE TAPENADE
AND FRESHLY SHAVED TRUFFLE.

SECOND COURSE

URBAN VALLEY CHESTNUT MUSHROOM SOUP, FINISHED WITH
CRACKED BLACK PEPPER AND EXTRA VIRGIN OLIVE OIL.

THIRD COURSE

HARVEY BAY SCALLOP PAN-SEARED WITH THYME AND
FRESHLY GRATED BLACK TRUFFLE.

FOURTH COURSE

GRILLED EYE FILLET ON A SILKY BUCKWHEAT POLENTA, URBAN
VALLEY MUSHROOM JUS, TOPPED WITH FRESH BLACK TRUFFLE.

DESSERT

TRUFFLE PANNACOTTA WITH SMOKED, CRUSHED,
CANDIED MACADAMIA NUT.

SOMETHING EXTRA

CHEESE PLATTER | \$20
TRUFFLE NEGRONI | \$20

