



## AN EXCLUSIVE TRUFFLE DINNER WITH BORRODELL ESTATE (ORANGE)

### THE FIRST EVENT IN OUR 'TOWN & COUNTRY SERIES'

*The best of regional Australia showcased at Beckett's*

**JULY CLUBHOUSE EVENT, 28 JULY 2022**

#### PRIX FIXE MENU

*Five courses with matched wines (non-alcoholic optional)  
\$230 per person for Clubhouse members (\$250 pp for non-members)*

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#### FIRST COURSE

##### **Truffled Porcini Arancini**

Sweetcorn mayonnaise

*~ served with 2011 Nadeson Collis 'Millésime', Blanc de Blanc, Henty, VIC ~*

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#### SECOND COURSE

##### **Wagyu Bresaola, Shaved Truffle & Aged Goat Cheese**

*~ served with 2020 Rosé, Clos Cibonne 'Tradition', Cru classe, Provence, FR ~*

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#### THIRD COURSE

##### **100 Dollar Baked Idaho Potato**

Searched foie gras. Shaved white truffle

*~ served with 2013 Cinsault/Carignan, La Peira 'Obriers de la Peira', Languedoc, FR ~*

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#### FOURTH COURSE

##### **Scallop and Truffle Stuffed Calamari**

Goat curd orzo pasta. Truffled honey

*~ served with 2018 Gewurztraminer, Domaine Rohrer, Alsace, FR ~*

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#### FIFTH COURSE

##### **Truffle Creme Brûlée**

*~ served with 1994 De Bortoli 'Noble One', Riverina, NSW ~*

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# BECKETT'S

BAR + DINING