



Terroir of Manjimup

*Truffle Hill was established in 1997 with a singular vision: to cultivate and share the highest quality Black Périgord (*Tuber Melanosporum*) truffles in Australia.*

Choosing the famed terroir of Manjimup for its cool climate, ancient soils and pristine environment, Truffle Hill's founders planted the first truffle-inoculated hazelnut and oak trees on rolling hills surrounded by majestic forest giants. With that bold act, Truffle Hill became a pioneer of black truffle farming on the Australian mainland.



Marmont

Truffle Season 2026

Baked Brie en Croûte, Quince & Black Truffle 39
Louis Bordet Chablis 2024 36 per gls

Wagyu Rump Cap MS 6-7, Celeriac & Sauce Périgueux 79
Chaffey Bros. 'Synonymous' 2021 20 per gls

Wagyu Truffle Burger, Gruyère & Caramelised Onion 29 (lunch only)
Argento 'Organic' Malbec 2022 16 per gls

Garlic Truffle Fries 19

DESSERT

Monkey Bread, Truffled Anglaise 24

Additional Black Truffle 15 per 2 g



(A) Australian Origin (I) Imported Origin (M) Mixed Origin

Please inform your waiter of any allergies, note we cannot guarantee trace elements will not be present.

*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). Crown Melbourne Limited (ABN 46 006 973 262).