

BISTRO
GUILLAUME

TRUFFLE SEASON 2026

Prawn (A) Ravioli, Cabbage, Black Truffle , Foie Gras, Veal Jus Emulsion 58

McHenry Hohnen 'Laterite Hills' Chardonnay

28 per gls

Truffle Supplement

15 per 2 g

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

*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).



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.

