



PRIME GRILL ROOM

Nº1 Martin Place

Truffle Specials

Cocktail

Gold Truffle Martini	54.00
Beluga Gold Line Vodka infused with Fresh Black Truffle, Topped with Gold Flakes	

Risotto

With Mascarpone, Aged Parmesan, Chives, Chicken Stock and Black Truffle	
Entrée	40.00
Main	70.00

Main Course Steak Accompaniments

Top your Steak with our Housemade Truffle Butter made with Fresh Truffle and then Topped with 5 grams of Freshly Shaved Black Truffle	30.00
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Side Dish to Accompany your Main Course

Truffle Potato Puree topped with Freshly Shaved Black Truffle	38.00
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Our fresh black truffles are sourced from Tasmania which has the cleanest air in the world and a pristine environment which is ideal for black truffle production. The quality is second to none and preferred by Prime Restaurant.

Tasmania's cold crisp winter nights with heavy frosts allow for an extended harvesting season which runs from late May until September, providing perfect conditions for truffles to mature in aroma and taste.

*Menu and prices are subject to change
All credit cards incur a 1.5% surcharge
For tables of 10 or more guests, your bill will include a recommended service charge of 8%*



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