

SHARED TAPAS MENU



MILLERS BAKERY BREAD / OLIVE OIL

SALUMI

CURED MEATS / ACCOMPANIMENTS \$25

SMALL PLATES

WARM MARINATED OLIVES / LEMON RIND \$8.5

MERIMBULA OYSTERS / TROFEO'S TERZETTO MIGNONETTE \$4.8 EACH

SAGANAKI / BASIL OIL / LEMON \$16

48G CANTABRION ANCHOVIES / CHARRED BREAD / LEMON \$24

SPICED CHICKPEAS / RADDISH / SHEEPS MILK YOGHURT \$16

BEEF MEATBALLS / NAPOLI / MILLERS BAKERY BREAD \$22

CALAMARI FRITTI / SEMOLINA / LIME / BLACK PEPPER \$22

POTATO CAKES / YARRA VALLEY CAVIAR \$16

FRIES / AOILI \$9

LARGER PLATES

CAULIFLOWER BUFFALO WINGS / BLUE CHEESE DIPPING SAUCE \$25

LOCAL CHILLI MUSSELS / MILLERS BAKERY BREAD \$22

SCOTCH FILLET / FRIES / MUSTARD OR CHIMICHURRI \$45

ORA KING SALMON STEAK / CHIMICHURRI \$39

TO FINISH

CHOCOLATE PROFITEROLES / ESPRESSO ICE CREAM \$16

CHEESE BOARD / ACCOMPANIMENTS \$18

Please advise staff of any allergies or dietary requirements. Trofeo Estate endeavors to cater to all our guest's requirements, however, we cannot guarantee that our food is free from allergens (including, but limited to nuts, wheat, soy, dairy, egg etc)

**NO SPLIT BILLS PLEASE
15% PUBLIC HOLIDAY SURCHARGE APPLIES**