



Trofeo Estate's Sample Dinner Menu

57 per person

Today's Focaccia Bake

Entrée (Pick One)

*Thai style duck and sweet potato spring rolls,
raspberry ketchup*

*Cauliflower soup, smoked almonds
and crusty bread*

*Homemade crumpets, butter poached prawns,
basil and apple crème fraiche*

Main (Pick One)

*Seafood fish cakes, grilled cos lettuce and
coconut and chilli*

*Lamb hot pot, smoked yoghurt and
rosemary flatbread*

Eggplant rendang, spring onion and coriander

Dessert (Pick One)

*Ricotta doughnuts, passion fruit ice cream
and chocolate sauce*

*Apple and rhubarb burnt butter crumble,
vanilla ice cream*

Supplements:

*Crispy potato chips, parmesan, and
truffle garlic aioli 15*

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Boatshed cheese board 39

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*Affogato - choice of:
Kahlua, Frangelico and Baileys 20*

Menu curated by Executive Chef, Steve Davidson

*Please advise staff about all allergies and dietary requirements.
Public holidays incur a surcharge of 15%. *

Enjoyed your experience? Feel free to rate us on Google!

