



# Trofeo Estate's Garden Menu



## Tapas

Selected oysters (4), shallot dressing 22

Duck spring rolls (4), Vietnamese salad, ginger mayo 28

Beetroot hummus, pickled vegetables, marinated olives, charred focaccia 28

## For The Table

Shoestring fries, truffle mayo 15

Selected young leaves, mustard dressing, shaved parmesan 14

## Flatbread

Margherita, tomato, mozzarella, basil 26

Smoked salmon, roquette, capers 32

Mushroom, lamb shoulder, parmesan and roquette 29

## Pasta

Penne pasta, chorizo, broccoli, lemon olive oil and chilli 32

Homemade gnocchi, tomato, mozzarella and basil and parmesan 32

## Something Else

Terracotta pot of prawns, lettuce and lemon dressing MP

Sliced meats, summer melon, cheese, crusty bread and pickles 45

Baked eggplant stuffed with rice, Greek salad, lemon and roquette 29

## Kids Menu - 35

Each kids menu includes a Drink and vanilla ice cream with chocolate sauce

Trofeo fried chicken slider, lettuce tomato and cheese (2)

Nachos, beef braise, cheese and sour cream

Fish tacos, shredded cheese, cucumber and sour cream (2)

## Finishing Up

Baked stone fruit, lemon verbena syrup, pistachio crunch and Cuvee Amphora delice 17

Trofeo Estate cheeseboard, quince paste, crackers and grapes 39

Menu curated by Executive Chef, Steve Davidson

No alterations can be made for the garden menu, please enquire with staff for allergy concerns

Public holidays incur a surcharge of 20%. \*

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