



# Trofeo Estate's Mid-week Menu

57 per person

## **Arrival**

*Wine infused bread, Samian olive oil*

## **Entrée (Pick One)**

*Whipped feta, baby qukes, carrots,  
seeds and flatbread*

*Selected oysters, shallot dressing and lemon*

*Pippies and prawns, coconut, lime,  
chilli, shimeji mushrooms and coriander*

*Crispy pork belly, Waldorf salad*

## **Main (Pick One)**

*Local snapper, Tuscan garden salad  
and lemon*

*Rare tuna, compressed watermelon, avocado,  
macadamia nut and soy dressing*

*Gnocchi, broccolini, asparagus, roquette,  
pine nut pesto and black garlic*

*Coconut poached chicken, shredded  
vegetables, nouc cham and coriander*

## **Dessert (Pick One)**

*Local cheese, quince paste, dried fruit  
and lavosh*

*Baked stone fruit, lemon verbena, pistachio  
and Cuvee Amphora chocolate delice*

*Vanilla panna cotta, summer berries,  
passionfruit*

## **Supplements:**

*Shoestring fries and truffle mayonnaise 15*

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*Young leaves, parmesan and  
mustard dressing 14*

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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 20%. \*



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