

# Trofeo Estate's Dining Menu

67 per person for 2 courses  
79 per person for 3 courses

## Arrival

Wine infused bread, Samian olive oil

## Entrée (Pick One)

Baked scallops (4), chorizo and cauliflower cream

Tempura zucchini flowers, smoked almonds, fennel and apple salad

Charred Moreton Bay bugs, rainbow chard, Turkish bread and lemon

Duck confit, shredded vegetables, coconut and nouc cham

## Main (Pick One)

Rib eye, black garlic and charred leeks

Gnocchi, pumpkin and sage, whipped ricotta and lemon

Lamb cutlets, eggplant moussaka, smoked yoghurt and pomegranates

Seared tuna, compressed watermelon, avocado cream and macadamia dressing

## Dessert (Pick One)

Chocolate tartlet, whipped amphora delice and stone fruit

Vanilla panna cotta, peppered rhubarb and passionfruit



## Supplements:

Shoestring fries and truffle mayonnaise 15

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Young leaves, parmesan and mustard dressing 14

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Trofeo Estate cheeseboard, quince paste, crackers and grapes 39

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Affogato - choice of: Kahlua, Frangelico and Baileys 20

## Kids Menu - 35

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

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Trofeo fried chicken and chips

Gnocchi, Napoli sauce

Cheesy Margherita pizza

Menu curated by Executive Chef, Steve Davidson

Please enquire with staff for allergy concerns  
Public holidays incur a surcharge of 20%. \*

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

# Trofeo Estate's Set Shared Menu

86 per person

## Arrival

Wine infused bread, Samian olive oil

## Entrée

Baked scallops, chorizo and cauliflower cream

Duck confit, shredded vegetables, coconut and nouc cham

## Main

Lamb cutlets, eggplant moussaka, smoked yoghurt and pomegranates

Seared tuna, compressed watermelon, avocado cream and macadamia dressing

## For The Table

Shoestring fries and truffle kewpie

Young leaves, parmesan and mustard dressing

## Dessert

Vanilla panna cotta, peppered rhubarb and passion fruit

\*All parties of 8 guests and above must be on the set dining menu.\*