



Trofeo Estate's Mid-week Menu

57 per person

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 kewpie 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

Menu curated by Executive Chef, Steve Davidson

*Please advise staff about all allergies and dietary requirements.

Public holidays incur a surcharge of 20%. *

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

